Modification History

| Release | Comments |
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| Release 4 | This version released with AMP Australian Meat Processing Training Package Version 5.0. |
| Release 3 | This version released with AMP Australian Meat Processing Training Package Version 3.0. |
| Release 2 | This version released with AMP Australian Meat Processing Training Package Version 2.0. |
| Release 1 | This version released with AMP Australian Meat Processing Training Package Version 1.0. |

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| AMP60115 | Advanced Diploma of Meat Processing |
| Qualification Description  The qualification is for people who are in a management position and who seek to move into senior positions within their own enterprise or in related industry organisations. People who enter this qualification will usually have substantial experience in a meat industry sector, and will be seeking to improve their business expertise and experience, and broaden their knowledge and understanding of the industry.  People who are considering undertaking this qualification need to be aware that it requires extensive reading, research capability, writing of assignments and project work.  The AMP60115 Advanced Diploma of Meat Processing is designed for people who are already employed in the industry and who have the opportunity to draw upon workplace experiences and to carry out assignments and projects in the workplace.  No licensing, legislative or certification requirements are known to apply to this qualification at the time of publication. | |
| Entry Requirements  The following units must be completed 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 deemed equivalence in industry skills and knowledge | |
| Packaging Rules  To achieve this qualification, competency must be demonstrated in:   * 10 units of competency: * 0 core units plus * 10 elective units.   Elective units must ensure the integrity of the qualification’s Australian Qualification Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome. The electives are to be chosen as follows:   * 5 units from Group A * 3 units from Group B * 2 additional units from the elective list, or this or any other endorsed Training Package or Accredited Course. Selected units must be relevant to job outcomes in meat retailing management and must be chosen to ensure the integrity of the qualification outcome at AQF level 6.   Elective Units  **Group A**   |  |  | | --- | --- | | AHCBUS603 | Develop and review a strategic plan | | AMPMGT501 | Design and manage the food safety system | | AMPMGT502 | Manage new product or process development | | AMPMGT503 | Develop and assess a meat retailing business opportunity | | AMPMGT504 | Develop, manage and maintain quality systems | | 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 | | AMPMGT510 | Manage transportation of meat, meat products and meat by-products | | AMPMGT511 | Manage feedlot facility | | AMPMGT512 | Manage supply chain and enterprise animal welfare performance | | BSBCOM501 | Identify and interpret compliance requirements | | BSBFIM501 | Manage budgets and financial plans | | BSBINN601 | Lead and manage organisational change | | BSBMGT605 | Provide leadership across the organisation | | BSBMGT617 | Develop and implement a business plan | | BSBMKG502 | Establish and adjust the marketing mix | | MSL916005 | Manage complex projects - deleted from MSL training package, recommend replacing with:  [BSBPMG522 Undertake project work](https://training.gov.au/Training/Details/BSBPMG522) | | SIRXMGT005 | Lead the development of business opportunities | | TLIX9983X | Manage fundamental aspects of supply chains *(for consideration - not yet endorsed)* | | TLIX9986X | Establish blockchain in a supply chain *(for consideration – but may be too specialised?)* |   **Group B**   |  |  | | --- | --- | | AMPMGT601 | Benchmark to manage and improve enterprise performance | | AMPMGT602 | Monitor and manage organisational legal responsibilities | | AMPMGT603 | Manage meat processing systems to maintain and improve product quality | | AMPMGT604 | Manage effective operation of meat enterprise cold chain and refrigeration systems | | AMPMGT605 | Assess and purchase livestock | | AMPMGT606 | Analyse and develop enterprise systems for new opportunities | | AMPMGT607 | Establish new markets | | BSBDIV601 | Develop and implement diversity policy | | BSBFIM601 | Manage finances | | |

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| Qualification Mapping Information   | Code and title current version | Code and title previous version | Comments | Equivalence status | | --- | --- | --- | --- | | AMP60115 Advanced Diploma of Meat Processing  Release 3 | AMP60115 Advanced Diploma of Meat Processing  Release 2 | Superseded imported units updated | Equivalent qualification | |
| Links  Companion Volumes, including Implementation Guides, are available at VETNet: <https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7> |