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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| AMP30322 | 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 mortem (except in the case of wild game) 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 some domestic premises. Users must check with the relevant regulatory authority before delivery.  Individuals who work as meat inspectors must comply with the requirements of local/state/territory authorities and where applicable the Australian Government export authority. | |
| 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 * up to 2 units from Group B 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   |  |  | | --- | --- | | AMPCOM301 | Communicate effectively at work | | AMPMSY301 | Apply food animal anatomy and physiology to inspection processes | | AMPMSY302 | Recognise signs of emergency and notifiable animal diseases | | AMPMSY413 | Recognise diseases and conditions during inspection of food animal | | AMPQUA301 | Comply with hygiene and sanitation requirements | | AMPQUA302 | Maintain food safety and quality programs | | AMPWHS201 | Sharpen and handle knives safely | | AMPWHS301 | Contribute to workplace health and safety processes |   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.  A hash (#) next to the unit code indicates mandatory workplace requirements which must be met when assessing this unit. Please refer to the individual unit’s Assessment Requirements for details.    Group A – Ante and post-mortem inspection   |  |  | | --- | --- | | AMPMSY401 \* # | Perform ante and post-mortem inspection - Ovine and Caprine | | AMPMSY402 \* # | Perform ante and post-mortem inspection – Bovine | | AMPMSY403 \* # | Perform ante and post-mortem inspection – Porcine | | AMPMSY404 \* # | Perform ante and post-mortem inspection – Poultry | | AMPMSY405 \* # | Perform ante and post-mortem inspection – Ratites | | AMPMSY406 \* # | Perform ante and post-mortem inspection – Camels | | AMPMSY407 # | Perform post-mortem inspection – Wild game | | AMPMSY408 \* # | Perform ante and post-mortem inspection – Rabbits | | AMPMSY409 \* # | Perform ante and post-mortem inspection – Deer | | AMPMSY410 \* # | Perform ante and post-mortem inspection – Equine | | AMPMSY411 \* # | Perform ante and post-mortem inspection – Alpacas or Llamas | | AMPMSY412 \* # | Perform ante and post-mortem inspection – Calves | | AMPMSY414 \* # | Conduct ante and post-mortem inspection in micro meat processing premises | | AMPMSY415 # | Conduct post-mortem inspection in micro meat processing premises – Wild game |   Group B – General electives   |  |  | | --- | --- | | AMPG303 # | Receive and inspect wild game carcases from the field | | AMPG304 # | Receive and inspect wild game carcases at a processing plant | | AMPG305 # | Store wild game carcases | | AMPGAM301 | Apply knowledge of the wild game meat industry | | AMPGAM302 # | Operate a wild game harvester vehicle | | AMPGAM303 | Use firearms to safely and humanely to harvest wild game | | AMPGAM304 # | Eviscerate, inspect and tag wild game carcase in the field | | AMPLSK201 | Apply animal welfare and handling requirements | | AMPLSK301 | Handle animals humanely while conducting ante-mortem inspection | | AMPMSY303\* # | Conduct ante-mortem inspection and make disposition | | AMPOPR303 | Manage animal identification data | | AMPQUA304 | Perform carcase Meat Hygiene Assessment | | AMPQUA311 | Assess effective stunning and bleeding | | AMPQUA405 | Oversee compliance with Australian Standards for meat processing |   Prerequisite requirements   |  |  | | --- | --- | | Unit of competency | Prerequisite requirement | | AMPMSY303 Conduct ante-mortem inspection and make disposition | AMPLSK301 Handle animals humanely while conducting ante-mortem inspection | | AMPMSY401 Perform ante and post-mortem inspection – Ovine and Caprine | AMPLSK301 Handle animals humanely while conducting ante-mortem inspection | | AMPMSY402 Perform ante and post-mortem inspection – Bovine | AMPLSK301 Handle animals humanely while conducting ante-mortem inspection | | AMPMSY403 Perform ante and post-mortem inspection – Porcine | AMPLSK301 Handle animals humanely while conducting ante-mortem inspection | | AMPMSY404 Perform ante and post-mortem inspection – Poultry | AMPLSK301 Handle animals humanely while conducting ante-mortem inspection | | AMPMSY405 Perform ante and post-mortem inspection – Ratites | AMPLSK301 Handle animals humanely while conducting ante-mortem inspection | | AMPMSY406 Perform ante and post-mortem inspection – Camels | AMPLSK301 Handle animals humanely while conducting ante-mortem inspection | | AMPMSY408 Perform ante and post-mortem inspection – Rabbits | AMPLSK301 Handle animals humanely while conducting ante-mortem inspection | | AMPMSY409 Perform ante and post-mortem inspection – Deer | AMPLSK301 Handle animals humanely while conducting ante-mortem inspection | | AMPMSY410 Perform ante and post-mortem inspection – Equine | AMPLSK301 Handle animals humanely while conducting ante-mortem inspection | | AMPMSY411 Perform ante and post-mortem inspection– Alpacas or Llamas | AMPLSK301 Handle animals humanely while conducting ante-mortem inspection | | AMPMSY412 Perform ante and post-mortem inspection – Calves | AMPLSK301 Handle animals humanely while conducting ante-mortem inspection | | AMPMSY414 Conduct ante and post-mortem inspection in micro meat processing premises | AMPLSK301 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 | | --- | --- | --- | --- | | AMP30322 Certificate III in Meat Safety inspection | AMP30316 Certificate III in Meat Processing (Meat Safety) | Total number of units required to achieve the qualification reduced  Packaging rules, core and elective units changed  Mandatory workplace requirement indicator added | 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 |