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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| AMP40222 | Certificate IV in Meat Processing |
| Qualification Description  This qualification reflects the role of individuals working in a meat processing environment, in supervisory, leadership or quality assurance roles. At this level workers provide specialist technical skills, knowledge and leadership, and have responsibility for overseeing the work carried out in a meat processing environment. 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.  This qualification offers optional specialisations in:   * Leadership * Quality management.   All work must be carried out to comply with workplace procedures, according to state/territory food safety, and work health and safety codes, regulations and legislation that apply to the workplace.  No licensing, legislative or certification requirements apply to this qualification at the time of publication. | |
| Entry Requirements  There are no entry requirements for this qualification. | |
| Packaging Rules  To achieve this qualification, competency must be demonstrated in:   * 14 units of competency: * 4 core units plus * 10 elective units.   The electives are to be chosen as follows:  at least 8 units from elective Groups A – C   * up to 2 units 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.   Any combination of electives that meets the packaging rules above can be selected for the award of the AMP40222 Certificate IV in Meat Processing.  Where appropriate, electives may be packaged to provide a qualification with a specialisation as follows:   * At least 6 Group A electives must be selected for the award of the Certificate IV in Meat Processing (Leadership) * At least 6 Group B electives must be selected for the award of the Certificate IV in Meat Processing (Quality Management).   Core Units   |  |  | | --- | --- | | AMPCOM401 | Build productive and effective workplace relationships | | AMPQUA401 | Support food safety and quality programs | | AMPQUA402 | Maintain good manufacturing practice in meat processing | | 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 – Leadership  For the award of Certificate IV in Meat Processing (Leadership), users must complete six of the following units:   |  |  | | --- | --- | | AMPLDR402 # | Supervise new recruits | | AMPLDR404 | Manage own work performance and development | | AMPLDR405 | Oversee export requirements | | AMPLDR406 | Foster a learning culture in a meat processing workplace | | BSBCMM412 | Lead difficult conversations | | BSBHRM413 | Support the learning and development of teams and individuals | | BSBHRM415 | Coordinate recruitment and onboarding | | BSBINS402 | Coordinate workplace information system | | BSBLDR411 | Demonstrate leadership in the workplace | | BSBLDR412 | Communicate effectively as a workplace leader | | BSBLDR414 | Lead team effectiveness | | BSBLDR521 | Lead the development of diverse workforces | | BSBOPS402 | Coordinate business operational plans | | BSBOPS404 | Implement customer service strategies | | BSBPEF402 | Develop personal work priorities | | BSBPMG423 | Apply project cost management techniques | | BSBSTR402 | Implement continuous improvement | | BSBXCM401 | Apply communication strategies in the workplace | | FBPPPL4007 | Manage internal audits | | MSS405013 | Facilitate holistic culture improvement in an organisation | | SIRRRTF002 | Monitor retail store financials |   Group B – Quality Management  For the award of Certificate IV in Meat Processing (Quality Management), users must complete six of the following units:   |  |  | | --- | --- | | AMPAUD401 \* | Conduct an animal welfare audit of a meat processing premises | | AMPLSK401 | Oversee humane handling of animals | | AMPMGT515 | Develop and implement a TACCP and VACCP plan | | AMPQUA303 | Collect and prepare standard samples | | AMPQUA403 | Utilise refrigeration index | | AMPQUA404 \* | Maintain a Meat Hygiene Assessment program | | AMPQUA405 | Oversee compliance with Australian Standards for meat processing | | AMPQUA406 | Apply meat science | | AMPQUA407 | Conduct and validate pH/temperature declines to MSA standards | | AMPQUA410 | Manage the collection, monitoring and interpretation of animal health data | | AMPQUA411 | Calculate carcase yield in a boning room | | AMPQUA412 | Specify beef product using AUS-MEAT language | | AMPQUA413 | Specify sheep product using AUS-MEAT language | | AMPQUA414 | Coordinate a product recall | | AMPQUA415 | Undertake chiller assessment to AUS-MEAT requirements | | AMPQUA416 | Conduct an internal audit of a documented program | | AMPQUA417 | Establish sampling program | | AMPQUA418 | Conduct a document review | | AMPQUA422 | Specify pork product using AUS-MEAT language | | AMPQUA423 | Participate in the ongoing development and implementation of a HACCP based QA system | | AMPX431 # | Oversee meat processing establishment’s Halal compliance | | FBPAUD4004 | Identify, evaluate and control food safety hazards | | FBPFST4004 | Perform microbiological procedures in the food industry | | FBPFSY3005 | Control contaminants and allergens in food processing | | FBPFSY4005 | Conduct a traceability exercise | | FBPOPR4001 | Apply principles of statistical process control |   Group C– General   |  |  | | --- | --- | | AMPLDR401 | Develop and implement work instructions and SOPs | | AMPLDR403 | Plan, conduct and report a workplace incident investigation | | AMPLSK201 | Apply animal welfare and handling requirements | | AMPLSK401 | Oversee humane handling of animals | | AMPMGT401 # | Manage biogas facilities | | AMPMSY416 | Raise and validate requests for export permits and Meat Transfer Certificates | | AMPPMG401 | Develop, implement and evaluate a pest control program in a food processing premises | | AMPQUA304 | Perform carcase Meat Hygiene Assessment | | AMPQUA305 | Perform process monitoring for Meat Hygiene Assessment | | AMPQUA306 | Perform boning room Meat Hygiene Assessment | | AMPQUA307 | Perform offal Meat Hygiene Assessment | | AMPQUA408 | Contribute to meat processing premises design and construction processes | | AMPQUA416 | Conduct an internal audit of a documented program | | AMPQUA419 # | Monitor meat preservation process | | AMPQUA420 | Monitor the production of processed meats and smallgoods | | AMPQUA421 | Prepare for and respond to an external audit of the establishment's quality system | | AMPQUA424 | Monitor the production of UCFM smallgoods | | FBPPPL4002 | Plan and coordinate production equipment maintenance | | FBPTEC5002 | Manage utilities and energy for a production process | | MSS404061 | Facilitate the use of SCADA systems in a team or work area |   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 | | AMPQUA404 Maintain a Meat Hygiene Assessment program | AMPQUA304 Perform carcase Meat Hygiene Assessment  AMPQUA305 Perform process monitoring for Meat Hygiene Assessment  AMPQUA306 Perform boning room Meat Hygiene Assessment  AMPQUA307 Perform offal Meat Hygiene Assessment | | |

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| Qualification Mapping Information   | Code and title current version | Code and title previous version | Comments | Equivalence status | | --- | --- | --- | --- | | AMP40222 Certificate IV in Meat Processing | AMP40215 Certificate IV in Meat Processing (General) | Qualification revised and merged with two other existing qualifications  Revised qualification provides optional specialisations in Leadership or Quality Management  Packaging rules updated  Mandatory workplace requirement indicator added | Not equivalent | | AMP40222 Certificate IV in Meat Processing | AMP40315 Certificate IV in Meat Processing (Leadership) | Qualification revised and merged with two other existing qualifications  Revised qualification provides optional specialisations in Leadership or Quality Management  Packaging rules updated  Mandatory workplace requirement indicator added | Not equivalent | | AMP40222 Certificate IV in Meat Processing | AMP40415 Certificate IV in Meat Processing (Quality Assurance) | Qualification revised and merged with two other existing qualifications  Revised qualification provides optional specialisations in Leadership or Quality Management  Packaging rules updated  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 |