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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| AMP20425 | Certificate II in Meat Retailing |
| Qualification Description  This qualification covers work activities undertaken by those working as meat retail assistants in meat retailing premises. It may also be completed as a pathway to qualifications such as those in retail butchery, food services and/or smallgoods.  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:   * 14 units of competency:   5 core units plus  9 elective units.  The electives are to be chosen as follows:   * at least 6 units from any of the electives listed 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. Selected units must be relevant to job outcomes in meat retailing and must be chosen to ensure the integrity of the qualification outcome at AQF level 2.  Where the Range of Conditions 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 and Companion Volume Assessment Guide for further information.  Core Units   |  |  | | --- | --- | | AMPCOM201 | Communicate in the workplace | | AMPOPR224 | Use numeracy skills in meat processing | | AMPQUA205 | Apply hygiene and sanitation practices | | AMPWHS201 | Sharpen and handle knives safely | | 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~~   |  |  | | --- | --- | | AMPOPR201 # | Clean work area during operations | | AMPOPR202 # | Operate scales and semi-automatic labelling machinery | | AMPOPR203 # | Clean chillers | | AMPOPR204 # | Undertake routine preventative maintenance | | AMPOPR205 | Complete orientation to meat processing | | AMPOPR219 # | Operate tenderiser | | AMPOPR220 | Operate mincer | | AMPPKG201 | Package product using gas flushing process | | AMPPKG210 # | Package product using automatic packing and labelling equipment | | AMPQUA202 | Monitor meat temperature | | AMPR201 \* | Break and cut product using a bandsaw | | AMPR202 \* | Provide advice on cooking and storage of meat products | | AMPR203 | Select, weigh and package meat for sale | | AMPR204 | Package products using manual packing and labelling equipment | | AMPR205 \* | Use basic methods of meat cookery | | AMPR206 | Vacuum pack products in a retail operation | | AMPR208 | Make and sell sausages | | AMPR209 \* | Produce and sell value-added products | | AMPR212 | Clean meat retail work area | | AMPRET201 | Receive meat products | | AMPRET202 | Identify species and meat cuts | | AMPRET203 \* | Trim meat for further processing | | AMPRET204 | Store meat product | | AMPRET205 \* | Prepare minced meat and minced meat products | | AMPRET206 | Provide service to customers | | AMPRET207 | Process sales transactions | | AMPS201 | Package product using thermoform process | | AMPS203 | Operate bar and coder systems | | AMPS205 | Select, identify and prepare casings | | AMPS206 | Manually shape and form product | | AMPS211 | Prepare dry ingredients | | AMPS213 | Manually link and tie product | | AMPX201 | Prepare and operate bandsaw | | AMPX210 \* | Prepare and slice meat cuts | | AMPX211 \* | Trim meat to specifications | | AMPX213 | Despatch meat product | | AMPX214 | Package meat and smallgoods product for retail sale | | BSBTEC101 | Operate digital devices | | HLTAID011 | Provide First Aid |   Pre-requisite Units   |  |  | | --- | --- | | Unit of competency | Pre-requisite requirement | | AMPR201 Break and cut product using a bandsaw | AMPX201 Prepare and operate bandsaw | | AMPR202 Provide advice on cooking and storage of meat products | AMPR105 Provide service to customers | | AMPR205 Use basic methods of meat cookery | AMPX209 Sharpen knives | | AMPR209 Produce and sell value-added products | AMPX209 Sharpen knives | | AMPRET203 Trim meat for further processing | AMPWHS201 Sharpen and handle knives safely | | AMPRET205 Prepare minced meat and minced meat products | AMPWHS201 Sharpen and handle knives safely | | AMPX210 Prepare and slice meat cuts | AMPX209 Sharpen knives | | AMPX211 Trim meat to specifications | AMPX209 Sharpen knives | |
| Qualification Mapping Information   |  |  |  |  | | --- | --- | --- | --- | | Code and title current release | Code and title previous release | Comments | Equivalence status | | AMP20425 Certificate II in Meat Retailing | AMP20415 Certificate II in Meat Processing (Meat Retailing) | Qualification code and title updated  Packaging rules updated  Core units updated  Elective units list updated | 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 |