

Modification History

| Release | Comments |
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| Release 1 | This version released with AMP Australian Meat Processing Training Package Version 5.0. |

| AMP50220 | Diploma of Meat Processing | | | | | | | | | | | | | | | | |
|---|--|-----------|---|-----------|--|-----------|---|-----------|--|-----------|----------------------------|-----------|-----------------------------|-----------|---|-----------|--|
| <p>Qualification Description</p> <p>The qualification reflects the role of individuals who are in management positions in the meat industry. In these roles, these individuals apply theoretical knowledge and technical skills to develop, manage and improve a range of meat industry systems to ensure that they meet food safety, product quality, environmental and work health and safety requirements.</p> <p>No licensing, legislative or certification requirements are known to apply to this qualification at the time of publication.</p> | | | | | | | | | | | | | | | | | |
| <p>Entry Requirements</p> <p>Entry into this qualification is open to individuals who:</p> <ul style="list-style-type: none"> have completed the following units of competency prior to commencement of this qualification: <ul style="list-style-type: none"> 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 <p>Or</p> <ul style="list-style-type: none"> deemed equivalence in industry skills and knowledge | | | | | | | | | | | | | | | | | |
| <p>Packaging Rules</p> <p>To achieve this qualification, competency must be demonstrated in:</p> <ul style="list-style-type: none"> 6 units of competency: <ul style="list-style-type: none"> 0 core units plus 6 elective units. <p>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:</p> <ul style="list-style-type: none"> At least 4 units from the electives listed below, of which at least 2 units must be coded AMP Up to 2 additional units from the electives listed below, or any other endorsed Training Package or accredited course. | | | | | | | | | | | | | | | | | |
| <p>Elective Units</p> <table border="1"> <tbody> <tr> <td>AHCBUS609</td> <td>Develop and review an enterprise strategic plan</td> </tr> <tr> <td>AMPMGT501</td> <td>Design and manage the food safety system</td> </tr> <tr> <td>AMPMGT502</td> <td>Manage new product or process development</td> </tr> <tr> <td>AMPMGT504</td> <td>Develop, manage and maintain quality systems</td> </tr> <tr> <td>AMPMGT505</td> <td>Manage maintenance systems</td> </tr> <tr> <td>AMPMGT506</td> <td>Manage utilities and energy</td> </tr> <tr> <td>AMPMGT507</td> <td>Manage and improve meat industry plant operations</td> </tr> <tr> <td>AMPMGT508</td> <td>Manage environmental impacts of meat processing operations</td> </tr> </tbody> </table> | | AHCBUS609 | Develop and review an enterprise strategic plan | AMPMGT501 | Design and manage the food safety system | AMPMGT502 | Manage new product or process development | 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 |
| AHCBUS609 | Develop and review an enterprise strategic plan | | | | | | | | | | | | | | | | |
| AMPMGT501 | Design and manage the food safety system | | | | | | | | | | | | | | | | |
| AMPMGT502 | Manage new product or process development | | | | | | | | | | | | | | | | |
| 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 | | | | | | | | | | | | | | | | |

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| 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 |
| AMPMGT513 | Develop and assess a meat retailing business opportunity |
| 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 |
| BSBPMG522 | Undertake project work |
| BSBMKG502 | Establish and adjust the marketing mix |
| SIRXMGT005 | Lead the development of business opportunities |
| TLIX0011X | Establish blockchain in a supply chain |
| TLIX0015X | Manage fundamental aspects of supply chains |

| Qualification Mapping Information | | | |
|---|--|--|---------------------------|
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| AMP50220 Diploma of Meat Processing | AMP50215 Diploma of Meat Processing | Redesigned qualification that consolidates two existing qualifications Added two new AMP units of competency - AMPMGT511, AMPMGT512, Added two imported units of competency - TLIX0011X, TLIX0015X Removed one unit of competency MSL916005 | Equivalent |
| | AMP50115 Diploma of Meat Processing (Meat Retailing) | | |
| Links | | | |
| Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7 | | | |