

AMP Retail Butchery and Smallgoods Project summary of proposed changes for broad consultation round 1

Broad consultation 1 – September 2026

Key to qualification/skill set/unit outcomes

	Major Change (New Code) - This component is proposed to be updated, with a new code		Merged - This component is being proposed to be merged with another component		Split – This component has been split into one or more components		Minor Change (Same Code) – This component is proposed to be updated with very minor changes		Newly created component		Deleted - This component is proposed for deletion
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Summary of proposed changes to draft Qualification

Current qualification code on TGA	Current qualification Title on TGA	Temporary new qualification code	Proposed new qualification title	Qualification outcome	Summary of changes for Broad Consultation
AMP30815	Certificate III in Meat Processing (Retail Butcher)	AMP3X727	Certificate III in Meat Processing (Retail Butcher)	Major – not equivalent	Changes have been made to reflect the outcomes of Workforce Analysis Report (WFA), consultation workshops, Qualification Matrix analysis and implementation of TOPF (2025). Units have been replaced to reflect job functions rather than smaller tasks, and to reflect changes and emerging trends in the industry. Units to be retained have been reviewed and put into the new TPOF template. The current qualifications on TGA were developed on an embedded model with three different levels of unit outcomes to reflect stages in a three-year delivery program. This is contrary to TPOF requirements and has necessitated substantial unit development for all three qualifications in the project.

					Packaging rules in this qualification have been amended to reflect consultation, with the number of units required to complete being reduced from 42 to 31. There are 27 core units which have been nominated by the Technical Committee and reflect the wide range of functions in this job role compared to smallgoods.
AMP30916	Certificate III in Meat Processing (Smallgoods - General)	AMP3X827	Certificate III in Meat Processing (Smallgoods - General)	Major – Equivalent	Changes have been made to reflect the outcomes of Workforce Analysis Report, consultation workshops, Qualification Matrix analysis and implementation of TOPF (2025). Units have been replaced to reflect job functions rather than smaller tasks, and to reflect changes and emerging trends in the industry. Units to be retained have been reviewed and put into the new TPOF template. The initial consultation for this qualification met with a poor response. Industry advice indicated that the qualification structure needs to be significantly amended. Packaging rules have been amended to reflect consultation, with the number of units required to complete being reduced to 16 for completion.
AMP31016	Certificate III in Meat Processing (Smallgoods - Manufacture)	AMP3X927	Certificate III in Meat Processing (Smallgoods - Manufacture)	Major – Equivalent	Changes have been made to reflect the outcomes of Workforce Analysis Report, consultation workshops, Qualification Matrix analysis and implementation of TOPF (2025). Units have been replaced to reflect job functions rather than smaller tasks, and to reflect changes and emerging trends in the industry. Units to be retained have been reviewed and put into the new TPOF template. The qualification has had poor uptake, and the packaging rules have been amended to reflect our consultation. The WFA Report and analysis showed that this qualification should have a lower proportion of core units compared to retail butchery to account for more diverse job roles. The number of units required to complete has been reduced from 26 units to 20. There are 7 proposed core units. Review of units has also identified the opportunity to share common units across the three Meat Processing qualifications. This helps to address the issue of transferability and attrition of the workforce in the WFA Report

AMP20426	Certificate II in Meat Retailing	AMP2X227	Certificate II in Meat Retailing	Major – Equivalent	As part of the updates to the Certificate III in Meat Processing (Retail Butcher), several electives will be updated in the Certificate II in Meat Retailing as part of this process. The qualification has been put into the new TPOF template.
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Summary of proposed changes to draft Skill Set

Current unit code on TGA	Current unit title on TGA	Temporary new unit code	Proposed new unit title	Unit outcome	Summary of changes for Broad Consultation
AMPSS00005	Basic Meat Industry Skill Set	AMPSSXXX04	Induction for Meat Processing Skill Set	Major –Not equivalent	Units in the Skill Set have been replaced with draft units and the Skill Set title has changed.
AMPSS00053	Produce UCFM Products Skill Set	AMPSSXXX05	Produce UCFM Products Skill Set	Major –Not equivalent	Industry (including the Technical Committee) have explicitly asked for this skill set.
N/A	N/A	AMPSSXXX06	Meat costing for Retail Butchery Skill Sets	Newly created	This Skill Set will provide training for retail butchers in estimating the retail yield of meat from a larger portion of product or a whole carcass and then using this to calculate a cost of sale for the product.

Summary of proposed changes to draft Unit of competency

Current unit code on TGA	Current unit title on TGA	Temporary new unit code	Proposed new unit title	Unit outcome	Summary of changes for Broad Consultation
AMPR201	Break and cut product using a bandsaw	AMPRET2X01	Break and cut product using a bandsaw	Major – Equivalent	Unit has been migrated to new TPOF2025 template for further engagement/feedback during BC1.

Current unit code on TGA	Current unit title on TGA	Temporary new unit code	Proposed new unit title	Unit outcome	Summary of changes for Broad Consultation
					Pre-requisite requirements have been clarified between the units and qualifications it sits in.
AMPR202	Provide advice on cooking and storage of meat products	AMPRET2X02	Provide advice on cooking and storage of meat products	Major – Equivalent	Unit has been migrated to new TPOF2025 template for further engagement/feedback during BC1. A pre-requisite has been removed from this unit.
AMPR203	Select, weigh and package meat for sale	AMPRET2X03	Select, weigh and package meat for sale	Major – Equivalent	Unit has been migrated to new TPOF2025 template for further engagement/feedback during BC1. No other changes at this time.
AMPR204	Package products using manual packing and labelling equipment	AMPRET2X04	Package products using manual packing and labelling equipment	Major – Equivalent	Unit has been migrated to new TPOF2025 template for further engagement/feedback during BC1. No other changes at this time.
AMPR205	Use basic methods of meat cookery	AMPRET2X05	Use basic methods of meat cookery	Major – Equivalent	Unit has been migrated to new TPOF2025 template for further engagement/feedback during BC1. No other changes at this time.
AMPR206	Vacuum pack products in a retail operation	AMPRET2X06	Vacuum pack products in meat processing	Major – Equivalent	Unit has been migrated to new TPOF2025. References to selling/customer has been removed. Title change. Content adjusted to ensure applicability across multiple meat sectors.
AMPR208	Make and sell sausages	AMPRET2X07	Make and sell sausages	Major - Equivalent	Unit has been migrated to new TPOF2025 template for further engagement/feedback during BC1. No other changes at this time.
AMPR209	Produce and sell value-added products	AMPRET2X08	Produce simple value-added products	Major – Not equivalent	Unit has been migrated to new TPOF2025. References to selling/customer has been removed. Title change. Content adjusted to ensure applicability across multiple meat sectors.
AMPR211	Provide advice on meal solutions	AMPRET2X09	Provide advice on meal solutions	Major	Unit has been migrated to new TPOF2025 template for further engagement/feedback during BC1. A pre-requisite has been removed from this unit.

Current unit code on TGA	Current unit title on TGA	Temporary new unit code	Proposed new unit title	Unit outcome	Summary of changes for Broad Consultation
	in a meat retail outlet		in a meat retail outlet		
AMPR212	Clean meat retail work area	AMPRET2X10	Clean meat retail work area	Major – Equivalent	Unit has been migrated to new TPOF2025 template for further engagement/feedback during BC1. No other changes at this time.
AMPR301	Prepare specialised cuts	AMPRET3X01	Prepare specialised cuts	Major – Equivalent	Unit has been migrated to new TPOF2025 template for further engagement/feedback during BC1. Element 5 has been removed.
AMPR302	Assess carcass or product quality	AMPRET3X02	Assess and monitor meat quality	Major – Not equivalent	Title and content changed due to broadened scope of unit so that it covers eating quality and condition of meat through all stages, from receipt through storage while ensuring product identification, grading, traceability and compliance.
AMPR303	Calculate yield of carcass or product	AMPRET3X03	Calculate yield of carcass or product	Major – Equivalent	Unit has been migrated to new TPOF2025 template for further engagement/feedback during BC1. No other changes at this time.
AMPR304	Manage stock	AMPRET3X04	Manage and order stock	Merged – Not equivalent	AMPR304 is merged with AMP313 Order stock in a meat enterprise to better reflect the role of managing stock. Title and content changed due to broadened scope of unit - expanded from managing to also include process of ordering. This allows the job function covering monitoring stock levels, receiving and inspecting deliveries, maintaining inventory records, rotating stock, forecasting stock requirements, placing and following up orders, liaising with suppliers and maintaining workplace stock control systems to be captured in one unit.
AMPR305	Meet customer needs	AMPRET3X05	Meet customer needs	Major – Equivalent	Unit has been migrated to new TPOF2025 template for further engagement/feedback during BC1. A pre-requisite has been removed from this unit.
AMPR306	Provide advice on nutritional role of meat	AMPRET3X06	Provide advice on nutritional role of meat	Major – Equivalent	Unit has been migrated to new TPOF2025 template for further engagement/feedback during BC1. No other changes at this time.

Current unit code on TGA	Current unit title on TGA	Temporary new unit code	Proposed new unit title	Unit outcome	Summary of changes for Broad Consultation
AMPR307	Merchandise products, services	AMPRET3X07	Merchandise retail butchery products and services	Major – Not equivalent	Title and content changed due to broadened scope of unit - expanded to include services. The unit encompasses the complete function of displaying and promoting meat products for sale, rather than just arranging visual displays and promotions.
AMPR308	Prepare, roll, sew and net meat	AMPRET3X08	Prepare, roll and net meat	Major – Equivalent	Title and content changed to remove reference to 'sewing' as this is no longer relevant to industry. TPOF25. A pre-requisite has been added to this unit.
AMPR309	Bone and fillet poultry	AMPPOU3X03	Bone and fillet poultry	Major	Unit has been migrated to new TPOF2025 template for further engagement/feedback during BC1. No other changes at this time.
AMPR310	Cost and price meat products	AMPRET3X09	Cost and price meat products	Major – Equivalent	Unit has been migrated to new TPOF2025 template for further engagement/feedback during BC1. Elements and PCs redrafted to include detail on determination of selling price and analysis of business information.
AMPR311	Prepare portion control to specifications	AMPRET3X10	Prepare portion control to specifications	Major – Equivalent	Unit has been migrated to new TPOF2025 template for further engagement/feedback during BC1. No other changes at this time.
AMPR312	Bone game meat	AMPRET3X11	Prepare and sell game meat products	Major – Not equivalent	Title and content changed due to broadened scope of unit - expanded to also cover all phases of preparing and retailing game meat.
AMPR313	Order stock in a meat enterprise	AMPRET3X04	Manage and order stock	Merged – Not equivalent	AMPR313 is merged with AMP304 Manage stock. Title and content changed due to broadened scope of unit expanded. This unit merge allows the job function covering monitoring stock levels, receiving and inspecting deliveries, maintaining inventory records, rotating stock, forecasting stock requirements, placing and following up orders, liaising with suppliers and maintaining workplace stock control systems to be captured in one unit.

Current unit code on TGA	Current unit title on TGA	Temporary new unit code	Proposed new unit title	Unit outcome	Summary of changes for Broad Consultation
AMPR314	Calculate and present statistical data in a meat enterprise	N/A	N/A	Proposed for deletion	No longer required by industry.
AMPR315	Utilise the Meat Standards Australia system to meet customer requirements	AMPRET3X12	Utilise the Meat Standards Australia system to meet customer requirements	Major – Equivalent	Unit has been migrated to new TPOF2025 template for further engagement/feedback during BC1. No other changes at this time.
AMPR316	Cure, corn and sell product	AMPRET3X13	Cure and corn meat products	Merged – Equivalent	Merged with AMPX302 Cure and corn product. Better reflects Butchery requirements. Merged unit has removed 'selling' from the original. In new TPOF25
AMPR317	Assess and sell poultry products	AMPPOU3X04	Assess and sell poultry products	Major – Equivalent	Units has been migrated to new TPOF2025 template for further engagement/feedback during BC1. No other changes at this time.
AMPR318	Break carcase for retail sale	N/A	N/A	Proposed for deletion	No longer required by industry.
AMPR319	Locate, identify and assess meat cuts	AMPRET3X14	Locate, identify and assess meat cuts	Major – Equivalent	Unit has been migrated to new TPOF2025 template for further engagement/feedback during BC1. A pre-requisite has been added to this unit.
AMPR320	Assess and address customer preferences	AMPRET4X01	Assess and address customer preferences in meat retail	Major – Equivalent	Unit migrated to new TPOF25. Code updated to reflect AQF 4 indicative outcomes.

Current unit code on TGA	Current unit title on TGA	Temporary new unit code	Proposed new unit title	Unit outcome	Summary of changes for Broad Consultation
AMPR322	Prepare and produce value added products	AMPRET3X15	Prepare and produce value-added products	Major – Equivalent	Unit has been migrated to new TPOF2025 template. The updated unit specifies types of products which cover more technical tasks, including using knife skills and integrating things like pastry into products, and is developed in a skills continuum of three units in value-adding
AMPR323	Break small stock carcasses for retail sale	AMPRET3X16	Break small stock carcasses for retail sale	Major – Equivalent	Unit has been migrated to new TPOF2025 template for further engagement/feedback during BC1. No other changes at this time.
AMPR324	Break large stock carcasses for retail sale	AMPRET3X17	Break large stock carcasses for retail sale	Major – Equivalent	Unit has been migrated to new TPOF2025 template for further engagement/feedback during BC1. Pre-requisite requirements are clarified and mandatory workplace requirements have been made explicit.
AMPR325	Prepare cooked meat product for retail sale	AMPRET3X18	Prepare cooked meat product for retail sale	Major – Equivalent	Unit has been migrated to new TPOF2025 template for further engagement/feedback during BC1. No other changes at this time.
AMPS101	Handle materials and products	AMPSMA2X10	Handle materials and products	Major – Not equivalent	Unit has been migrated to new TPOF2025 template and is updated to better reflect AQF 2 outcomes.
AMPS102	Pack smallgoods product	N/A	N/A	Proposed for deletion	Outcomes covered in other units.
AMPSMA201	Slice product using simple machinery	AMPSMA2X01	Slice product using simple machinery	Major – Equivalent	Unit has been migrated to new TPOF2025 template for further engagement/feedback during BC1. No other changes at this time.
AMPS201	Package product using thermoform process	AMPSMA2X02	Package product using thermoform process	Major – Equivalent	Unit has been migrated to new TPOF2025 template for further engagement/feedback during BC1. No other changes at this time.

Current unit code on TGA	Current unit title on TGA	Temporary new unit code	Proposed new unit title	Unit outcome	Summary of changes for Broad Consultation
AMPS203	Operate bar and coder systems	AMPSMA2X03	Operate bar and coder systems	Major – Equivalent	Unit has been migrated to new TPOF2025 template for further engagement/feedback during BC1. No other changes at this time.
AMPS205	Select, identify and prepare casings	AMPSMA2X04	Select, identify and prepare casings	Major – Equivalent	Unit has been migrated to new TPOF2025 template for further engagement/feedback during BC1. No other changes at this time.
AMPS206	Manually shape and form product	AMPSMA2X05	Manually shape and form product	Major – Equivalent	Unit has been migrated to new TPOF2025 template for further engagement/feedback during BC1. No other changes at this time.
AMPS211	Prepare dry ingredients	AMPSMA2X06	Prepare dry ingredients	Major – Equivalent	Unit has been migrated to new TPOF2025 template for further engagement/feedback during BC1. No other changes at this time.
AMPS213	Manually link and tie product	AMPSMA2X07	Manually link and tie product	Major – Equivalent	Unit has been migrated to new TPOF2025 template for further engagement/feedback during BC1. A pre-requisite has been added to this unit.
AMPS300	Operate mixer or blender unit	N/A	N/A	Proposed for deletion	Outcomes covered in FBP Food, Beverage and Pharmaceutical Training Package products.
AMPS301	Cook, steam and cool product	AMPSMA3X01	Cook, steam and cool product	Major – Equivalent	Unit has been migrated to new TPOF2025 template for further engagement/feedback during BC1. No other changes at this time.
AMPS302	Prepare dried meat	AMPSMA3X02	Prepare dried meat	Major – Equivalent	Unit has been migrated to new TPOF2025 template for further engagement/feedback during BC1. A pre-requisite has been added to this unit.
AMPS303	Fill casings	AMPSMA3X03	Fill casings	Major – Equivalent	Unit has been migrated to new TPOF2025 template for further engagement/feedback during BC1. No other changes at this time.
AMPS304	Thaw product - water	AMPSMA3X04	Implement Procedures to Thaw Meat for Further Processing	Merged – Not equivalent	Units AMPS304 and AMPS305 merged. Content scope broadened to ensure future technologies can be used for thawing.

Current unit code on TGA	Current unit title on TGA	Temporary new unit code	Proposed new unit title	Unit outcome	Summary of changes for Broad Consultation
AMPS305	Thaw product - air	AMPSMA3X04	Implement Procedures to Thaw Meat for Further Processing	Merged – Not equivalent	Units AMPS304 and AMPS305 merged. Content scope broadened to ensure future technologies can be used for thawing.
AMPS307	Sort meat	AMPSMA3X05	Carry Out Procedures for Sorting and Batching Meat	Merged – Not equivalent	Units AMPS307 and AMPS308 merged. Content scope and title broadened to align with industry practice.
AMPS308	Batch meat	AMPSMA3X05	Carry Out Procedures for Sorting and Batching Meat	Merged – Not equivalent	Units AMPS307 and AMPS308 merged. Content scope and title broadened to align with industry practice.
AMPS309	Operate product forming machinery	AMPSMA3X06	Operate product forming machinery	Major – Equivalent	Unit has been migrated to new TPOF2025 template for further engagement/feedback during BC1. No other changes at this time.
AMPS310	Operate link and tie machinery	AMPSMA3X07	Operate link and tie machinery	Major – Equivalent	Unit has been migrated to new TPOF2025 template for further engagement/feedback during BC1. No other changes at this time.
AMPS311	Operate complex slicing and packaging machinery	AMPSMA3X08	Operate complex slicing and packaging machinery	Major – Equivalent	Unit has been migrated to new TPOF2025 template for further engagement/feedback during BC1. Mandatory workplace requirements explicitly identified.
AMPS312	Prepare meat-based pates and terrines for commercial sale	AMPSMA3X09	Prepare meat-based pates and terrines for commercial sale	Major – Equivalent	Unit has been migrated to new TPOF2025 template for further engagement/feedback during BC1. No other changes at this time.

Current unit code on TGA	Current unit title on TGA	Temporary new unit code	Proposed new unit title	Unit outcome	Summary of changes for Broad Consultation
AMPS313	Prepare product formulations	AMPSMA3X10	Prepare Dry Ingredients and Formulations	Major – Not equivalent	Unit has been migrated to new TPOF2025 template and unit scope broadened to include dry ingredients based on industry consultation.
AMPS314	Ferment and mature product	AMPSMA4X01	Ferment and mature product	Major – Not equivalent	Unit has been migrated to new TPOF2025 template for further engagement/feedback during BC1. Code changed to better reflect indicative AQF level of outcomes. Mandatory workplace requirements explicitly identified.
AMPS315	Blend meat product	AMPSMA3X11	Blend meat product	Major – Equivalent	Unit has been migrated to new TPOF2025 template for further engagement/feedback during BC1. Pre-requisite requirements have been clarified between the units and qualifications it sits in.
AMPX201	Prepare and operate bandsaw	AMPWHS2X01	Prepare and operate bandsaw	Major – Equivalent	Unit has been migrated to new TPOF2025 template for further engagement/feedback during BC1. No other changes at this time.
AMPX210	Prepare and slice meat cuts	AMPRET2X11	Prepare and slice meat cuts	Major – Equivalent	Unit has been migrated to new TPOF2025 template for further engagement/feedback during BC1. No other changes at this time.
AMPX211	Trim meat to specifications	AMPRET2X12	Trim meat to specifications	Major – Equivalent	Unit has been migrated to new TPOF2025 template for further engagement/feedback during BC1. No other changes at this time.
AMPX213	Despatch meat product	AMPOPR2X01	Despatch meat product	Major – Equivalent	Unit has been migrated to new TPOF2025 template for further engagement/feedback during BC1. No other changes at this time.
AMPX214	Package meat and smallgoods product for retail sale	AMPPKG2X01	Package meat and smallgoods product for retail sale	Major – Equivalent	Unit has been migrated to new TPOF2025 template for further engagement/feedback during BC1. No other changes at this time.
AMPX302	Cure and corn product	AMPRET3X13	Cure and corn meat products	Merged – Equivalent	Merged with AMPR316 Cure, corn and sell product.
AMPX303	Break carcase into primal cuts	N/A	N/A	Proposed for deletion	Outcomes covered in other units.

Current unit code on TGA	Current unit title on TGA	Temporary new unit code	Proposed new unit title	Unit outcome	Summary of changes for Broad Consultation
AMPX304	Prepare primal cuts	AMPRET3X22	Prepare primal cuts	Major – Equivalent	Unit has been migrated to new TPOF2025 template for further engagement/feedback during BC1. No other changes at this time.
AMPX305	Smoke product	AMPSMA3X12	Smoke product	Major – Equivalent	Unit has been migrated to new TPOF2025 template for further engagement/feedback during BC1. No other changes at this time.
N/A	N/A	AMPCLE3X01	Implement cleaning procedures in meat processing	Newly created component	A new unit integrates cleaning activities across multiple work environments, enabling transferability between meat retailing and smallgoods processing while maintaining the specialised food safety and sanitation outcomes required by industry
N/A	N/A	AMPCUS3X00	Provide customer service and process sales	Newly created component	The new unit is in response to the WFA report and reflects the broader responsibilities of trade qualified butchers and includes contemporary retail practices such as telephone and online ordering, click-and-collect services, delivery coordination and customer relationship management while integrating product selection, preparation, payment processing and customer support.
N/A	N/A	AMPMEA3X01	Produce minced meat and minced meat products	Newly created component	The new unit meets an industry need for producing products.
N/A	N/A	AMPMEA3X02	Develop meat-based products	Newly created component	This unit covers the skills of identifying a demand for a type of meat-based product, and developing a plan to make the product, including a recipe, a costing and a promotion strategy. It was identified in the consultation phase for the WFA Report.
N/A	N/A	AMPPKG3X01	Implement procedures for packaging meat products	Newly created component	The new packaging unit reflects contemporary practice where operators can be expected to work across both manual and automated packaging systems depending on business size, the packaging task and technology available. This would enhance transferability across retail butchery and smallgoods manufacturing environments supporting broader workforce mobility while maintaining occupation-specific technical outcomes.

Current unit code on TGA	Current unit title on TGA	Temporary new unit code	Proposed new unit title	Unit outcome	Summary of changes for Broad Consultation
N/A	N/A	AMPQUA3X03	Implement food safety and quality assurance plans	Newly created component	The new unit reflects contemporary industry practice, where hygiene activities are undertaken to implement food safety and quality systems throughout the operation rather than existing as a standalone task
N/A	N/A	AMPQUA3X04	Implement procedures to maintain the integrity of certified product	Newly created component	The new unit requires detailed systems and procedures for completely separation at all stages, with implications for any cross-contamination or lack of verification for branded or certified product.
N/A	N/A	AMPRET3X19	Prepare retail meat cuts for sale	Newly created component	The new unit captures the process of preparing and trimming primal cuts and then preparing the primal and sub-primal cuts into retail cuts or product for further processing. This follows the workflow of transforming carcasses into retail cuts.
N/A	N/A	AMPRET3X20	Prepare, trim and portion primal meat cuts	Newly created component	The new unit captures the process of preparing and trimming primal cuts and then preparing the primal and sub-primal cuts into retail cuts or product for further processing. This follows the workflow of transforming carcasses into retail cuts.
N/A	N/A	AMPRET3X21	Produce ready-to-eat meal products	Newly created component	The new unit reflects industry needs outlined in the WFA report.
N/A	N/A	AMPSMA3X13	Carry out procedures for making sausage products	Newly created component	The new unit reflects industry needs outlined in the WFA report, with this unit reflecting the autonomy and expertise of a trade qualified worker.
N/A	N/A	AMPSMA3X14	Produce smallgoods for charcuterie	Newly created component	The new unit reflects industry needs outlined in the WFA report.

Current unit code on TGA	Current unit title on TGA	Temporary new unit code	Proposed new unit title	Unit outcome	Summary of changes for Broad Consultation
N/A	N/A	AMPSTO3X01	Implement and monitor procedures for receipt, storage and despatch of product	Newly created component	The new unit involves working with product at every stage and ensuring that spoilage, wastage and contamination risk is minimised
N/A	N/A	AMPWHS2X02	Apply procedures for metal hazards	Newly created component	The new unit reflects use of x-ray technology.