Modification History

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| Release | Comments |
| Release 2 | This version released with AMP Australian Meat Processing Training Package release 9.0. |
| Release 1 | This version released with AMP Australian Meat Processing Training Package release 8.0. |

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| AMP30622 | Certificate III in Meat Processing |
| Qualification Description  This qualification reflects the role of individuals working as skilled operators, or in roles to oversee quality programs, in a meat processing premises. In such roles, workers have responsibility for overseeing part or all of a processing plant and related equipment. They are required to work autonomously, use judgement, interpret information, and apply solutions to routine and some non-routine problems. They may also take some responsibility for the output of others.  This qualification offers an optional specialisation in:   * Quality.   All work must be carried out to comply with workplace procedures, according to state/territory food safety, and work health and safety codes, regulations and legislation that apply to the workplace.  No licensing, legislative or certification requirements apply to this qualification at the time of publication. | |
| Entry Requirements  There are no entry requirements for this qualification. | |

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| Packaging Rules  To achieve this qualification, competency must be demonstrated in:   * 15 units of competency:   4 core units plus  11 elective units.  The electives are to be chosen as follows:   * at least 8 units from any elective group below * up to 3 units from this or any other endorsed training package or accredited course. Elective units must ensure the integrity of the qualification’s Australian Qualification Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome.   Any combination of electives that meets the packaging rules above can be selected for the award of the AMP30622 Certificate III in Meat Processing.  Where appropriate, electives may be packaged to provide a qualification with a specialisation area as follows:   * At least 5 Group A electives must be selected for the award of the Certificate III in Meat Processing (Quality).   Core Units   |  |  | | --- | --- | | AMPCOM301 | Communicate effectively at work | | AMPQUA301 | Comply with hygiene and sanitation requirements | | AMPQUA302 | Maintain food safety and quality programs | | AMPWHS301 | Contribute to workplace health and safety processes |   Elective Units  An asterisk (\*) next to the unit code indicates that there are prerequisite requirements which must be met when packaging the qualification. Please refer to the Prerequisite requirements table for details.  A hash (#) next to the unit code indicates mandatory workplace requirements which must be met when assessing this unit. Please refer to the individual unit’s Assessment Requirements for details.  Group A – Quality  For the award of Certificate III in Meat Processing (Quality), users must complete five of the following units:   |  |  | | --- | --- | | AMPABA303 | Use standard product descriptions – sheep and goats | | AMPABA304 | Use standard product descriptions – beef | | AMPABA305 | Use standard product descriptions - pork | | AMPQUA304 | Perform carcase Meat Hygiene Assessment | | AMPQUA305 | Perform process monitoring for Meat Hygiene Assessment | | AMPQUA306 | Perform boning room Meat Hygiene Assessment | | AMPQUA307 | Perform offal Meat Hygiene Assessment | | AMPQUA308 | Grade beef carcases using MSA standards | | AMPQUA309 | Perform manual chemical lean testing | | AMPQUA312 | Assess meat product in chillers | | AMPQUA313 | Perform pre-operations hygiene assessment | | FBPFSY3005 | Control contaminants and allergens in food processing | | FBPPPL3005 | Participate in an audit process |   Group B – General   |  |  | | --- | --- | | AMPA3138 | Identify secondary sexual characteristics - beef | | AMPABA301 # | Prepare head for inspection | | AMPABA302 # | Prepare and present viscera for inspection | | AMPCRP301 # | Grade carcase | | AMPG303 # | Receive and inspect wild game carcases from the field | | AMPG304 # | Receive and inspect wild game carcases at a processing plant | | AMPG305 # | Store wild game carcases | | AMPG307 | Inspect wild game field depot | | AMPGAM301 | Apply knowledge of the wild game meat industry | | AMPGAM302 # | Operate a wild game harvester vehicle | | AMPGAM303 | Use firearms to safely and humanely harvest wild game | | AMPGAM304 # | Eviscerate, inspect and tag wild game carcase in the field | | AMPLSK301 | Handle animals humanely while conducting ante-mortem inspection | | AMPLSK302 # | Assess cattle according to industry standards | | AMPLSK303 # | Assess sheep and lambs according to industry standards | | AMPMSY303 \* # | Conduct ante-mortem inspection and make disposition | | AMPOPR301 | Follow and implement an established work plan | | AMPOPR302 | Handle meat product in cold stores | | AMPOPR303 | Manage animal identification data | | AMPOPR304 # | Operate waste recovery systems | | AMPOPR305 # | Operate a forklift in a specific work area | | AMPPKG301 | Monitor production of packaged product to customer specifications | | AMPPKG302 | Supervise meat packing operation | | AMPPPL301 | Provide coaching | | AMPPPL302 | Provide mentoring | | AMPQUA310 | Inspect transportation container or vehicle | | AMPQUA311 | Assess effective stunning and bleeding | | AMPQUA314 # | Follow hygiene, sanitation and quality requirements when handling chilled or frozen meat | | AMPQUA315 | Maintain production records | | AMPREN307 \* # | Skin condemned carcase | | AMPWHS201 | Sharpen and handle knives safely | | FBPFSY3004 | Participate in traceability activities | | FBPOPR2068 | Operate a process control interface | | FBPOPR3020 | Plan, conduct and monitor equipment maintenance | | FBPOPR3021 | Apply good manufacturing practice requirements in food processing | | MSL973025 | Perform basic tests | | MSMENV272 | Participate in environmentally sustainable work practices | | TAEDEL311 | Provide work skill instruction |   Pre-requisite Units   |  |  | | --- | --- | | Unit of competency | Pre-requisite requirement | | AMPREN307 Skin condemned carcase | AMPWHS201 Sharpen and handle knives safely | | AMPMSY303 Conduct ante-mortem inspection and make disposition | AMPLSK301 Handle animals humanely while conducting ante-mortem inspection | |
| Qualification Mapping Information   |  |  |  |  | | --- | --- | --- | --- | | Code and title current release | Code and title previous release | Comments | Equivalence status | | AMP30622 Certificate III in Meat Processing Release 2 | AMP30622 Certificate III in Meat Processing Release 1 | Added 5 units to general elective group B and updated pre-requisite table | Equivalent | |
| Links  Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7 |