Modification History

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

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| AMP20125 | Certificate II in Meat Processing |
| Qualification Description  This qualification covers work activities undertaken by those who are entering the meat processing industry. It is a general qualification that focuses on work in meat processing premises, such as slaughtering premises, knackeries, boning rooms, food services operations, cold stores, game processing establishments, or small goods manufacturing plants.  Graduates from this qualification usually work under general supervision to:   * access, record and act on a defined range of information from a range of sources * apply and communicate known solutions to a limited range of predictable problems * use a limited range of equipment to complete tasks involving known routines and procedures with a limited range of options.   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:  11 units of competency:   * 5 core units plus * 6 elective units.   The electives are to be chosen as follows:   * up to 4 units from Group A * up to 6 units from Group B * up to 2 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.  Where the Performance Evidence of a unitprovides options for volume and frequency of assessment across different contexts (such as micro vs large meat processing premises and small vs large stock species being processed) please refer to the Companion Volume Implementation Guide for further information.  Core Units   |  |  | | --- | --- | | AMPCOM201 | Communicate in the workplace | | AMPOPR205 | Complete orientation to meat processing | | AMPQUA205 | Apply hygiene and sanitation practices | | AMPQUA206 | Follow food safety and quality programs | | AMPWHS202 | Follow safe work policies and procedures |   Elective Units  An asterisk (\*) next to the unit code indicates that there are pre-requisite requirements which must be met when packaging the qualification. Please refer to the Pre-requisite 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   |  |  | | --- | --- | | AHCMOM217 | Operate quad bikes | | AMPCRP201 # | Operate electrical stimulator | | AMPCRP202 # | Remove head | | AMPCRP203 # | Cut hocks | | AMPCRP204 # | Number carcase and head | | AMPCRP205 # | Punch pelts | | AMPCRP206 # | Prepare hide or pelt for removal | | AMPCRP207 # | Bag tail | | AMPCRP208 # | Seal or drain urinary tract | | AMPCRP209 # | Singe carcase | | AMPCRP210\* # | Shave carcase | | AMPCRP211 # | Flush carcase | | AMPCRP212 # | Trim neck | | AMPCRP213\* # | Trim forequarter to specification | | AMPCRP214\* # | Trim hindquarter to specification | | AMPCRP215\* # | Inspect hindquarter and remove contamination | | AMPCRP216\* # | Inspect forequarter and remove contamination | | AMPCRP217 # | Remove spinal cord | | AMPCRP219 # | Weigh carcase | | AMPCRP221 # | Measure fat | | AMPCRP222 # | Stamp carcases | | AMPCRP223 # | Wash carcases | | AMPCRP224 # | Remove tenderloins from small stock | | AMPCRP225 # | Assess dentition | | AMPCRP226 # | Wash head | | AMPCRP227 # | Prepare carcase and equipment for hide puller | | AMPCRP229\* # | Remove cheek meat | | AMPCRP230\* # | Bar head and remove cheek meat | | AMPCRP231\* # | Free tongue | | AMPCRP232 # | Shackle and hang animal | | AMPCRP234 # | Process blood | | AMPENV201 | Apply environmentally sustainable work practices | | AMPHSK204 # | Chemically treat skins | | AMPHSK205 # | Chill or ice hides | | AMPHSK210 # | Skirt and weigh fellmongered wool | | AMPLOA202 # | Store carcases | | AMPLOA203 # | Store carton product | | AMPLOA204 # | Locate product in storage area | | AMPLOA205 # | Bag carcase | | AMPLSK203 # | Feed race | | AMPLSK204 # | Restrain animals | | AMPLSK205 | Perform emergency kill | | AMPLSK206 # | Unload animals | | AMPLSK207 # | Identify animals using electronic or other systems | | AMPOFF201\* # | Separate offal | | AMPOFF202\* # | Separate and seal runners | | AMPOFF203\* # | Recover skirts | | AMPOFF204 # | Free flares | | AMPOFF208\* # | Process skirts | | AMPOFF214\* # | Trim processed tripe | | AMPOFF215\* # | Process small stock tripe | | AMPOFF216 # | Process bibles | | AMPOFF217\* # | Process maws | | AMPOPR203 # | Clean chillers | | AMPOPR206 # | Operate whizard knife | | AMPOPR207 # | Work from rise and fall platform | | AMPOPR208 # | Operate nose roller | | AMPOPR209 # | Operate pneumatic cutter | | AMPOPR210 # | Operate circular saw | | AMPOPR211 # | De-rind meat cuts | | AMPOPR212 # | De-nude meat cuts | | AMPOPR213 # | Operate frenching machine | | AMPOPR214 # | Operate cubing machine | | AMPOPR215 # | Cure and corn product in a meat processing plant | | AMPOPR216 # | Operate head splitter | | AMPOPR217 # | Operate jaw breaker | | AMPOPR219 # | Operate tenderiser | | AMPOPR220 | Operate mincer | | AMPOPR221 # | Operate new technology or process | | AMPOPR222 # | Operate carcase steam vacuum equipment | | AMPOPR223 # | Operate vacuum blood collection process | | AMPOPR225 # | Complete changeover operation | | AMPPKG201 # | Package product using gas flushing process | | AMPPKG202 # | Assemble and prepare cartons | | AMPPKG205 # | Operate carton scales | | AMPPKG206 # | Operate strapping machine | | AMPPKG207 # | Operate carton forming machine | | AMPPKG211 # | Operate carton sealing machine | | AMPPMG201 | Undertake pest control in a food processing establishment | | AMPPOU207 # | Harvest edible poultry offal | | AMPQUA207 | Operate metal detection unit | | AMPQUA203 # | Operate automatic chemical lean testing equipment | | AMPX201 | Prepare and operate bandsaw | | AMPX210\* | Prepare and slice meat cuts | | AMPX211\* | Trim meat to specifications | | CPPCLO3100 | Maintain cleaning storage areas | | CPPCLO3103 | Clean and maintain amenities | | CPPCLO3106 | Pressure wash and clean surfaces | | HLTAID011 | Provide First Aid | | RIIWHS204E | Work safely at heights |   Group B   |  |  | | --- | --- | | AHCLSK205 | Handle livestock using basic techniques | | AHCMOM216 | Operate side by side utility vehicles | | AMPABA203 \* # | Process slinks | | AMPCLE201 # | Clean carcase hanging equipment | | AMPCLE202 # | Clean boning room after operations | | AMPCLE203 # | Clean slaughter floor after operations | | AMPCRP218 # | Sort carcases | | AMPCRP220 # | Operate semi-automatic tagging machine | | AMPCRP228\* # | Bone head | | AMPCRP233 # | Operate scalding and dehairing equipment | | AMPHSK201\* # | Trim hide or skin | | AMPHSK202 # | Salt hide or skin | | AMPHSK203 # | Sort hide or skin | | AMPHSK206 # | Perform sweating operation on fellmongered skins | | AMPHSK207 # | Operate fleshing machinery | | AMPHSK208 # | Operate wool puller | | AMPHSK209 # | Operate wool dryer and press | | AMPHSK211 # | Prepare chemicals for fellmongering process | | AMPLOA201 # | Loadout meat and meat products | | AMPLSK201 | Apply animal welfare and handling requirements | | AMPLSK202 # | Prepare animals for slaughter | | AMPOFF205\* # | Recover offal | | AMPOFF206\* # | Open and wash rumen | | AMPOFF207\* # | Process and pack rumen | | AMPOFF209\* # | Process offal | | AMPOFF210 # | Process runners | | AMPOFF211\* # | Prepare and trim honeycomb | | AMPOFF212\* # | Recover mountain chain | | AMPOFF213 # | Further process tripe | | AMPOPR201 # | Clean work area during operations | | AMPOPR202 # | Operate scales and semi-automatic labelling machinery | | AMPOPR218 # | Transport meat and/or meat products | | AMPOPR224 | Use numeracy skills in meat processing | | AMPOPR305 # | Operate a forklift in a specific work area | | AMPPET201 # | Process pet meat | | AMPPET202\* # | Break down and bone carcase for pet meat | | AMPPKG203 # | Identify cuts and specifications | | AMPPKG204 # | Pack meat and meat products | | AMPPKG208 # | Complete re-pack operation | | AMPPKG209 # | Vacuum pack product | | AMPPKG210 # | Package product using automatic packing and labelling equipment | | AMPPOU201 # | Operate the live bird receival process | | AMPPOU202 # | Operate the bird receival and hanging process | | AMPPOU203 # | Prepare birds for stunning | | AMPPOU204 # | Operate a poultry stunning, killing, scalding and defeathering process | | AMPPOU205 # | Operate a poultry washing and chilling process | | AMPPOU206 # | Operate a poultry evisceration process | | AMPPOU208 # | Grade poultry carcase | | AMPPOU209 # | Operate a poultry dicing, stripping or mincing process | | AMPPOU210 # | Operate a poultry marinade injecting process | | AMPQUA201 # | Follow electronic labelling and traceability systems in a food processing establishment | | AMPQUA204 # | Inspect meat for defects | | AMPREN201 # | Operate blow line | | AMPREN202 # | Operate meat meal mill | | AMPREN203 # | Pack and dispatch rendered products | | AMPREN204 # | Operate meat size reduction equipment | | AMPREN205\* # | Break down carcase for rendering | | AMPS201 | Package product using thermoform process | | AMPS203 | Operate bar and coder systems | | AMPS206 | Manually shape and form product | | AMPWHS201 | Sharpen and handle knives safely | | AMPX209 | Sharpen knives | | AMPX213 | Despatch meat product | | NWPGEN021 | Sample and test wastewater | | NWPNET040 | Maintain and repair network assets for wastewater | | NWPTRT027 | Monitor and operate wastewater treatment process | | TLID0002 | Care for livestock in transit | | TLID0019 | Shift loads using manually-operated equipment | | TLILIC0003 | Licence to operate a forklift truck |   Pre-requisite Units   |  |  | | --- | --- | | Unit of competency | Pre-requisite requirement | | AMPABA203 Process slinks | AMPWHS201 Sharpen and handle knives safely | | AMPCRP210 Shave carcase | AMPWHS201 Sharpen and handle knives safely | | AMPCRP215 Inspect hindquarter and remove contamination | AMPWHS201 Sharpen and handle knives safely | | AMPCRP216 Inspect forequarter and remove contamination | AMPWHS201 Sharpen and handle knives safely | | AMPCRP228 Bone head | AMPWHS201 Sharpen and handle knives safely | | AMPCRP229 Remove cheek meat | AMPWHS201 Sharpen and handle knives safely | | AMPCRP230 Bar head and remove cheek meat | AMPWHS201 Sharpen and handle knives safely | | AMPCRP231 Free tongue | AMPWHS201 Sharpen and handle knives safely | | AMPPET202 Break down and bone carcase for pet meat | AMPWHS201 Sharpen and handle knives safely | | AMPHSK201 Trim hide or skin | AMPWHS201 Sharpen and handle knives safely | | AMPOFF201 Separate offal | AMPWHS201 Sharpen and handle knives safely | | AMPOFF202 Separate and seal runners | AMPWHS201 Sharpen and handle knives safely | | AMPOFF203 Recover skirts | AMPWHS201 Sharpen and handle knives safely | | AMPOFF205 Recover offal | AMPWHS201 Sharpen and handle knives safely | | AMPOFF206 Open and wash rumen | AMPWHS201 Sharpen and handle knives safely | | AMPOFF207 Process and pack rumen | AMPWHS201 Sharpen and handle knives safely | | AMPOFF208 Process skirts | AMPWHS201 Sharpen and handle knives safely | | AMPOFF209 Process offal | AMPWHS201 Sharpen and handle knives safely | | AMPOFF211 Prepare and trim honeycomb | AMPWHS201 Sharpen and handle knives safely | | AMPOFF212 Recover mountain chain | AMPWHS201 Sharpen and handle knives safely | | AMPOFF214 Trim processed tripe | AMPWHS201 Sharpen and handle knives safely | | AMPOFF215 Process small stock tripe | AMPWHS201 Sharpen and handle knives safely | | AMPOFF217 Process maws | AMPWHS201 Sharpen and handle knives safely | | AMPR205 Use basic methods of meat cookery | AMPX209 Sharpen knives or AMPWHS201 Sharpen and handle knives safely | | AMPR209 Produce and sell value-added products | AMPX209 Sharpen knives or AMPWHS201 Sharpen and handle knives safely | | AMPREN205 Break down carcase for rendering | AMPWHS201 Sharpen and handle knives safely | | AMPX210 Prepare and slice meat cuts | AMPX209 Sharpen knives or AMPWHS201 Sharpen and handle knives safely | | AMPX211 Trim meat to specifications | AMPX209 Sharpen knives or AMPWHS201 Sharpen and handle knives safely | |
| Qualification Mapping Information   |  |  |  |  | | --- | --- | --- | --- | | Code and title current release | Code and title previous release | Comments | Equivalence status | | AMP20125 Certificate II in Meat Processing | AMP20316 Certificate II in Meat Processing (Abattoirs) | Qualification merged with AMP20117 Certificate II in Meat Processing (Food Services) to create a general qualification that provides a pathway to different sectors in meat processing.  Points system removed from packaging rules.  Several listed electives removed, but packaging rules allow for importing up to 2 units from this or other training packages or accredited courses | Not equivalent | | AMP20125 Certificate II in Meat Processing | AMP20117 Certificate II in Meat Processing (Food Services) | Qualification merged with AMP20316 Certificate II in Meat Processing (Abattoirs) and to create a general qualification that provides a pathway to different sectors in meat processing | Not equivalent | |
| Links  Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7 |