Modification History

| Release | Comments |
| --- | --- |
| Release 1 | This version released with AMP Australian Meat Processing Training Package Version 6.0. |

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| AMP50221 | Diploma of Meat Processing |
| Qualification Description  The qualification reflects the role of individuals who apply knowledge, practical skills and experience in team leadership and/or management roles across operational, functional, technical and business meat industry contexts to process meat and produce meat products for domestic and export markets.  No licensing, legislative or certification requirements are known to apply to this qualification at the time of publication. | |
| Entry Requirements  Entry into this qualification is open to an individual who can demonstrate the skills and knowledge and to:   * have completed the following units of competency prior to commencement of this qualification: * AMPCOR401 Manage own work performance * AMPCOR402 Facilitate Quality Assurance process * AMPCOR403 Participate in workplace health and safety risk control process * AMPCOR404 Facilitate hygiene and sanitation performance   Or   * may have acquired the skills and knowledge through industry experience or through the completion of a Certificate IV Meat Processing qualification or equivalent. | |
| Packaging Rules  To achieve this qualification, competency must be demonstrated in 6 units of competency.  The units are to be chosen as follows:   * At least 4 units from the electives listed below, of which at least 2 units must be coded AMP * 2 additional units from the electives listed below, 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.  **Elective Units** | |
| AMPMGT501 | Design and manage the food safety system |
| AMPMGT502 | Manage new product or process development |
| AMPMGT505 | Manage maintenance systems |
| AMPMGT506 | Manage utilities and energy |
| AMPMGT507 | Manage and improve meat industry plant operations |
| AMPMGT508 | Manage environmental impacts of meat processing operations |
| AMPMGT509 | Manage, maintain and continuously improve workplace health and safety plans and systems |
| AMPMGT511 | Manage feedlot facility |
| AMPMGT512 | Manage supply chain and enterprise animal welfare performance |
| AMPMGT513 | Manage transportation of meat, meat products and meat by-products |
| AMPMGT514 | Develop, manage and maintain quality systems |
| BSBAUD514 | Interpret compliance requirements |
| BSBFIN501 | Manage budgets and financial plans |
| BSBOPS502 | Manage business operational plans |
| BSBPMG430 | Undertake project work |
| BSBTWK501 | Lead diversity and inclusion |
| BSBTWK502 | Manage team effectiveness |
| SIRXMGT005 | Lead the development of business opportunities |
| SIRXMKT005 | Develop a marketing strategy |
| TLIX0011X | Establish blockchain in a supply chain |
| TLIX0015X | Manage fundamental aspects of supply chains |

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| Qualification Mapping Information   | Code and title current version | Code and title previous version | Comments | Equivalence status | | --- | --- | --- | --- | | AMP50221 Diploma of Meat Processing | AMP50115 Diploma of Meat Processing (Meat Retailing)  Release 2 | Redesigned qualification that includes content from two existing qualifications. Qualification description, entry requirements, packaging rules and elective units updated. | Not equivalent | | AMP50215 Diploma of Meat Processing  Release 3 | Redesigned qualification that includes content from two existing qualifications. Qualification description, entry requirements, packaging rules and elective units 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> |