Modification History

| Release | Comments |
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| Release 1 | This version released with AMP Australian Meat Processing Training Package Version 8.0. |

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| AMP303X22 | Certificate III in Meat Safety Inspection |
| Qualification Description  This qualification reflects the role of individuals working as meat inspectors or meat safety officers in meat processing establishments. In such roles, workers perform ante and post-mortem inspection of food animals to ensure that meat is safe for human or pet consumption, in line with relevant Australian Standards.  Workers are required to take responsibility for their own work, participate in teams where required, use judgement, interpret information, and apply solutions to routine and some non-routine problems.  This qualification includes two elective units that cover work in micro meat processing premises. Users must note that these units will not satisfy the regulatory requirements for meat inspection work in export premises or larger domestic premises.  Individuals who work as meat inspectors must comply with the requirements of local/state/territory authorities and where applicable the Australian Government export authority. Users must check with the relevant regulatory authority before delivery. | |
| Entry Requirements  There are no entry requirements for this qualification. | |
| Packaging Rules  To achieve this qualification, competency must be demonstrated in:   * 11 units of competency: * 8 core units plus * 3 elective units.   The electives are to be chosen as follows:   * at least 1 unit from Group A (could be more but must be at least 1) * up to 2 units from Group B (could be none) or 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.   Core Units   |  |  |  | | --- | --- | --- | | AMPCOM3X1 | Communicate effectively at work | New (title changed from Work effectively in teams) | | AMPMSY3X1 | Apply food animal anatomy and physiology to inspection processes | Was AMPA3119 | | AMPMSY3X2 | Recognise signs of emergency animal diseases | Was AMPA3131 | | AMPMSY4X13 | Recognise diseases and conditions during inspection of food animal | New (part of AMPA3119) | | AMPQUA3X1 | Comply with hygiene and sanitation performance | New | | AMPQUA3X2 | Maintain food safety and quality programs | New | | AMPWHS2X1 | Sharpen and handle knives safely | Was AMPX209 | | AMPWHS3X1 | Contribute to workplace health and safety processes | New |   Elective Units  An asterisk (\*) next to the unit code indicates that there are prerequisite requirements which must be met when packaging the qualification. Please refer to the Prerequisite requirements table for details.  Group A – Ante and post-mortem inspection   |  |  |  | | --- | --- | --- | | AMPMSY4X1\* | Perform ante and post-mortem inspection - Ovine and Caprine | Was AMPA3120 | | AMPMSY4X2\* | Perform ante and post-mortem inspection – Bovine | Was AMPA3121 | | AMPMSY4X3\* | Perform ante and post-mortem inspection – Porcine | Was AMPA3122 | | AMPMSY4X4\* | Perform ante and post-mortem inspection – Poultry | Was AMPA3123 | | AMPMSY4X5\* | Perform ante and post-mortem inspection – Ratites | Was AMPA3124 | | AMPMSY4X6\* | Perform ante and post-mortem inspection – Camels | Was AMPA3125 | | AMPMSY4X7 | Perform post-mortem inspection – Wild game | Was AMPA3127 | | AMPMSY4X8\* | Perform ante and post-mortem inspection – Rabbits | Was AMPA3128 | | AMPMSY4X9\* | Perform ante and post-mortem inspection – Deer | Was AMPA3129 | | AMPMSY4X10\* | Perform ante and post-mortem inspection – Horses | Was AMPA3130 | | AMPMSY4X11\* | Perform ante and post-mortem inspection – Alpacas or Llamas | Was AMPA3132 | | AMPMSY4X12\* | Perform ante and post-mortem inspection – Calves | Was AMPA3135 | | AMPMSY4X14\* | Conduct ante and post-mortem inspection in micro meat processing premises | New | | AMPMSY4X15 | Conduct post-mortem inspection in micro meat processing premises – Wild game | New |   Group B – General electives   |  |  |  | | --- | --- | --- | | AMPLSK2X1 | Apply animal welfare and handling requirements | Was AMPA2006 | | AMPLSK3X1 | Handle animals humanely while conducting ante-mortem inspection | Was AMPA3002 | | AMPOPR3X3 | Manage animal identification data | Merged units AMPA3103, AMPA3101  AMPA3102, AMPA3104  AMPA3105, AMPA3106  AMPA3107, AMPA3108  AMPA3109, AMPA3110  AMPA3111, AMPA3112  & AMPA3113 | | AMPQUA3X11 | Assess effective stunning and bleeding | Was AMPA3003 | |  | Others? |  |   Prerequisite requirements   |  |  | | --- | --- | | Unit of competency | Prerequisite requirement | | AMPMSY4X1 Perform ante and post-mortem inspection - Ovine and Caprine | AMPLSK3X1 Handle animals humanely while conducting ante-mortem inspection | | AMPMSY4X2 Perform ante and post-mortem inspection – Bovine | AMPLSK3X1 Handle animals humanely while conducting ante-mortem inspection | | AMPMSY4X3 Perform ante and post-mortem inspection – Porcine | AMPLSK3X1 Handle animals humanely while conducting ante-mortem inspection | | AMPMSY4X4 Perform ante and post-mortem inspection – Poultry | AMPLSK3X1 Handle animals humanely while conducting ante-mortem inspection | | AMPMSY4X5 Perform ante and post-mortem inspection – Ratites | AMPLSK3X1 Handle animals humanely while conducting ante-mortem inspection | | AMPMSY4X6 Perform ante and post-mortem inspection – Camels | AMPLSK3X1 Handle animals humanely while conducting ante-mortem inspection | | AMPMSY4X8 Perform ante and post-mortem inspection – Rabbits | AMPLSK3X1 Handle animals humanely while conducting ante-mortem inspection | | AMPMSY4X9 Perform ante and post-mortem inspection – Deer | AMPLSK3X1 Handle animals humanely while conducting ante-mortem inspection | | AMPMSY4X10 Perform ante and post-mortem inspection – Horses | AMPLSK3X1 Handle animals humanely while conducting ante-mortem inspection | | AMPMSY4X11 Perform ante and post-mortem inspection– Alpacas or Llamas | AMPLSK3X1 Handle animals humanely while conducting ante-mortem inspection | | AMPMSY4X12 Perform ante and post-mortem inspection – Calves | AMPLSK3X1 Handle animals humanely while conducting ante-mortem inspection | | AMPMSY4X14 Conduct ante and post-mortem inspection in micro meat processing premises | AMPLSK3X1 Handle animals humanely while conducting ante-mortem inspection | | |

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| Qualification Mapping Information   | Code and title current version | Code and title previous version | Comments | Equivalence status | | --- | --- | --- | --- | | AMP303X22 Certificate III in Meat Safety inspection | AMP30316 Certificate III in Meat Processing (Meat Safety) | Qualification revised  Packaging rules updated  Core 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 |