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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| AMP40522 | Certificate IV 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 post-mortem inspection of food animals and in some cases ante-mortem inspection to ensure that meat is safe for human or pet consumption, in line with relevant Australian Standards.  At this level workers provide specialist technical skills and knowledge about food animal disease and conditions. They are required to work autonomously, use judgement, interpret information, and apply solutions to routine and some non-routine problems. They may take some responsibility for the output of others.  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 * 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.   Of the 3 electives chosen, only one may be completed through a Recognition process.  Core Units   |  |  | | --- | --- | | AMPCOM401 | Build productive and effective workplace relationships | | 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 | | AMPQUA401 | Support food safety and quality programs | | AMPQUA402 | Maintain good manufacturing practice in meat processing | | AMPWHS201 | Sharpen and handle knives safely | | AMPWHS401 | Monitor 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 |   Group B – General electives   |  |  | | --- | --- | | AMPAUD401 \* | Conduct an animal welfare audit of a meat processing plant | | 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 | | AMPLDR403 | Plan, conduct and report a workplace incident investigation | | AMPLDR404 | Manage own work performance and development | | AMPLDR405 | Oversee export requirements | | AMPLSK201 | Apply animal welfare and handling requirements | | AMPLSK301 | Handle animals humanely while conducting ante-mortem inspection | | AMPLSK401 | Oversee humane handling of animals | | AMPMSY416 # | Raise and validate requests for export permits and Meat Transfer Certificates | | AMPQUA311 | Assess effective stunning and bleeding | | AMPQUA405 | Oversee compliance with the Australian Standards for meat processing | | AMPQUA408 | Contribute to meat processing premises design and construction processes | | AMPQUA409 | Review or develop an Emergency Animal Disease Response Plan | | AMPQUA410 | Manage the collection, monitoring and interpretation of animal health data | | AMPQUA416 | Conduct an internal audit of a documented program | | AMPQUA417 | Establish sampling program | | AMPQUA418 | Conduct a document review | | AMPQUA419 # | Monitor meat preservation process | | AMPQUA421 | Prepare for and respond to an external audit of the establishment’s quality system | | AMPQUA423 | Participate in ongoing development and implementation of a HACCP based QA system | | BSBXCM401 | Apply communication strategies in the workplace | | FBPAUD4001 | Assess compliance with food safety programs | | FBPAUD4002 | Communicate and negotiate to conduct food safety audits | | FBPAUD4003 | Conduct food safety audits |   Prerequisite requirements   |  |  | | --- | --- | | Unit of competency | Prerequisite requirement | | AMPAUD401 Conduct an animal welfare audit of a meat processing premises | AMPLSK201 Apply animal welfare and handling requirements AMPLSK401 Oversee humane handling of animals  AMPQUA416 Conduct an internal audit of a documented program | | 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 | | |

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| Qualification Mapping Information   | Code and title current version | Code and title previous version | Comments | Equivalence status | | --- | --- | --- | --- | | AMP40522 Certificate IV in Meat Safety Inspection | AMP40516 Certificate IV 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 |