



Australian  
Industry and  
Skills Committee

# MEAT PROCESSING GENERAL, QUALITY AND SAFETY

AMP Meat Processing Training Package V8.0  
Case for Endorsement

Name of allocated IRC: Meat Industry Reference Committee  
Name of the SSO: Skills Impact

# Table of Contents

1. Administrative details of the Case for Endorsement .....	3
1.1 Case for Change details .....	3
1.2 Timeframes and delays.....	3
2. Changes to training products and how these will meet the needs of industry .....	3
3. Stakeholder consultation strategy .....	5
3.1 Identification of stakeholders .....	5
3.2 Strategies for engaging stakeholders .....	6
3.3 Participation by different types of stakeholders .....	7
4. Evidence of industry support .....	8
4.1 Industry support .....	8
4.2 Engagement of States and Territories .....	9
4.3 Mitigation strategies .....	9
4.4 Letters of industry support .....	9
5. Dissenting views .....	10
5.1 Dissenting views/issues raised .....	10
5.2 Rationale for approval.....	11
6. Reports by exception .....	12
7. Mandatory Workplace Requirements .....	12
8. Implementation of the new training packages .....	13
8.1 Implementation issues .....	13
8.2 Potential for traineeship or apprenticeships.....	13
8.3 Occupational and licensing requirements.....	13
8.4 Extension to transition period.....	14
9. Quality Assurance.....	15
10. Implementation of the Minister’s priorities in training packages .....	15
11. A link to the full content of the proposed training package components .....	17
This Case for Endorsement was agreed to by the Meat IRC.....	17
Attachment A: Training products submitted for approval .....	18
Components developed during this project for endorsement .....	18
Components developed during this project that are not for endorsement.....	35
Attachment B: How qualification updates support job roles .....	37
Attachment C: Stakeholder consultation .....	40
Attachment D: Mandatory Workplace Requirements in Training Products .....	55
Examples of MWR implementation in components .....	60
Elective Units .....	61
Attachment E: No enrolment and low enrolment training products .....	63
Attachment F: Quality assurance reports .....	84
Quality Report.....	84
The Training Package components in the CfE include: .....	86
Editorial Report .....	105
Equity Report .....	113

AMP qualifications with potential for traineeship or apprenticeships are as follows:..... 117  
Attachment F: Copies of Letters of Support ..... 118

# 1. Administrative details of the Case for Endorsement

Refer to **Attachment A** for the title and code for each of the training package components that are submitted for approval, and an indication of whether these are updated (including equivalence or non-equivalence status), new or deleted products.

## 1.1 Case for Change details

The Case for Change (Skills Impact Omnibus Activity Order: Skills Impact/TPD/2020-21-006) was approved on 22 June 2021. The requirements set by the Australian Industry and Skills Committee (AISC) in relation to the training package development work for the Australian Meat Processing (AMP) Training Package are:

- Review 11 qualifications
- Review 125 units
- Develop up to 15 new units.

## 1.2 Timeframes and delays

The meat processing project was delivered in accordance with the agreed timeframe. Acceptance by the AISC of the Case for Endorsement is scheduled for November 2022.

# 2. Changes to training products and how these will meet the needs of industry

Refer to **Attachment B** for information on how the proposed updates to qualifications will better support job roles in industry.

The Australian meat processing industry relies on core skills in quality assurance, meat safety inspection and leadership to produce high quality meat products for local and global consumers. These skills are crucial for the entire industry, so it is important that the qualifications and skills standards that support them are up to date.

The current Australia Meat Processing Training Package (AMP) qualifications and units addressed in this project have not been reviewed for several years and during that time, the nature of meat processing work has changed considerably. Technology plays a greater role than ever before, and standards have been improved to meet meat safety requirements as the export market places higher demands on the quality and safety of meat exported from Australia. There is also a higher demand for wild game meat products in both domestic and export settings.

The main drivers for this project included updating of components to reflect changes to currency/regulatory standards, removal of duplication across the training package, removal of nested qualifications and restrictive packaging rules, and updating all components to be in line with the current *Standards for Training Packages 2012*. Several changes have been made to the training products to implement these updates.

### **Key messages from stakeholders engaged in the project and the subsequent changes to training products include:**

#### **Qualification updates**

- Strong support for updates to qualifications for more flexibility in selecting electives to suit job tasks and to provide pathways through the meat processing industry. This has seen:
  - Revision of the packaging rules of all qualifications to ensure the combination of units selected is a better match with current and future occupations carried out in meat processing
  - Removal of nested qualification content, and realignment of the qualifications so each sit at the nominated AQF level (either AQF 3 or AQF 4) to better reflect job outcomes
  - Removal of the points system from the qualifications to ensure compliance with Standards for Training Packages, and to allow more flexibility in the selection of elective units
  - Inclusion of only AMP meat-specific units in core of qualifications
  - New units added to qualifications to address current and future job tasks
- Entry requirements have **not** been added to the Certificate III and IV qualifications, even though this was a much discussed topic throughout the project. Ultimately the Meat Industry Reference Committee (IRC) agreed that entry requirements would pose a barrier to potential learners.

## Meat Safety Inspection

- Strong support for keeping the Certificate III and IV in Meat Safety Inspection qualifications as standalone qualifications to ensure they continue to stand up to international export requirements, and to accommodate micro meat processing premises. Updates consisted of:
  - Retention of the two stand-alone qualifications, including their mandatory workplace requirements (see *Mandatory work requirements* section below)
  - Inclusion of two new units to the *Certificate III in Meat Safety Inspection* to cover the job roles of meat inspectors in micro meat processing premises located in some regional and remote areas. Further information on micro meat processing for the assistance of training and assessment has been added to units *AMPMSY414 Conduct ante and post-mortem inspection in micro meat processing premises* and *AMPMSY415 Conduct post-mortem inspection in micro meat processing premises – Wild game*. (See [Attachment C](#) for further details on micro meat processing)
  - Details about pathways to work in different contexts, and about how to determine which units of competency an individual has achieved, is included in the AMP Training Package Companion Volume Implementation Guide (CVIG).

## Duplicated content

- Strong support for merging of the two meat processing qualifications to remove unnecessary duplication and to include optional specialisations:
    - These qualifications have been structured to provide either a general meat processing or specialisation (occupational elective groups) qualification outcome, covering specialist technical skills in meat processing. The specialisations are:
      - *Certificate III in Meat Processing* includes an optional specialisation in Quality
      - *Certificate IV in Meat Processing* includes optional specialisations in Quality Management or Leadership
- Future reviews of the AMP Training Package will consider including other additional optional specialisations to these qualifications.
- Support for units that have been merged to remove unnecessary duplication and to better match the job tasks carried out in meat processing establishments
  - Support for units proposed for deletion because they have no enrolments, are no longer required by industry, or can be replaced by importing units from other Training Packages, (see [Attachment A](#)).
  - Inclusion of imported units in qualifications as electives which have replaced AMP units where possible

## Mandatory work requirements

- Strong support for retention of mandatory workplace requirements, especially for the ante and post-mortem inspection units, in order to maintain status of the Meat Inspection qualifications. It is vital that these qualifications are viewed as equivalent to international qualifications for meat inspection, in countries to which Australian meat is exported. As such:
  - Mandatory work requirements have been retained and highlighted in qualifications and units of competency to ensure users can easily identify the requirements.
  - Additional information has been included in the CVIG to assist with identifying these requirements, and preparing for training and assessment

## Units of Competency

- Support to update all fields within units of competency, remove duplicated and outdated content, and to update terminology to match Australian Standards ensuring they meet current and future work requirements. Changes included:
  - *Application* - content clarified and information included to further explain where a unit is appropriate to select
  - Reduction of prerequisites to allow for more flexible delivery
  - The prerequisites *AMPQUA304 Perform carcass Meat Hygiene Assessment*, *AMPQUA305 Perform process monitoring for Meat Hygiene Assessment*, *AMPQUA306 Perform boning room Meat Hygiene Assessment* and *AMPQUA307 Perform offal Meat Hygiene Assessment* have been added to *AMPQUA404 Maintain a Meat Hygiene Assessment program* as they are the underpinning skills and knowledge required for an individual to supervise and instruct others in using these assessment systems
  - *Unit Sector* - Industry sector codes have been added to unit codes so that users can easily identify broad areas of content, aiding decisions about elective choices
  - *Elements and Performance Criteria* - refined to suit current work
  - *Foundation Skills* - clarified and refined to ensure their relevance to the job task

## Assessment Requirements

- Strong support in the update and clarification of Assessment Requirements for all units to reflect industry specific evidence and conditions required, and appropriate support for assessment. Updates include:
  - *Performance Evidence* - refined to be clear and succinct, meet the requirements of current work and clarify volume and frequency requirements
  - *Knowledge Evidence* - refined to ensure it is clear and relevant to current work
  - The ante and post-mortem inspection units were updated to include the following: ‘A suitably qualified supervisor must hold this unit [Insert code and title of relevant species-specific ante and post-mortem inspection unit] or have equivalent and current skills and knowledge.’ Further information on who is a ‘suitably qualified supervisor’ is provided in the CVIG.
  - The following sentence was added to the Assessment Conditions of most units: ‘Assessment for this unit must include at least three forms of evidence’. Previously this assessment guideline was located in the Performance Evidence of a unit, however there was strong support for this to sit in the assessment requirements of the unit, with the assessment conditions a more appropriate location and the CVIG to provide suggested assessment methods
  - Inclusion of co-assessment for *AMPWHS201 Sharpen and handle knives safely*. The Assessment Condition requires the Performance Evidence for the unit to be co-assessed with a meat processing unit that requires the use of a knife. This requirement has been added to ensure that the individual can safely sharpen and maintain a sharp edge on a knife while carrying out a real meat processing task

### Skill Sets

- Two new Skill Sets have been developed based on stakeholder feedback:
  - *AMPSS00081 Meat Processing Mentor Skill Set*, to address an ongoing need to retain workers in meat processing environments
  - *AMPSS00082 Pathway to Certificate IV in Meat Skill Set*, as a pathway for Certificate IV meat qualifications, particularly for the Certificate IV in Meat Safety Inspection.

The following components resulted from the work undertaken in the Meat Processing project:

Case for Change Requirements	Components for Endorsement in AMP V8 CfE
<ul style="list-style-type: none"> <li>• Review 11 qualifications</li> <li>• Review 125 units</li> <li>• Create up to 15 new units</li> </ul>	<ul style="list-style-type: none"> <li>• 5 qualifications, including:               <ul style="list-style-type: none"> <li>• 5 qualifications merged to become 2</li> <li>• 3 qualifications updated</li> </ul> </li> <li>• 101 units of competency, including:               <ul style="list-style-type: none"> <li>• 7 new units of competency</li> <li>• 107 reviewed units of competency (including 15 merged to become 2)</li> </ul> </li> <li>• 10 units proposed for deletion:               <ul style="list-style-type: none"> <li>• 3 deleted units of competency</li> <li>• 7 proposed for deletion (to be confirmed with future AMP reviews)</li> </ul> </li> </ul>
<ul style="list-style-type: none"> <li>• Training Products from additional IRC supported updates</li> </ul>	<ul style="list-style-type: none"> <li>• 3 skill sets (not for endorsement), including:               <ul style="list-style-type: none"> <li>• 2 new skill sets</li> <li>• 1 updated skill set</li> </ul> </li> <li>• Minor updates (not for endorsement), including:               <ul style="list-style-type: none"> <li>• 2 qualifications</li> <li>• 2 units of competency</li> </ul> </li> </ul>

## 3. Stakeholder consultation strategy

Refer to **Attachment C** for:

- list of stakeholders that actively participated in consultation on the project
- summary feedback provided by stakeholder type and the IRCs response to this feedback
- summary of issues raised during stakeholder consultation and the IRCs response to these issues.

### 3.1 Identification of stakeholders

Stakeholders were identified and targeted for participation in this project, and included:

- IRC and Subject Matter Expert Working Group (SMEWG) member recommended key stakeholders

- RTOs with the AMP Meat Processing Qualifications on their scope of registration
- Members of relevant associations
- Stakeholders identified by IRC members
- Participants from previous AMP projects
- Attendees at industry-specific conferences and seminars
- Stakeholders recommended by other stakeholders in their industry/organisational networks
- Stakeholders identified as having an interest in meat processing who have registered for Skills Impact's database and Mintrac's expression of interest survey
- Relevant industry employers/employees.

## 3.2 Strategies for engaging stakeholders

Consultation activities included:

- A project page was set up on the Skills Impact website <https://www.skillsimpact.com.au/meat/training-package-projects/meat-processing-general-quality-and-safety-skills-project/> containing information about the project together with progress updates
- Monthly newsalerts distributed to Mintrac database of stakeholders via Mintracker newsletter
- Expression of interest survey conducted Aug 2021 with Mintrac database stakeholders
- News articles and stories in Skills Impact newsletters— these were distributed throughout the project to the Skills Impact database of subscribers, were posted on the Skills Impact website as news articles, and were shared on the Skills Impact Twitter and LinkedIn account.
- Mintrac webpage, LinkedIn and Facebook accounts also updated with news articles and stories throughout the project
- Stakeholders identified as potentially having an interest in the project were contacted via phone or email at the start of the project in August 2021. These stakeholders were kept informed throughout project development
- An SMEWG was created to provide input, advice and feedback throughout all stages of development, including sourcing additional stakeholders
- IRC members were updated throughout the project and in turn, they informed their industry networks
- Monthly emails and newsletters were sent to State and Territory Training Authorities (STA/TTA), VET regulators, Industry Training Advisory Bodies (ITABs) and other stakeholders to keep them informed of the project's progress
- Messaging about project in external publications by participating in:
  - Meat Processing Industry Reference Group meetings
  - Queensland Meat Processing Skills & Training Industry Reference Group meetings
  - Australian Meat Industry Council briefing
  - Stakeholder Advisory Group Development of new Australian Animal Welfare Standards and Guidelines for Livestock at Processing Establishments meeting
  - Pacific Australia Labour Mobility (PALM) Meat Processing Committee meeting
  - National Farmers Federation Conference
  - Training Services New South Wales Meat Industry Career Pathways discussion
  - JBS Training Pathways mapping discussion
  - Australian Meat Processor Corporation Training Project discussion
  - Agriculture, Food & Animal Management ITAB meetings
- SMEWG and functional analysis workshops held throughout the project
- Executive level working group briefings with key employers and associations
- First draft consultation included:
  - drafts available via project webpage feedback hub for 11 weeks and 4 days
  - 7 webinars, including 2 consultation webinars held with stakeholders interested in discussing training delivery and assessment of the draft skills standards
  - Consultation session with STA/TTAs, ITABs and CMM
  - Consultation session with Meat Inspection regulators
- Second draft consultation included:
  - drafts available via project webpage feedback hub for 4 weeks
  - 2 webinars held with stakeholders
- Validation consultation included:
  - drafts available via feedback hub for 4 weeks
  - 3 online workshops, including 1 consultation webinar was held with stakeholders interested in discussing meat safety and assessment of the draft skills standards
  - consultation session with STA/TTAs, ITABs and CMM

- Recordings of consultation webinars were made available via the project webpage for stakeholders
- Multiple additional consultation meetings held with stakeholders to discuss specific feedback and address concerns throughout the project
- Feedback continued to be sought throughout the project. Interested stakeholders were regularly invited to provide feedback on draft components. A variety of methods to review drafts were made available; the project webpage link connected to the feedback hub, emails with drafts attached were sent, project videos, follow up emails and phone calls made.

Note: In general, face-to-face consultation workshops and site visits did not take place due to Covid-19 restrictions.

### 3.3 Participation by different types of stakeholders

This project included key meat processing qualifications that cover a number of diverse industry sectors. Every effort was made to ensure that as many stakeholders as possible (including regional, rural and remote representation) were informed about the project and understood the implications of any changes made.

The stakeholders in this project comprised of two key groups:

- members of the SMEWG - established at the commencement of the project, and included key stakeholders with technical skills and expertise in the required areas, with some recommended by IRC members
- general stakeholders who contributed to the project during public consultation and validation processes via webinars, emails, phone calls and the feedback hub via the Skills Impact website.

The SMEWGs were grouped according to their technical or general expertise. Groups were established for:

- Meat Safety Inspection
- Quality, Food Safety and Work Health and Safety
- Tracking and Traceability
- Leadership Management
- Operator Skills
- Game.

These groups provided initial input to the workforce functional analysis, first draft materials, review of consultation and validation feedback, validation drafts and general advice during the development process.

Stakeholders included:

- Employers
- Professional associations
- Regulators
- Unions
- Expert individuals and groups (Australian and international)
- Registered Training Organisation (RTO) managers and staff
- STA/TTA
- Training Boards/ITABs
- Victorian Curriculum Maintenance Manager (CMM) - Primary Industries.

Interested stakeholders were regularly invited to provide feedback on draft components. A variety of methods to review drafts were made available; the project webpage link connected to the feedback hub, video information about the project available via the project webpage, emails with drafts attached were sent, follow up emails and phone calls made. A concerted effort was made to ensure stakeholders from rural, regional and remote areas, from all states and territories could participate, regardless of their access or ability to use technology.

Stakeholders engaged during the project are described in the matrix below, with a full list of all engaged stakeholders available in [Attachment C](#).

	ACT	NSW	NT	Qld	SA	Tas	Vic	WA	National
Employers (Non-IRC)									



Government department									
Industry Reference Committee (IRC) Representatives									
Peak Industry Bodies									
Registered Training Organisations (RTO)									
Regulators									
State and Territory Training Authorities (STAs)									
Training Boards/Other									
Unions									

*Note: Stakeholders of all types were contacted in each jurisdiction to both inform them of the project and to encourage them to be involved.*

## 4. Evidence of industry support

### 4.1 Industry support

The project development team went to a lot of effort contacting employers, industry associations and training providers early in the project planning process to ensure stakeholders were aware of the project and the potential impact of changes, encouraging them to be involved in whatever way was suitable.

Industry representatives were involved at all stages of this project. The SMEWGs covered all sectors in the Meat Processing qualifications, and there was constant interaction between industry stakeholders and the project development team.

The consultation process included two rounds of first/second draft public consultation periods for stakeholders to provide feedback. This provided additional time for stakeholders to review and provide feedback on the extensive changes made before validation.

Each consultation stage included engagement with many stakeholders, as evidenced by entries in the Summary of Feedback, Responses and Actions reports. Further discussions with SMEWGs were held to review feedback received where several stakeholders contributed detailed and useful feedback that was mostly adopted – also evidenced by the responses noted in the reports.

During the validation phase of this project stakeholders were invited to provide feedback and to show their support for each of the training components via the online validation hub. For those who preferred there was also an option to communicate concerns and validation via online validation meetings, email or telephone. In a few situations, where agreement could not be reached in the validation meetings, additional meetings were held with the SMEs and/or representatives of the IRC. All components in the project were validated with stakeholder support.

Extent of consultation and support for the proposed changes:

- 218 stakeholders were contacted and invited to be involved
- 157 people provided feedback throughout the project comprising:
  - 59 people representing employers
  - 12 representing state and national based peak bodies
  - 10 Regulators
  - 2 Unions
  - 47 representing RTOs
  - 13 representing 6 STAs
  - 7 representing 4 ITABs

- 8 representing government departments, and
- 10 IRC members.

See [Attachment C](#) for a full list of stakeholders who participated.

## 4.2 Engagement of States and Territories

- Monthly emails and newsletters were sent to STA/TTAs, VET regulators, ITABs and other stakeholders to keep them informed of the project's progress
- All public consultation and validation phases included online webinars and videos to allow stakeholders from all states and territories to participate and contribute to the project
- Extended first draft consultation phase was held for 11 weeks and 4 days
- Additional draft consultation phase for 4 weeks was included seeking feedback on components that required major changes due to first draft feedback
- Two consultation sessions for STA/TTAs, ITABs and CMM providing details on the project and an opportunity to address specific questions related to *Standards for Training Packages 2012*
- Extended final draft consultation phase was held for 4 weeks
- Additional engagement took place at each phase of consultation (through emails and/or phone calls) with representatives from some states and territories who are more directly impacted by the outcomes of the project.

## 4.3 Mitigation strategies

It is envisaged that there will be more industry support for the units of competency, skill sets and qualifications, including the new specialisations, now that the components have been reviewed and updated to meet current industry practices and terminology.

To inform and prepare stakeholders for implications of changes made during this project, the following has been discussed:

- Recommendation to extend the transition/teach out period to allow RTOs sufficient time to undertake revisions to learning/delivery resources and to update assessment materials to meet the updated performance and knowledge evidence requirements.
- Changes to the training package components have been communicated to stakeholders throughout the project. Two meetings specifically for RTOs were held to raise issues and discuss the broad impact to RTOs of changes undertaken in the project.
- A consultation webinar focusing on Meat Safety qualifications and the assessor requirements for 'Ante and post-mortem' units was held with stakeholders to ensure the changes were fit for purpose.
- Removal of prerequisites where possible, which has reduced barriers to delivery of some units of competency, has been supported by RTOs as this increases the availability of unit choices in qualification packaging rules.
- The proposed deletion of ten units of competency that industry either identified as no longer being required or can be replaced by other units was confirmed and supported by RTOs.
- RTOs with qualifications or units of competency on scope which have low enrolments contributed to the project, providing support to the updates carried out on these components
- Ongoing involvement from RTOs throughout the project confirmed their awareness of the impact of changes helping them to prepare for the upcoming training package release.

To support the implementation of the proposed changes, the CVIG Part 1 and Part 2 for AMP version 8 have been updated to include current:

- Training pathways, including pathways into different meat safety workplaces and meat safety regulators
- Occupational outcomes of qualifications
- Training package delivery and assessment advice, including principles of assessment, rules of evidence, assessment methods and evidence and co-assessment
- Mandatory workplace requirements including who is a suitability qualified supervisor
- Prerequisites
- Mapping information.

## 4.4 Letters of industry support

Letters of support have been received from 3 employers, 5 peak bodies, 9 RTOs and 3 regulators can be found in **Attachment F**. Support has been provided by the following organisations:

Name	Organisation	Representation Type	State
Angela Bradburn	Australian Pork Limited	Peak Body	ACT, National
Alan Schembri	BE Campbell	Employer	NSW
Ben Robinson	AUS-Meat	Employer	QLD
Greg Vakaci	Department of Primary Industries	Regulator	NSW
Gordon Levett	FS Alliance	RTO	QLD
Jason Ollington	Department of Agriculture, Fisheries and Forestry	Federal gov, Regulator	VIC, National
Kim Stanton	South Metropolitan TAFE	RTO	WA
Mark Rickard	TAFE QLD	RTO	QLD
Peter Baldwin	Australian Livestock & Property Agents Australia Ltd	Peak Body	National
Rick Jacobson	Safe Food Queensland	Regulator	QLD
Rob Barwell	Animal Health Australia	Peak Body	ACT, National
Rodney Sims	Charles Darwin University	RTO	NT
Roger Lusher	TAFE SA	RTO	SA
Ross Brown	Downs Pig Management Systems, CHM Alliance	RTO	QLD
Roy Simpkin	JBS Australia	RTO	VIC
Saroja Gurazada Kate Low	TAFE NSW	RTO	NSW
Stacey McKenna	Australian Meat Industry Council	Peak Body	National
Stephanie Pitt	Meat & Livestock Australia	Peak Body	National
Suzanne Yewers	Fletchers International Exports Ptd Ltd	Employer	WA
Tom Collyer	Response Learning Pty Ltd	RTO	National

## 5. Dissenting views

### 5.1 Dissenting views/issues raised

Dissenting views/issues raised	Steps undertaken to resolve these issues
<p>Entry requirements for qualifications.</p> <p>Stakeholders provided feedback throughout first and second draft consultation stages to include entry requirements in all qualifications being reviewed. At the same time, feedback was received from other stakeholders requesting entry requirements were not included.</p> <p>Feedback received from respondents during consultation included:</p> <ul style="list-style-type: none"> <li>• There is concern that students who come from outside the industry can obtain a Certificate IV in Meat Safety with minimal knowledge &amp; skills of basic meat processing, especially workplace health &amp; safety and hygiene &amp; sanitation.</li> <li>• Entry requirements add no value to the students and add a layer of cost to the RTO, noting that the core units deliver the</li> </ul>	<p>Discussions on whether to include or not include entry requirements were raised during first and second draft consultation periods with stakeholders.</p> <p>Additional SMEWG meetings along with follow-up phone calls and emails were held to discuss this feedback and to determine if entry requirements are required for all qualifications, and if so what would be suitable requirements to include.</p> <p>For the final draft phase, entry requirements were added to the Meat Safety Inspection qualifications only for broader stakeholder consideration. It was determined that entry requirements were not required for the other Meat Processing qualifications.</p> <p>The entry requirements proposed were:</p>

Dissenting views/issues raised	Steps undertaken to resolve these issues
<p>required skills and knowledge, and adding the entry requirement is unnecessary.</p> <p>Some facts about entry requirements which were provided to the IRC:</p> <ul style="list-style-type: none"> <li>• An entry requirement to a qualification must be achieved before an individual is enrolled in that qualification.</li> <li>• Entry requirements can be achieved through Recognition (or RPL), but RTOs must have evidence that this has been achieved through a robust assessment process, in line with Standards for RTOs 2015 (and this process is auditable).</li> <li>• Entry requirements are not funded as part of the qualification.</li> <li>• The units proposed as entry requirements have not been added to the Meat Safety qualifications because this is seen as 'nesting' under the <i>Standards for Training Packages 2012</i>. They also impinge on the overall AQF alignment of the qualification.</li> <li>• RTOs can determine who is a suitable and appropriate candidate to be enrolled in a qualification without entry requirements being included, i.e. RTOs can set their own rules about who can be accepted into training programs.</li> </ul>	<p><b>Certificate III in Meat Safety Inspection</b> Prior to commencing this qualification an individual must:</p> <ul style="list-style-type: none"> <li>• have achieved the following units of competency (or equivalent): <ul style="list-style-type: none"> <li>• AMPCOR202 Apply hygiene and sanitation practices</li> <li>• AMPCOR203 Comply with Quality Assurance and HACCP requirements</li> <li>• AMPCOR204 Follow safe work policies and procedures</li> </ul> </li> </ul> <p>OR</p> <ul style="list-style-type: none"> <li>• have equivalent skills and knowledge acquired through participation in the meat processing industry.</li> </ul> <p><b>Certificate IV in Meat Safety Inspection</b> Prior to commencing this qualification an individual must:</p> <ul style="list-style-type: none"> <li>• have achieved the following units of competency (or equivalent): <ul style="list-style-type: none"> <li>• AMPQUA301 Comply with hygiene and sanitation performance</li> <li>• AMPQUA302 Maintain food safety and quality programs</li> <li>• AMPWHS301 Contribute to workplace health and safety processes</li> </ul> </li> </ul> <p>OR</p> <ul style="list-style-type: none"> <li>• have equivalent skills and knowledge acquired through participation in the meat processing industry.</li> </ul> <p>Feedback from final draft consultation was received through the project webpage feedback hub, consultation webinars including a specific session with STA/TTA, ITABs and CMM.</p> <p>Due to the conflicting feedback, consultation feedback was presented to the AMP IRC for their consideration and resolution during a meeting on 21 June 2022. The AMP IRC requested further background information to be provided and an out of session decision was held on 1 July 2022. The AMP IRC voted in favour to not include entry requirements in the Meat Safety Inspection qualifications.</p>

## 5.2 Rationale for approval

IRC Rationale for approval
<p><b>Certificate III and IV in Meat Safety Inspection</b></p>
<p>The AMP IRC considered the dissenting views raised by several stakeholders and supported the decision not to include entry requirements in the Meat Safety Inspection qualifications. The following reasons for the AMP IRC decision included:</p> <ul style="list-style-type: none"> <li>• Entry requirements can be a barrier to entry (seen as too hard, too expensive or too time consuming, so learners can be put off or turned away)</li> <li>• Entry requirements can pose a lot of extra work for RTOs for which there is no funding</li> </ul>

IRC Rationale for approval
<ul style="list-style-type: none"> <li>• Skills and knowledge of units covering WHS; food safety and quality; and hygiene and sanitation has to be covered anyway and is already incorporated in the core of these qualifications</li> <li>• The indicative AQF2 core units proposed as entry requirements will be revised in future stages of the AMP training package review, and when this happens, the units listed as entry requirements for the <i>Certificate III in Meat Safety Inspection</i> would need to be updated.</li> </ul> <p>The AMP IRC supported the creation of <i>AMPSS00082 Pathway to Certificate IV in Meat Skill Set</i>, as a pathway for Certificate IV qualifications, particularly for the Certificate IV in Meat Safety Inspection. Further information on pathways is included in the CVIG.</p>

## 6. Reports by exception

No reports by exception.

## 7. Mandatory Workplace Requirements

Refer to **Attachment D** for a list of the units of competency, the MWR, the rationale for this, and evidence of employer support for this requirement.

29 units in this Case for Endorsement include Mandatory Workplace Requirements (MWR).

MWRs were already in place in a number of current AMP units. They are a particularly important inclusion in several meat safety (MSY coded) units that are compulsory for the job role of meat safety inspectors; in particular, the Certificate IV level qualification for Australian Authorised Officers (AAOs), overseen by the Commonwealth meat safety regulator. The 'Ante and post-mortem inspection' units included in this qualification include 100 hours of performance evidence for assessment. The MWRs contribute to ensuring the status of this qualification is viewed as equivalent to international qualifications for meat inspection, in countries to which Australian meat is exported.

Several other units include MWR, specified in the Assessment Requirements, covering situations where a real working environment cannot be readily simulated, such as an abattoir, a game harvesting site, or a commercial meat preserving establishment. No new units, that have been developed during this project, have an MWR. Refer to [Attachment D](#) for list of units with MWRs. Further advice regarding any MWR has also been added to the CVIG for this Training Package.

Extensive consultation took place with stakeholders throughout the project regarding the need for the existing MWR, ensuring they are "necessary, achievable, justified, defined and supported" (the 5 good practice principles, p5 *Mandatory Workplace Requirements: Good Practice Guide*). The overwhelming feedback throughout the project was in support of their continued inclusion.

MWRs have been clearly articulated in the unit application, the Performance Evidence and Assessment Conditions of the units, following recommendations outlined in Principle 4. Extracts from the unit *AMPMSY401 Perform ante and post-mortem inspection – Ovine and Caprine* are provided as an example, with relevant text added to the unit Application, Performance Evidence and Assessment Conditions of each impacted unit of competency. Refer to [Attachment D](#).

Qualifications that include units of competency with MWR have had a visual indicator added - the units with MWR have a hash (#) has been inserted beside the code. The qualification also includes an instruction for users to refer to the individual unit of competency for further information. Refer to [Attachment D](#) for an extract from *AMP30322 Certificate III in Meat Safety Inspection*, as an example.

In designing how MWRs would be added to units and qualifications, the development team sought advice from key stakeholders and the Victorian STA, who provided feedback and suggestions to assist with this process.

## 8. Implementation of the new training packages

### 8.1 Implementation issues

Through extensive consultations, AMP Training Package users have been made aware that that:

- revised qualifications will need to be added to the RTO's scope of registration
- packaging rules for the revised qualifications need to be reviewed and training and assessment plans updated
- training and assessment materials will need to be updated for all units that have been recoded and updated, some of which are mapped as 'Not equivalent', and several of which include mandatory work requirements
- training and assessment materials will need to be developed for new units of competency, including core units of competency
- 3 units are proposed for deletion in this CfE, however a further 7 units proposed for deletion will not be able to be removed from the system until all other AMP qualifications and skill sets that contain the units have also removed them; this is expected to occur in future projects
- Users were also made aware that the assessment conditions for *AMPWHS201 Sharpen and handle knives safely* includes co-assessment – details added to CVIG to assist with implementation.

Note: 9 units of competency reviewed during this project are at indicative AQF 2 and are not housed in any of the reviewed qualifications, and cannot be included in any AMP Certificate II qualifications without creating unintended disruption to RTOs and current students. In consultation with the STA and CMM it was decided that these units of competency would not be submitted during this review and will be part of the full review of the Certificate II qualifications, scheduled for 2023.

### 8.2 Potential for traineeship or apprenticeships

Qualification	Delivery recommendation
AMP30322 Certificate III in Meat Safety Inspection	traineeship or apprenticeship
AMP30622 Certificate III in Meat Processing	traineeship or apprenticeship
AMP40222 Certificate IV in Meat Processing	traineeship or apprenticeship
AMP40522 Certificate IV in Meat Safety Inspection	traineeship or apprenticeship

### 8.3 Occupational and licensing requirements

Regulatory or licensing requirements are identified in the Application field of units of competency, Licensing/Regulatory Information field in Skill Sets and the Description field in qualifications.

There are no licensing or certification requirements for the job roles covered in any of the qualifications covered in this project however there is additional advice for some specific units of competency, which is;

- Units requiring use of a firearm for the game harvesting industry include the following statement:
  - 'Individuals undertaking this unit must hold a current firearms/shooters licence. Other legislative and regulatory requirements also apply to wild game harvesting and are enforced through state/territory jurisdictions. Users must check with the relevant regulatory authority before delivery.'
- For all other qualifications, skill sets and units of competency the following statement applies:
  - 'No licensing, legislative or certification requirements apply to this [unit/qualification/skill set] at the time of publication.'

In addition, advice regarding regulatory/registration requirements for meat inspection work has been included in relevant units:

- 'Individuals who work as meat inspectors must comply with the requirements of local/state/territory authorities. Users must check with the relevant regulatory authority before delivery.'

Further information added to CVIG Part 1 to assist with implementation.

## 8.4 Extension to transition period

The revised units have been made more robust and some are not equivalent to the units they supersede. Some revised units have been created by merging two or more existing units, to create more comprehensive and robust units. New units have also been added to the core of the qualifications.

State and Territory funding bodies will need to be aware that additional time and resources will be required to train and assess these units. RTOs have generally been supportive of the more robust units but have requested an extension of the Teachout and Transition period (from 12 to 24 months) to allow time to prepare the resources required to deliver the revised training products.

Due to volume and complexity of changes (including the merger of several units), the AMP IRC recommends the AISC supports the request to ASQA by Skills Impact as the responsible SSO for the increase to the transition period from the standard 12 months to 24 months for the qualifications as detailed in the table below. This change will allow RTOs to have the required additional time to develop training and assessment tools, and to apply for the components to be put onto scope that are either 'new' or 'superseded not equivalent'. This will also allow existing learners additional time to complete their training in the current qualifications.

<b>Code and title AMP V8.0</b>	<b>Code and title AMP V8.0</b>	<b>Comments</b>
AMP30316 Certificate III in Meat Processing (Meat Safety)	AMP30322 Certificate III in Meat Safety Inspection	<ul style="list-style-type: none"> <li>• Qualification description revised</li> <li>• Total number of units required to achieve the qualification decreased from 12 or 15 to 11</li> <li>• Changes to packaging rules, core and elective units</li> <li>• Not equivalent</li> </ul>
AMP30616 Certificate III in Meat Processing (General)	AMP30622 Certificate III in Meat Processing	<ul style="list-style-type: none"> <li>• Qualification description revised</li> <li>• Points system removed</li> <li>• Changes to packaging rules, core and elective units</li> <li>• Merged qualification</li> <li>• Specialisation added</li> <li>• Not equivalent</li> </ul>
AMP30716 Certificate III in Meat Processing (Quality Assurance)	AMP30622 Certificate III in Meat Processing (Quality)	<ul style="list-style-type: none"> <li>• Qualification description revised</li> <li>• Total number of units required to achieve the qualification decreased from 17 to 15</li> <li>• Changes to packaging rules, core and elective units</li> <li>• Merged qualification</li> <li>• Specialisation added</li> <li>• Not equivalent</li> </ul>
AMP40215 Certificate IV in Meat Processing (General)	AMP40222 Certificate IV in Meat Processing	<ul style="list-style-type: none"> <li>• Qualification description revised</li> <li>• Total number of units required to achieve the qualification increased from 12 to 14</li> <li>• Changes to packaging rules, core and elective units</li> <li>• Merged qualification</li> <li>• Specialisations added</li> <li>• Not equivalent</li> </ul>
AMP40315 Certificate IV in Meat Processing (Leadership)	AMP40222 Certificate IV in Meat Processing (Leadership)	<ul style="list-style-type: none"> <li>• Qualification description revised</li> <li>• Total number of units required to achieve the qualification increased from 12 to 14</li> <li>• Changes to packaging rules, core and elective units</li> <li>• Merged qualification</li> <li>• Specialisations added</li> <li>• Not equivalent</li> </ul>

Code and title AMP V8.0	Code and title AMP V8.0	Comments
AMP40415 Certificate IV in Meat Processing (Quality Assurance)	AMP40222 Certificate IV in Meat Processing (Quality Management)	<ul style="list-style-type: none"> <li>• Qualification description revised</li> <li>• Total number of units required to achieve the qualification increased from 12 to 14</li> <li>• Changes to packaging rules, core and elective units</li> <li>• Merged qualification</li> <li>• Specialisations added</li> <li>• Not equivalent</li> </ul>
AMP40516 Certificate IV in Meat Processing (Meat Safety)	AMP40522 Certificate IV in Meat Safety Inspection	<ul style="list-style-type: none"> <li>• Qualification description revised</li> <li>• Total number of units required to achieve the qualification decreased from 21 or 24 to 11</li> <li>• Changes to packaging rules, core and elective units</li> <li>• Not equivalent</li> </ul>

### Department of Industry, Tourism and Trade - Northern Territory Government of Australia

The Northern Territory STA supports the proposed increase to the transition period from 12 to 24 month for the Certificate III & IV in Meat Processing. The teach out period will allow students enrolled in the qualification to complete any training within the deleted units of competencies.

### Department of Training and Workforce Development & Food Fibre and Timber Industry Training Council – Western Australia

Feedback received indicates support for the 24 month teach-out period for the qualifications. In addition, there was a request through FFTITC from a stakeholder for the following qualifications to be extended at the same time:

- AMP40315 Certificate IV in Meat Processing (Leadership)
- AMP40415 Certificate IV in Meat Processing (Quality Assurance)

These extensions are supported by FFTITC.

## 9. Quality Assurance

<i>The Case for Endorsement meets the following requirements:</i>	
<i>Standards for Training Packages 2012</i>	<input type="checkbox"/>
<i>Training Package Products Policy</i>	<input type="checkbox"/>
<i>Training Package Development and Endorsement Process Policy</i>	<input type="checkbox"/>
<i>Companion Volume Implementation Guide is available and quality assured.</i>	<input type="checkbox"/>
<i>Copies of quality assurance reports are included in <a href="#">Attachment F</a>.</i>	

## 10. Implementation of the Minister's priorities in training packages

Refer to [Attachment E](#) for information on no enrolment and low enrolment qualifications reviewed as part of this project, and the outcomes of this review (i.e. product proposed for deletion or retention). [Attachment E](#) also includes the rationale for retaining no and/or low enrolment products when this is the proposal.



Please include an explanation of how approval of the proposed training products will support the reform priorities for training packages agreed by skills ministers in November 2015 and October 2020:

<p><b>Streamlining/rationalisation of training products</b></p>	<ul style="list-style-type: none"> <li>• The project reviewed 117 units of competency and removed duplication and units no longer required by industry. This review included: <ul style="list-style-type: none"> <li>• merging 15 units of competency to become 2</li> <li>• deleting 3 units of competency</li> <li>• 7 units of competency are proposed for deletion— this will be considered with future AMP reviews and if not required in any other qualification, will be formally deleted from the National Register at a later date.</li> </ul> </li> <li>• Best use has been made of cross-industry and cross-sector units to prevent duplication of units - five deleted units are replaced by units from BSB, FBP and TLI Training Packages.</li> <li>• Units from several other training packages have been included in the elective banks of the qualifications including units from the AHC, BSB, MSL, MSM, MSS, SIR and TAE Training Packages</li> <li>• The Certificate III and Certificate IV in Meat Processing have been structured with a common core and elective groupings/specialisations, potentially enabling other meat processing specialisations to be added in the future without the need for additional qualifications at these AQF levels to be developed.</li> </ul> <p><b>Changes to the net number of units and qualifications in the training package</b></p> <ul style="list-style-type: none"> <li>• If the products from these projects are endorsed, the net number of units will be reduced from 452 to 443 and the number of qualifications will be reduced from 23 to 20. The number of skill sets would increase by 2.</li> </ul>
<p><b>Ensure that more information about industry's expectations of training delivery is available to training providers to improve their delivery and to consumers to enable more informed course choices</b></p>	<p>The CVIG includes information that covers key industry expectations about:</p> <ul style="list-style-type: none"> <li>• qualifications suitable for vocational education and training delivered to secondary students</li> <li>• qualifications suitable for delivery as apprenticeships or traineeships</li> <li>• amount of training/volume of learning requirements to ensure that the individual can gain the necessary skills and knowledge</li> <li>• key legislative requirements</li> <li>• pathways within industry</li> <li>• essential knowledge requirements.</li> </ul> <p>Additional information to assist RTOs with delivery, include:</p> <ul style="list-style-type: none"> <li>• Assessment Conditions, including principles of assessment, rules of evidence, assessment methods and evidence</li> <li>• Assessment of Meat Safety units, including who is a 'suitably qualified supervisor', overlapping assessment, 'micro' meat processing units, pathways into different meat safety workplaces and meat safety regulators</li> <li>• Co-assessment</li> <li>• Mandatory workplace requirements</li> <li>• Foundation skills</li> <li>• Notes about Australian and Industry Standards</li> <li>• Usage of terminology.</li> </ul>
<p><b>Ensure the training system better supports individuals to move more easily between related occupations</b></p>	<ul style="list-style-type: none"> <li>• The skill set, <i>AMPSS00082 Pathway to Certificate IV in Meat Skill Set</i>, provides a pathway to the AMP Certificate IV qualifications</li> <li>• The Certificate III and IV in Meat Processing include a suite of common core units and optional specialisations – users could</li> </ul>

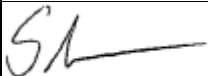
	choose to add specialisations to 'top up' their qualifications to meet changed and/or specialist work needs
<b>Improve the efficiency of the training system by creating units that can be owned and used by multiple industry sectors</b>	<ul style="list-style-type: none"> <li>Prerequisites removed allowing the units to be imported into other qualifications without the barrier of multiple prerequisites</li> <li>Industry sector codes have been added to unit codes so that users can easily identify broad areas of content, aiding decisions about elective choices.</li> <li>Wherever possible, units were updated to broaden the context for delivery to include food processing work environments as well as meat processing environments. Some units have been updated to be appropriate for delivery in broader contexts, for example <i>AMPPPL301 Provide coaching</i> and <i>AMPPPL302 Provide mentoring</i>.</li> </ul>
<b>Foster greater recognition of skill sets and work with industry to support their implementation</b>	<p>In response to industry needs, two new skill sets were created within this project:</p> <ul style="list-style-type: none"> <li><i>AMPSS00081 Meat Processing Mentor Skill Set</i> Retention of staff throughout meat processing has been highlighted as a vital focus by industry and this skill set has been created for experienced workers employed in meat processing operations, who have the capacity to buddy or mentor a new worker, to assist that person to adjust to working in meat processing.</li> <li><i>AMPSS00082 Pathway to Certificate IV in Meat Skill Set</i> This skill set was created for individuals who are new to the meat industry, who have demonstrated the aptitude for Certificate IV level training and assessment, but who require a base level of industry skills and knowledge as a pathway into AMP Certificate IV qualifications.</li> </ul>

## 11. A link to the full content of the proposed training package components

The AISC should be provided with a link to the full, developed training package components to be approved under the Case for Endorsement.

*A link to the training package components proposed for endorsement is included here.*

This Case for Endorsement was agreed to by the Meat IRC

Name of Chair	Stacey Mckenna
Signature of Chair	
Date	23/09/2022

## Attachment A: Training products submitted for approval

Please set out in the table below, the training products submitted for approval, including showing whether this is an updated, new or deleted product.

### Components developed during this project for endorsement

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
<b>Qualifications</b>				
AMP30322	Certificate III in Meat Safety Inspection	<b>Updated</b>	Not equivalent	Qualification description revised Total number of units required to achieve the qualification decreased from 12 or 15 to 11 Changes to packaging rules, core and elective units
AMP30622	Certificate III in Meat Processing	<b>Updated</b>	Not equivalent	Qualification description revised Points system removed Changes to packaging rules, core and elective units Merged 2 qualifications Specialisation in Quality added
AMP40222	Certificate IV in Meat Processing	<b>Updated</b>	Not equivalent	Qualification description revised Total number of units required to achieve the qualification increased from 12 to 14 Changes to packaging rules, core and elective units Merged 3 qualifications Revised qualification provides optional specialisations in Leadership or Quality Management
AMP40522	Certificate IV in Meat Safety Inspection	<b>Updated</b>	Not equivalent	Qualification description revised Total number of units required to achieve the qualification decreased from 21 or 24 to 11

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
				Changes to packaging rules, core and elective units
AMP60122	Advanced Diploma of Meat Processing	Updated	Equivalent	Updated entry requirements and elective unit codes and titles
<b>Units of competency</b>				
AMPABA301	Prepare head for inspection	Updated	Not equivalent	Unit code updated Mandatory workplace requirements clarified Prerequisite removed Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised
AMPABA302	Prepare and present viscera for inspection	Updated	Not equivalent	Unit code updated Mandatory workplace requirements clarified Prerequisite removed Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised
AMPABA303	Use standard product descriptions – sheep and goats	Updated	Equivalent	Unit sector code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity
AMPABA304	Use standard product descriptions – beef	Updated	Equivalent	Unit sector code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity
AMPABA305	Use standard product descriptions - pork	Updated	Equivalent	Unit sector code updated Performance Criteria clarified

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
				Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity
AMPAUD401	Conduct an animal welfare audit of a meat processing premises	Updated	Equivalent	Unit code and title updated Performance Criteria clarified Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity
AMPCOM401	Build productive and effective workplace relationships	Updated	Equivalent	Unit code updated Elements reordered Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge evidence and Assessment Conditions reworded for clarity
AMPGAM301	Apply knowledge of the wild game meat industry	Updated	Equivalent	Unit code and title updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity
AMPGAM302	Operate a wild game harvester vehicle	Updated	Not equivalent	Unit code and title updated Mandatory workplace requirements clarified Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised
AMPGAM303	Use firearms to safely and humanely harvest wild game	Updated	Not equivalent	Unit code and title updated Performance Criteria clarified Element 4 added Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised
AMPGAM304	Eviscerate, inspect and tag wild game carcass in the field	Updated	Not equivalent	Prerequisite removed Mandatory workplace requirements clarified

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
				Unit code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised
AMPLDR401	Develop and implement work instructions and SOPs	Updated	Equivalent	Unit code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity
AMPLDR402	Supervise new recruits	Updated	Equivalent	Unit sector code updated Mandatory workplace requirements clarified Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity
AMPLDR403	Plan, conduct and report a workplace incident investigation	Updated	Equivalent	Unit sector code updated Core Skills for Work information removed from Foundation Skills Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity
AMPLDR404	Manage own work performance and development	Updated	Equivalent	Unit title changed Unit code updated Performance Criteria clarified Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity
AMPLDR405	Oversee export requirements	Updated	Not equivalent	Unit code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
AMPLDR406	Foster a learning culture in a meat processing workplace	Updated	Equivalent	Unit code and title updated Foundation Skills added Assessment Requirements revised
AMPLSK201	Apply animal welfare and handling requirements	Updated	Equivalent	Unit code updated Performance Criteria rearranged for clarity Foundation Skills added Assessment Requirements reworded for clarity
AMPLSK301	Handle animals humanely while conducting ante-mortem inspection	Updated	Equivalent	Unit code updated Performance Criteria clarified Element 4 and 5 combined Foundation Skills added Assessment Requirements reworded for clarity
AMPLSK302	Assess cattle according to industry standards	Updated	Not equivalent	Unit code and title updated Mandatory workplace requirements clarified Revised Performance Criteria, Foundation Skills, Knowledge Evidence, Performance Evidence and Assessment Conditions
AMPLSK303	Assess sheep and lambs according to industry standards	Updated	Not equivalent	Unit code updated Mandatory workplace requirements clarified Performance Criteria, Foundation Skills, Knowledge Evidence, Performance Evidence and Assessment Conditions revised
AMPLSK401	Oversee humane handling of animals	Updated	Equivalent	Unit code updated Performance Criteria and Assessment Requirements reworded for clarity
AMPMGT401	Manage biogas facilities	Updated	Equivalent	Unit sector code updated Performance Criteria clarified Performance Evidence and Assessment Conditions reworded for clarity Mandatory workplace requirements clarified
AMPMGT515	Develop and implement a TACCP and VACCP plan	Updated	Equivalent	Unit code updated to reflect sector and complexity of content Performance Evidence and Assessment Conditions reworded for clarity

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
AMPMGT608	Benchmark to manage and improve workplace performance	Updated	Equivalent	Title updated Foundation Skills added Minor changes to unit Application, Performance Evidence and Assessment Conditions for clarity
AMPMGT609	Manage effective operation of meat workplace cold chain and refrigeration systems	Updated	Equivalent	Title updated Foundation Skills added Minor changes to unit Application, Performance Evidence and Assessment Conditions for clarity
AMPMGT610	Analyse and develop workplace systems for new opportunities	Updated	Equivalent	Title updated Foundation Skills added Minor changes to unit Application, Performance Evidence and Assessment Conditions for clarity
AMPMGT810	Communicate and negotiate in a culturally diverse context	Updated	Equivalent	Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity Mandatory workplace requirements clarified
AMPMGT811	Develop and manage international business operations	Updated	Equivalent	Foundation skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity
AMPMGT812	Manage change to organisational digital technology systems	Updated	Equivalent	Unit title updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity Mandatory workplace requirements clarified
AMPMGT813	Undertake research project	Updated	Equivalent	Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity Mandatory workplace requirements clarified



Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
AMPMSY301	Apply food animal anatomy and physiology to inspection processes	Updated	Not equivalent	Unit code and title updated Unit application updated Elements and Performance Criteria revised – content relating to diseases and conditions moved to new unit Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised
AMPMSY302	Recognise signs of emergency and notifiable animal diseases	Updated	Not equivalent	Unit sector code and title updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised
AMPMSY303	Conduct ante-mortem inspection and make disposition	Updated	Equivalent	Unit code and title updated Performance Criteria clarified and duplication removed Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity Mandatory workplace requirements clarified
AMPMSY401	Perform ante and post-mortem inspection - Ovine and Caprine	Updated	Equivalent	Unit code updated Performance Criteria clarified - some moved to Knowledge Evidence field Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity Mandatory workplace requirements clarified
AMPMSY402	Perform ante and post-mortem inspection – Bovine	Updated	Equivalent	Unit sector code updated Performance Criteria clarified - some moved to Knowledge Evidence field Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
				Mandatory workplace requirements clarified
AMPMSY403	Perform ante and post-mortem inspection – Porcine	<b>Updated</b>	Equivalent	Unit code updated Performance Criteria clarified - some moved to Knowledge Evidence field Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity Mandatory workplace requirements clarified
AMPMSY404	Perform ante and post-mortem inspection – Poultry	<b>Updated</b>	Equivalent	Unit code updated Performance Criteria clarified - some moved to Knowledge Evidence field Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity Mandatory workplace requirements clarified
AMPMSY405	Perform ante and post-mortem inspection – Ratites	<b>Updated</b>	Equivalent	Unit code updated Performance Criteria clarified - some moved to Knowledge Evidence field Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity Mandatory workplace requirements clarified
AMPMSY406	Perform ante and post-mortem inspection – Camels	<b>Updated</b>	Equivalent	Unit code updated Performance Criteria clarified - some moved to Knowledge Evidence field Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity Mandatory workplace requirements clarified

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
AMPMSY407	Perform post-mortem inspection – Wild game	Updated	Equivalent	Unit code updated Performance Criteria clarified - some moved to Knowledge Evidence field Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity Mandatory workplace requirements clarified
AMPMSY408	Perform ante and post-mortem inspection – Rabbits	Updated	Equivalent	Unit code updated Performance Criteria clarified - some moved to Knowledge Evidence field Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity Mandatory workplace requirements clarified
AMPMSY409	Perform ante and post-mortem inspection – Deer	Updated	Equivalent	Unit code updated Performance Criteria clarified - some moved to Knowledge Evidence field Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity Mandatory workplace requirements clarified
AMPMSY410	Perform ante and post-mortem inspection – Equine	Updated	Equivalent	Unit code and title updated Performance Criteria clarified – some moved to Knowledge Evidence field Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity Mandatory workplace requirements clarified
AMPMSY411	Perform ante and post-mortem inspection– Alpacas or Llamas	Updated	Equivalent	Unit code updated Performance Criteria clarified - some moved to Knowledge Evidence field Foundation Skills added

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
				Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity Mandatory workplace requirements clarified
AMPMSY412	Perform ante and post-mortem inspection – Calves	Updated	Equivalent	Unit code updated Performance Criteria clarified - some moved to Knowledge Evidence field Foundation Skills added Performance Evidence, Knowledge evidence and Assessment Conditions reworded for clarity
AMPMSY416	Raise and validate requests for export permits and Meat Transfer Certificates	Updated	Equivalent	Unit code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity Mandatory workplace requirements clarified
AMPOPR301	Follow and implement an established work plan	Updated	Not equivalent	Unit sector code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised
AMPOPR302	Handle meat product in cold stores	Updated	Not equivalent	Unit sector code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised
AMPOPR303	Manage animal identification data	Updated	Not equivalent	13 units merged into redesigned unit
AMPPKG301	Monitor production of packaged product to customer specifications	Updated	Equivalent	Unit code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
				and Assessment Conditions reworded for clarity
AMPPKG302	Supervise meat packing operation	Updated	Equivalent	Unit code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity
AMPPMG401	Develop, implement and evaluate a pest control program in a food processing premises	Updated	Equivalent	Unit code and title updated Core Skills for Work information removed Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity
AMPPPL301	Provide coaching	Updated	Equivalent	Unit code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity
AMPPPL302	Provide mentoring	Updated	Not equivalent	Unit code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised
AMPQUA303	Collect and prepare standard samples	Updated	Not equivalent	Unit code updated Performance Criteria clarified Element 2 added Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised
AMPQUA304	Perform carcass Meat Hygiene Assessment	Updated	Not equivalent	Unit code updated Prerequisite removed Element 1 added Performance Criteria clarified Foundation Skills added

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
				Performance Evidence, Knowledge Evidence and Assessment Conditions revised
AMPQUA305	Perform process monitoring for Meat Hygiene Assessment	Updated	Not equivalent	Unit code updated Element 1 added Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised
AMPQUA306	Perform boning room Meat Hygiene Assessment	Updated	Not equivalent	Unit code updated Element 1 added Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised
AMPQUA307	Perform offal Meat Hygiene Assessment	Updated	Not equivalent	Unit code updated Element 1 added Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised
AMPQUA308	Grade beef carcasses using MSA standards	Updated	Not equivalent	Unit sector code updated Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised
AMPQUA309	Perform manual chemical lean testing	Updated	Not equivalent	Unit sector code updated Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised
AMPQUA310	Inspect transportation container or vehicle	Updated	Equivalent	Unit sector code updated One element split into two Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
AMPQUA311	Assess effective stunning and bleeding	Updated	Equivalent	Unit code updated Performance Criteria clarified Foundation Skills added Assessment Requirements reworded for clarity
AMPQUA312	Assess meat product in chillers	Updated	Not equivalent	Unit sector code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised
AMPQUA313	Perform pre-operations hygiene assessment	Updated	Not equivalent	Unit code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised
AMPQUA314	Follow hygiene, sanitation and quality requirements when handling chilled or frozen meat	Updated	Not equivalent	Unit sector code and title updated to reflect content Mandatory workplace requirements clarified WHS focus moved from Assessment Requirements to Performance Criteria's Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised
AMPQUA315	Maintain production records	Updated	Not equivalent	Unit code updated to reflect work requirements Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised
AMPQUA401	Support food safety and quality programs	Updated	Not equivalent	Updated unit code and title Elements and Performance Criteria reworked Foundation skills added Assessment requirements revised
AMPQUA402	Maintain good manufacturing practice in meat processing	Updated	Not equivalent	Unit redesigned for GMP, incorporating hygiene and sanitation

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
AMPQUA403	Utilise refrigeration index	Updated	Equivalent	Unit sector code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity
AMPQUA404	Maintain a Meat Hygiene Assessment program	Updated	Not equivalent	Unit sector code updated Prerequisites added Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised
AMPQUA405	Oversee compliance with Australian Standards for meat processing	Updated	Not equivalent	Unit code and title updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised
AMPQUA406	Apply meat science	Updated	Not equivalent	Unit sector code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised
AMPQUA407	Conduct and validate pH/temperature declines to MSA standards	Updated	Not equivalent	Unit title and code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised 2 units merged into redesigned unit
AMPQUA408	Contribute to meat processing premises design and construction processes	Updated	Not equivalent	Unit sector code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised



Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
AMPQUA409	Review or develop an Emergency Animal Disease Response Plan	Updated	Equivalent	Unit code updated Performance Criteria refined Assessment Requirements reworded for clarity
AMPQUA410	Manage the collection, monitoring and interpretation of animal health data	Updated	Equivalent	Unit sector code and title updated Assessment Requirements reworded for clarity
AMPQUA411	Calculate carcass yield in a boning room	Updated	Equivalent	Unit sector code updated to reflect Foundation Skills updated and Core Skills for Work information removed Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity
AMPQUA412	Specify beef product using AUS-MEAT language	Updated	Equivalent	Unit code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity
AMPQUA413	Specify sheep product using AUS-MEAT language	Updated	Equivalent	Unit code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity
AMPQUA414	Coordinate a product recall	Updated	Not equivalent	Unit title and sector updated Elements and Performance Criteria added Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised
AMPQUA415	Undertake chiller assessment to AUS-MEAT requirements	Updated	Not equivalent	Unit code updated Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised
AMPQUA416	Conduct an internal audit of a documented program	Updated	Equivalent	Unit code updated Performance Criteria clarified Foundation Skills added

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
				Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity
AMPQUA417	Establish sampling program	<b>Updated</b>	Equivalent	Unit code updated Performance Criteria clarified Element 1 split into two Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity
AMPQUA418	Conduct a document review	<b>Updated</b>	Not equivalent	Unit code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised
AMPQUA419	Monitor meat preservation process	<b>Updated</b>	Equivalent	Unit code updated Mandatory workplace requirements clarified Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity
AMPQUA420	Monitor the production of processed meats and smallgoods	<b>Updated</b>	Not equivalent	Unit title and code changed Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised
AMPQUA421	Prepare for and respond to an external audit of the establishment's quality system	<b>Updated</b>	Equivalent	Unit code and title updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity
AMPQUA422	Specify pork product using AUS-MEAT language	<b>Updated</b>	Equivalent	Unit code updated Performance Criteria clarified Foundation Skills added

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
				Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity
AMPQUA423	Participate in the ongoing development and implementation of a HACCP based QA system	Updated	Equivalent	Unit code and title updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity
AMPQUA424	Monitor the production of UCFM smallgoods	Updated	Not equivalent	Unit code and title updated Elements and Performance Criteria revised Foundation Skills added Assessment Requirements revised
AMPWHS201	Sharpen and handle knives safely	Updated	Not equivalent	Unit sector code and title updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge evidence and Assessment Conditions revised
AMPWHS401	Monitor workplace health and safety processes	Updated	Not equivalent	Unit code and title updated Element 1 added Performance Evidence, Knowledge Evidence and Assessment Conditions revised
AMPCOM301	Communicate effectively at work	New	Not applicable	Newly created
AMPMSY413	Recognise diseases and conditions during inspection of food animal	New	Not applicable	Newly created
AMPMSY414	Conduct ante and post-mortem inspection in micro meat processing premises	New	Not applicable	Newly created
AMPMSY415	Conduct post-mortem inspection in micro meat processing premises – Wild game	New	Not applicable	Newly created
AMPQUA301	Comply with hygiene and sanitation requirements	New	Not applicable	Newly created
AMPQUA302	Maintain food safety and quality programs	New	Not applicable	Newly created

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
AMPWHS301	Contribute to workplace health and safety processes	New	Not applicable	Newly created
AMPA405	Develop and implement Quality Assurance program for a rendering plant	Deleted	Not applicable	Not applicable
AMPX405	Conduct statistical analysis of process	Deleted	Not applicable	Not applicable
AMPX413	Manage and maintain a food safety plan	Deleted	Not applicable	Not applicable

### Components developed during this project that are not for endorsement

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
<b>Qualifications</b>				
AMP80115	Graduate Certificate in Agribusiness	Updated	Equivalent	Minor Update only Updated elective unit codes and titles Mandatory workplace requirement indicator added
AMP80215	Graduate Diploma of Agribusiness	Updated	Equivalent	Minor Update only Updated elective unit codes and titles Mandatory workplace requirement indicator added
<b>Units of competency</b>				
AMPMGT602	Monitor and manage organisational legal responsibilities	Updated	Equivalent	Minor Update only Foundation Skills added Minor changes to unit Application, Performance Evidence and Assessment Conditions
AMPMGT603	Manage meat processing systems to maintain and improve product quality	Updated	Equivalent	Minor changes to unit Application, Performance evidence and Assessment Conditions

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
<b>Skill Sets</b>				
AMPSS00001	Animal Welfare Skill Set	<b>Updated</b>	Equivalent	Updated unit codes
AMPSS00081	Meat Processing Mentor	<b>New</b>	Not applicable	Newly created
AMPSS00082	Pathway to Certificate IV in Meat Skill Set	<b>New</b>	Not applicable	Newly created

## Attachment B: How qualification updates support job roles

Please use the table below to demonstrate how the proposed updates to qualifications will better support job roles.

Job role	Qualification	Proposed updates and how these better support the job role
Meat safety officer, meat safety inspector – domestic	AMP30322 Certificate III in Meat Safety Inspection	<p>Several updates are proposed to this qualification:</p> <ul style="list-style-type: none"> <li>• The core and elective units, and the qualification packaging rules, have been revised to remove the AQF2 nested qualification and realign the qualification to sit more squarely at AQF3.</li> <li>• Duplicated and outdated content has been removed from units.</li> <li>• New units have been developed to address current and future job tasks, including two units to cover work in micro meat processing premises (located in regional and remote areas).</li> <li>• Industry sector codes have been added to unit codes so that users can easily identify broad areas of content, aiding decisions about elective choices.</li> <li>• Some AMP units have been replaced with imported units to remove duplication within the system.</li> <li>• Prerequisites have been removed from some units to allow for more flexible delivery.</li> <li>• Mandatory work requirements have been highlighted in the qualification and in relevant units to ensure users can easily identify the requirements.</li> </ul> <p>The result of these changes to the units and qualification mean that employers can have more confidence that graduates will have training that is a better match to the actual job role and the meat safety inspection work carried out in meat processing establishments, ensuring that meat is safe for human or pet consumption, in line with relevant Australian Standards.</p>
Meat processor, game processor, meat operator, game harvester, team leader, quality assurance officer	AMP30622 Certificate III in Meat Processing  AMP30622 Certificate III in Meat Processing (Quality)	<p>Several proposed updates are proposed to this qualification:</p> <ul style="list-style-type: none"> <li>• Two qualifications have been combined into one with a common core and an optional specialisation in quality (covering quality control and quality assurance) reducing duplication across the system.</li> <li>• The core and elective units, and the qualification packaging rules, have been revised to remove the AQF2 nested qualification/s and realign the qualification to sit more squarely at AQF3.</li> <li>• The points system has been removed to allow more flexibility in the selection of elective units.</li> </ul>

Job role	Qualification	Proposed updates and how these better support the job role
		<ul style="list-style-type: none"> <li>• Units have been merged to better match the job tasks carried out in meat processing.</li> <li>• Duplicated and outdated content has been removed from units to better match current and future work in meat processing.</li> <li>• New units have been developed to address current and future job tasks.</li> <li>• Industry sector codes have been added to unit codes so that users can easily identify broad areas of content, aiding decisions about elective choices.</li> <li>• Some AMP units have been replaced with imported units to remove duplication within the system.</li> <li>• Prerequisites have been removed from some units to allow for more flexible delivery.</li> <li>• Mandatory work requirements have been highlighted in the qualification and in relevant units to ensure users can easily identify the requirements.</li> </ul> <p>The result of these changes to the units and qualification mean that employers can have more confidence that graduates will have training that is a better match to the actual job role of skilled operators, team leaders and quality assurance officers who work in meat processing establishments.</p>
Meat processing supervisor, quality assurance supervisor, quality manager	AMP40222 Certificate IV in Meat Processing  AMP40222 Certificate IV in Meat Processing (Leadership)  AMP40222 Certificate IV in Meat Processing (Quality Management)	Several proposed updates are proposed to this qualification: <ul style="list-style-type: none"> <li>• Three qualifications have been combined into one qualification with a common core and optional specialisations in leadership and quality management, reducing duplication across the system.</li> <li>• The core and elective units, and the qualification packaging rules, have been revised to realign the qualification to sit more squarely at AQF4.</li> <li>• The points system has been removed to allow more flexibility in the selection of elective units.</li> <li>• Units have been merged to better match the job tasks carried out quality assurance supervisors.</li> <li>• Duplicated and outdated content has been removed from units to better match current and future work in meat processing.</li> <li>• New units have been developed to address current and future job tasks.</li> <li>• Industry sector codes have been added to unit codes so that users can easily identify broad areas of content, aiding decisions about elective choices.</li> </ul>

Job role	Qualification	Proposed updates and how these better support the job role
		<ul style="list-style-type: none"> <li>• Some AMP units have been replaced with imported units to remove duplication within the system.</li> <li>• Prerequisites have been removed from some units to allow for more flexible delivery.</li> <li>• Mandatory work requirements have been highlighted in the qualification and in relevant units to ensure users can easily identify the requirements.</li> </ul> <p>The result of these changes to the units and qualification mean that employers can have more confidence that graduates will have training that is a better match to the actual job role and the supervisory, leadership and quality management roles carried out in meat processing establishments.</p>
Meat safety inspector, Meat safety officer – domestic and export	AMP40522 Certificate IV in Meat Safety Inspection	<p>Several proposed updates are proposed to this qualification:</p> <ul style="list-style-type: none"> <li>• The core and elective units, and the qualification packaging rules, have been revised to realign the qualification to sit more squarely at AQF4.</li> <li>• Duplicated and outdated content has been removed from units.</li> <li>• New units have been developed to address current and future job tasks.</li> <li>• Industry sector codes have been added to unit codes so that users can easily identify broad areas of content, aiding decisions about elective choices.</li> <li>• Industry sector codes have been added to unit codes so that users can easily identify broad areas of content, aiding decisions about elective choices.</li> <li>• Some AMP units have been replaced with imported units to remove duplication within the system.</li> <li>• Prerequisites have been removed from some units to allow for more flexible delivery.</li> <li>• Mandatory work requirements have been highlighted in the qualification and in relevant units to ensure users can easily identify the requirements.</li> </ul> <p>The result of these changes to the units and qualification mean that employers can have more confidence that graduates will have training that is a better match to the actual job role and the meat safety inspection work carried out in export meat processing establishments, ensuring that Australia's trade obligations are met for countries that import Australian meat.</p>



## Attachment C: Stakeholder consultation

*List of stakeholders that actively participated in stakeholder consultation for the project:*

Name	Organisation	Title	Industry	Representation Type	State
Abhijit Das	Department of Health WA	Scientific Officer	Meat Processing	State gov	WA
Adam Hazell	Training and Quality Management Services Pty Ltd (TQMS)	Trainer	Quality Assurance	RTO	VIC
Adam Matthews	Teys Australia	Group Training Manager	Leadership	Employer	QLD
Adam Neilson	Adam Neilson's Prestige Meats	Owner	Meat Processing	Employer	QLD
Alan Schembri	BE Campbell Pty Ltd	HR Director	Meat Processing	Employer	NSW
Amanda Bastianon	Baiada	National Training Development Coordinator	Poultry Processing	Employer	NSW, National
Amanda Carter	Australian Meat Processor Corporation, Meat IRC	National Operations Manager, Member	Leadership, Meat Processing	Peak body, IRC	NSW
Andrew Addison	R Radford & Sons Pty Ltd	Quality Assurance	Quality Assurance	Employer	VIC
Andrew Coghill	Prime Safe VIC	Manager, Compliance and Enforcement Services	Meat Safety	State gov, Regulator	VIC
Andrew Moore	Response Learning	Advanced Education Lead	Leadership, Meat Processing	RTO	QLD, National
Angela Bradburn	Australian Pork Limited	Policy Analyst	Meat Processing	Peak body	ACT, National
Anthony Dobson	South Metropolitan TAFE (WA)	Lecturer	Meat Processing	RTO	WA
Barry Standfield	AUS MEAT	Industry Training Manager	Meat Processing	Employer	QLD
Belinda Singh	Response Learning	Trainer	Meat Processing	RTO	QLD, National
Ben Norton-Smith	AFAM ITAB	Executive Officer	Meat Processing	Training boards	NSW

<b>Name</b>	<b>Organisation</b>	<b>Title</b>	<b>Industry</b>	<b>Representation Type</b>	<b>State</b>
Ben Robinson	AUS MEAT	Training Manager	Quality Assurance	Employer	QLD
Benjamin Barrow	TAFE NSW	Head Teacher- Meat & Allied Trades	Meat Processing	RTO	NSW
Chahli McGuffie	Industry Skills Advisory Council, NT ISACNT	Workforce & Skills Officer	Meat Processing	Training boards	NT
Chris Buchanski	Department of Employment, Small Business and Training QLD	Manager, Strategic Engagement Skills Investment and Market Strategy	Meat Processing	State gov	QLD
Chris Lyall	Department of Natural Resources & Environment TAS	Manager( Product Integrity)	Meat Inspection	State gov	TAS
Christine Robertson	JBS Australia Pty Ltd	Divisional FSQA Manager Beef Northern	Quality Assurance	Employer	QLD
Clive Richardson	MINTRAC	Senior Project Officer	Meat Processing	Training boards	National
Darren Scott	Tas TAFE	Training Manager	Meat Processing	RTO	TAS
David Cannon	Response Learning	Trainer and Assessor	Meat Processing	RTO	QLD, National
David Clapham	Gundagai Meat Processors	QA Manager	Meat Safety, Leadership	Employer	NSW
David Dunn	Tas TAFE	Education Manager	Meat Processing	RTO	TAS
David Matthews	Stanbroke	Manager human Resources	Meat Processing	Employer	QLD
Demelsa Lollback	Meat and Livestock corporation	Integrity Systems (MLA)	Meat Processing	Employer	NSW, National
Dennis King	Australian Renderers Association ARA	Executive Officer	Meat Processing	Peak body	QLD, National
Doug Dobson	Macro Meats Gourmet Game	General Manager	Wild Game	Employer	SA
Douglas Jobson	Macro Meats Gourmet Game	CEO	Wild Game	Employer	SA
Dr. Dean Norris	Swickers Kingaroy Bacon Factory Pty Ltd	Health Safety and Training Manager	Meat Processing	Employer	QLD

Name	Organisation	Title	Industry	Representation Type	State
Emma Watkins	Department of Natural Resources & Environment TAS	Deputy Chief Veterinary Officer	Meat Safety	State gov	TAS
Fahri Fahri	Department of Primary Industries NSW	Senior Biosecurity and Food Safety Training Officer	Meat Safety	State gov	NSW
Filippa Ross	Department of Employment, Small Business and Training QLD	A/Manager, Industry Engagement	Meat Processing	State gov	QLD
Frances Parnell	Department of Training and Workforce Development WA	Manager, Training Curriculum Services	Meat Processing	State gov	WA
Franz Knoll	Barossa Fine Foods	Director	Meat Processing	Employer	SA
Glenn Southward	HW Greenham & Sons, Meat IRC	Human Resources Manager, Member	Leadership	Employer, IRC	VIC
Gordon Levett	FS Alliance	General Manager	Meat Processing	RTO	QLD
Graham Smith	Australasian Meat Industry Employees Union AMIEU, Meat IRC	Federal Secretary, Member	Meat Processing	Union, IRC	National
Graham Thornton	Fletcher International Exports Pty Ltd	Compliance Manager	Meat Safety	Employer	NSW
Greg Vakaci	Department of Primary Industries	Director	Meat Safety	Regulator	NSW
Heath Ransley	Tas TAFE	Trainer	Meat Processing	RTO	TAS
Heidi Reid	Australian Pork Limited, National Farmers Federation (NFF)	Policy Director	Meat Processing	Employer, Peak body	ACT, National
Ian Jenson	Meat & Livestock Australia	Manager, Market Access Science and Technology	Quality Assurance	Peak body	NSW, National
Irina Ferouleva	Department for Innovation and Skills SA	Principal Training Products Consultant, Skills Planning and Initiatives	Meat Processing	State gov	SA
Jacqueline Spencer	Department of Education and Training VIC	Manager, Training Products Unit	Meat Processing	State gov	VIC

Name	Organisation	Title	Industry	Representation Type	State
Jane Chapman	Department of Education NSW	Policy Officer   Skills Policy	Meat Processing	State gov	NSW
Jason Ollington	Department of Agriculture, Fisheries and Forestry	National Veterinary Technical Manager	Meat Safety	Federal gov, Regulator	VIC, National
JayJay Pula	Wetherill Park Training Centre Pty Ltd	Operations Technical Training Lead	Meat Processing	RTO	NSW
Jess Cleary	AFAM ITAB	Industry engagement officer	Meat Processing	Training boards	NSW
Joanne Watts	Training Solutions Australia	Director of Training	Meat Processing	RTO	WA, National
Jodi Stover	JBS Australia Pty Ltd	RTO Coordinator	Meat Processing	Employer	QLD
John Kelly	Kangaroo Industry Association of Australia	Supervisor	Wild Game	Peak body	TAS, National
John Price	Training and Quality Management Services Pty Ltd (TQMS)	Director	Meat Safety	RTO	VIC
John Toy	Fletcher International Exports Pty Ltd	Training Coordinator	Meat Processing	Employer	WA
John Hill	Department of Primary Industries and Regions SA (PIRSA)	Food Standards Officer	Meat Safety	State gov, Regulator	SA
Jon Marlow	Pro And Associates Aust P/L	Director	Meat Processing	Employer	NSW
Jordon MacNeil	JBS Australia Pty Ltd	Production Manager	Meat Processing	Employer	QLD, National
Jose Demetrio dos Santos Jorge	JBS Australia Pty Ltd	Learning and Development Coordinator	Meat Processing	Employer	VIC, National
Josh Bayliss	Swickers Kingaroy Bacon Factory Pty Ltd	Senior Training and Development Advisor	Meat Processing	Employer	QLD
Josh Jolly	TAFE NSW	Teacher - Meat & Allied	Meat Processing	RTO	NSW
Juliana Fitzpatrick	Department for Innovation and Skills SA	Principal Consultant	Meat Processing	State gov	SA

Name	Organisation	Title	Industry	Representation Type	State
Karen Loone	Department of Natural Resources & Environment TAS	A/Program Manager	Meat Safety	State gov, Regulator	TAS
Karen Smaniotto	V & V Walsh	Human Resources Business Partner	Meat Processing	Employer	WA
Kate Christensen	Response Learning	Advanced Education Superintendent	Leadership, Meat Processing	RTO	NSW, National
Kate Low	TAFE NSW	Skill Excellence Network Lead	Meat Processing	RTO	NSW
Kay Gerard	Food, Fibre & Timber Industries Training Council WA	Chief Executive Officer	Meat Processing	Training boards	WA
Kevin deWitte	Department of Natural Resources & Environment TAS	Chief Vet Officer	Meat Safety	State gov, Regulator	TAS
Kim Stanton	South Metropolitan TAFE	Principal Lecturer	Meat Processing	RTO	WA
Kristy Williams	Rivalea (Australia) Pty Ltd	Learning and Development Officer	Leadership	Employer	NSW
Kurt Matiu	Meat Inspectors Pty Ltd	Operations Manager	Meat Safety	Employer, Regulator	QLD, National
Kylie Clarke	Skills Base Australia Pty Ltd	Training Manager	Meat Processing	RTO	VIC
Lani Houston	TAFE NSW	Industry Innovation Specialist- Green & Supply Chain Skills	Meat Processing	RTO	NSW
Leanne Campbell	Department of Industry, Tourism and Trade	Policy Officer	Meat Processing	State gov	NT
Lisa Gilbert	Australian Industry Group Queensland	Manufacturing Industry Skills Adviser	Meat Processing	Employer	QLD
Loretta McPherson	BE Campbell Pty Ltd	L&D Manager	Leadership	Employer	NSW
Lyle Davies	Teys Australia	General Manager Quality Control	Quality Assurance	Employer	QLD
Madeleine Hayne	Department of Education and Training VIC	Senior Program Officer, Training Products Unit	Meat Processing	State gov	VIC
Malcolm McBride	NH Foods Australia	Production Manager	Meat Safety, Leadership	Employer	National

Name	Organisation	Title	Industry	Representation Type	State
Marc Chambers	WAMMCO International	QA Manager	Quality Assurance	Employer	WA
Margaret Tayar	People & Performance International	Business Consultant	Meat Processing	RTO	NSW, National
Mark Green	Inghams Enterprises	Supervisor	Meat Processing	Employer	VIC
Mark Hargraves	JBS Australia Pty Ltd	Food Manager	Meat Processing	Employer	VIC, National
Mark Mackie	Food Authority NSW	DPI Food Authority	Meat Safety	State gov, Regulator	NSW
Mark Rickard	TAFE Queensland, Meat IRC	Meat trainer, Member	Meat Processing	RTO, IRC	QLD
Matt O'Bryan	Australian Meat Processor Corporation	Program Manager	Meat Processing	Peak body	NSW
Matthew Burns	JBS Australia Pty Ltd	Manager People and Culture	Leadership	Employer	QLD, National
Matthew Grambeau	Department of Industry, Tourism and Trade NT, Meat IRC	Meat Industries Manager, Member	Meat Processing	State gov, IRC	NT
Matthew Journeaux	Australian Meat Industry Employees Union AMIEU (QLD Branch), Meat IRC	Assistant Branch Secretary, Member	Meat Processing	Union, IRC	QLD
Meagan Abbot	Thomas Food International	QA Manager	Quality Assurance	Employer	SA
Michael Bayer	Big River Pork, former Meat IRC	Quality Systems Manager, former Chair	Pork Processing	Employer, former IRC	SA
Michael Featherstone	South Metropolitan TAFE (WA)	Lecturer	Meat Processing	RTO	WA
Michael Grogan	FGM Consultants	Managing Director	Meat Processing	RTO	VIC
Michael McGee	Skills Tasmania	Industry Liaison Officer – Training Package Review	Meat Processing	State gov	TAS
Michael Patching	Alta Food and Agriculture Pty Ltd	General Manager	Meat Processing	Employer	WA
Mick Johnston	JBS Australia Pty Ltd	Food Safety/QA Manager	Quality Assurance	Employer	QLD, National
Miguel Escandon	Meat Inspectors Pty Ltd	Project Officer	Meat Processing	Employer	QLD, National

Name	Organisation	Title	Industry	Representation Type	State
Morna Young	Thomas Foods International, Meat IRC	General Manager, People & Culture, Member	Leadership	RTO, IRC	SA
Ross Brown	Downs Pig Management Systems	Consultant	Meat Processing	Employer	QLD
Mr Wayne Herrod	Food Safety Operations Pty Ltd, FS Alliance	Quality Assurance; Managing Director	Meat Processing	RTO	QLD
Kim Stanton	South Metropolitan TAFE (WA)	Principal Lecturer	Meat Processing	RTO	WA
Natalie McGrath	Industry Skills Advisory Council, NT ISACNT	Industry Skills Officer	Meat Processing	Training boards	NT
Natasha Wing	Natasha Wing Consulting	Consultant	Meat Processing	Employer	NSW
Nattalina Todorovski	Response Learning Victoria	RTO Operations	Meat Processing	RTO	VIC
Neda Aleksic	Industry Skills Advisory Council, NT ISACNT	Training Package Development	Meat Processing	Training boards	NT
Neil Hannotte	JBS Australia Pty Ltd	Safety Operations Manager Northern	Quality Assurance	Employer	QLD
Nelson Brown	Department of Industry, Tourism and Trade NT	Policy officer	Meat Processing	State gov	NT
Neville Price	Independent	Industry Expert	Wild Game	Employer	TAS, National
Olga Ozols	Department of Primary Industries NSW	Food Safety	Meat Processing	State gov	NSW
Patrick Vandewinkel	SunPork Fresh Foods	Group Quality Systems Manager	Quality Assurance	Employer	QLD, National
Paul Etheredge	Food, Fibre & Timber Industries Training Council WA	Retired	Meat Processing	Training boards	WA
Paul Keating	TAFE Queensland	Teacher/Trainer	Wild Game	RTO	QLD
Paul Saunders	Chisholm Institute	Executive Officer	Meat Processing	RTO	VIC
Penny Allinson	Butmaroo Station	Owner	Meat Safety	Employer	NSW

Name	Organisation	Title	Industry	Representation Type	State
Peter Baldwin	Australian Livestock & Property Agents Australia Ltd	CEO	Meat Processing	Peak Industry Body	National
Peter Day	Department of Primary Industries NSW	Food Authority Northern NSW	Meat Processing	State gov	NSW
Ray Dowling	Meat Inspectors Pty Ltd	Meat Inspector	Meat Safety	Employer	QLD, National
Ray Rieck	Safe Food Queensland	Food Authority Qld Regulator	Meat Safety	Regulator	QLD
Rick Jacobson	Safe Food Queensland	Director, Compliance and Verification	Meat Safety	Regulator	QLD
Rob Barwell	Animal Health Australia	Head of Program, Biosecurity	Quality Assurance	Peak body	ACT, National
Rob McPherson	Derby Industries Ltd T/A Linley Vally Pork	Operations Manager	Meat Processing	Employer	WA
Rod Faulkner	Australian Meat Industry Council	State manager for Vic and Tas	Meat Processing	Peak body	VIC, TAS, National
Rodney Sims	Charles Darwin University	Lecturer / workplace Assessor	Meat Processing	RTO	NT
Roger Desailly	Queensland Agricultural Training Colleges	Manager, Education and Training (Statewide)	Meat Processing	RTO	QLD
Roger Lusher	TAFE SA	Lecturer	Meat Processing	RTO	SA
Ross Brown	Downs Pig Management Systems, CHM Alliance	Consultant	Meat Processing	RTO	QLD
Roy Simpkin	FGM Consultants	Trainer	Meat Processing	RTO	VIC
Sandra Trevithick	Bindaree Beef	Group Training Manager	Meat Processing	Employer	NSW, National
Saroja Gurazada	TAFE NSW	Product Manager - Food	Meat Processing	RTO	NSW
Scott Clarke	TAFE Queensland	Trainer/assessor	Meat Processing	RTO	QLD
Scott Robinson	Response Learning, Meat IRC	Director - Project Manager, Member	Meat Processing	RTO, IRC	NSW, National
Shannon Walker	TAFE NSW	Teacher - Tourism, Hospitality & Meat Safety (Game Harvesting)	Wild Game	RTO	NSW
Sharon Denning	TAFE Queensland	Educational Team Leader	Meat Processing	RTO	QLD



Name	Organisation	Title	Industry	Representation Type	State
Simon Bosco	TAFE SA	Senior Lecturer	Meat Processing	RTO	SA
Stacey McKenna	Australian Meat Industry Council, Meat IRC	Manager – Industry Research, Standards & Capability, Chair	Meat Processing	Peak body, IRC	VIC, National
Stephanie Pitt	Meat & Livestock Australia	Operations Manager	Meat Processing	Peak body	National
Stephen Friend	TAFE SA	Lecturer	Meat Processing	RTO	SA
Stuart Fuller	Australian Meat Industry Council	General Manager, Retail Business	Meat Processing	Peak body	VIC, National
Suzanne Seinor	Department of Training and Workforce Development WA	Senior Program Officer	Meat Processing	State gov	WA
Suzanne Wells	Department of Education and Training VIC	Senior Program Officer	Meat Processing	State gov	VIC
Suzanne Yewers	Fletcher International Exports Pty Ltd	Training Manager	Meat Processing	Employer	WA
Suzie Hounsham	Department of Training and Workforce Development WA	Senior Program Officer	Meat Processing	State gov	WA
Tanya Sentinella	Western Meat Exporters	Business Services Manager	Meat Processing	Employer	QLD
Taylah May	The Midfield Group	Training Co-ordinator	Meat Processing	Employer	VIC, International
Terrence Richards	Australian College of Training	Chief Executive Officer	Meat Processing	RTO	WA
Timothy Cox	Tas TAFE	Baking trainer	Meat Processing	RTO	TAS
Tom Collyer	Response Learning	Meat Safety Specialist	Meat Safety	RTO	SA, National
Tony Bandera	Training Solutions Australia	Director	Meat Processing	RTO	NSW, National
Tony Morgan	Axial Training	Senior Meat Retail Trainer	Meat Processing	RTO	QLD
Tracey Ling	Hazeldenes	General Manager Risk and Compliance	Meat Processing	Employer	VIC
Troy Lucy	V & V Walsh	Training Manager	Meat Processing	Employer	WA
Ty Arnold	Fletcher International Exports Pty Ltd	Training Manager	Meat Processing	Employer	NSW

<b>Name</b>	<b>Organisation</b>	<b>Title</b>	<b>Industry</b>	<b>Representation Type</b>	<b>State</b>
Tyson Gordon	Gundagai Meat Processors	Senior Supervisor	Meat Processing	Employer	NSW
Verity Suttor	Meat and Livestock corporation	Project Manager, Future Feedback Systems Integrity Systems	Meat Processing	Employer	NSW, National
Vivien Kite	Australian Chicken Meat Federation Inc. (ACMF)	Executive Director	Meat Processing	Employer	NSW
Warwick Bricknell	Sun Pork Farms; CHM Alliance Pty Ltd	RTO Manager at CHM Alliance	Meat Processing	Employer; RTO	QLD

**Summary of Feedback by Stakeholder type:**

Stakeholder Type	Key Feedback Points	Actions Taken to Address Feedback
<b>Industry Reference Committee (IRC) Representatives</b>	<ul style="list-style-type: none"> <li>Whether Entry Requirements were needed for Meat Safety Inspection qualifications.</li> </ul>	<ul style="list-style-type: none"> <li>Entry requirements for the Meat Safety Inspection qualifications were discussed at length through the project with RTO staff, industry stakeholders and IRC members. In the final stages an IRC sub-committee met and decided not to add entry requirements. A skill set has been developed to provide a pathway into the Certificate IV in Meat Safety Inspection, for those entering from outside of industry. A skill set already exists that will serve as a pathway for the Certificate III in Meat Safety Inspection.</li> </ul>
<b>Peak Industry Bodies</b>	<ul style="list-style-type: none"> <li>Merge of qualifications.</li> <li>Requirement for some units to allow simulated assessment, others must be assessed in a workplace.</li> <li>New sector identifiers in unit codes.</li> <li>Do not delete some units with low enrolment numbers – low number often due to a training cycle that only comes around every 5 – 6 years.</li> </ul>	<ul style="list-style-type: none"> <li>Five qualifications merged into two qualifications that have common core units and optional specialisations.</li> <li>The Meat Safety Inspection qualifications remain as stand alone with a suite of core units that is different to the meat processing qualifications.</li> <li>Mandatory work requirements have been made clear in units and qualifications. Other units allow for assessment to take place in a setting that reflects ‘actual workplace conditions’, or a simulated setting. Supporting information regarding training and assessment added to the CVIG.</li> <li>Stakeholders supported the addition of new sector identifiers to the unit codes.</li> <li>Some units that were initially proposed for deletion were retained and updated.</li> </ul>
<b>Employers (Non-IRC)</b>	<ul style="list-style-type: none"> <li>New sector identifiers in unit codes.</li> <li>Units needed to cover work in micro processing plants.</li> <li>‘Sharpen and handle knives safely’ unit in core for Meat Inspectors.</li> </ul>	<ul style="list-style-type: none"> <li>Stakeholders supported the addition of new sector identifiers to the unit codes.</li> <li>Employers supported the development of elective units to cover meat safety inspection work in micro processing plants, to be used in very small domestic processing plants.</li> <li>Unit placed in core of Meat Safety Inspection qualifications.</li> <li>Employers supported the development of new core units at AQF3 and AQF4.</li> </ul>

Stakeholder Type	Key Feedback Points	Actions Taken to Address Feedback
	<ul style="list-style-type: none"> <li>• Make core units at AQF3 and 4 different to those at AQF2.</li> <li>• Meat safety inspection units should be assessed 'at production speed'.</li> </ul>	<ul style="list-style-type: none"> <li>• Employers requested that several meat processing tasks, such as inspecting carcasses, be performed 'at production speed' – this requirement is added to the Assessment Conditions of several units.</li> </ul>
<b>Regulators</b>	<ul style="list-style-type: none"> <li>• Concern that Meat Safety Inspection qualifications are not prominent if merged with other Meat Processing suite of qualifications.</li> <li>• Concern about the proposal to remove the prerequisite unit for the MSY 'Ante and post-mortem inspection' units and workers not having skills to handle animals humanely.</li> <li>• What is a micro processing plant?</li> <li>• Concern that individuals who attain micro processing units will assume they have the skills and knowledge for work in domestic and export plants.</li> </ul>	<ul style="list-style-type: none"> <li>• Certificate III and Certificate IV in Meat Safety Inspection remain as stand alone qualifications, outside of the Meat Processing qualifications.</li> <li>• Prerequisite unit (AMPLSK301 Handle animals humanely while conducting ante-mortem inspection) retained for MSY 'Ante and post-mortem inspection' units.</li> <li>• The units define a 'micro meat processing premises' for training and assessment purposes, as: <ul style="list-style-type: none"> <li>• operating fewer than four days a week with a small throughput for one or more species, or</li> <li>• employing fewer than four workers on the processing floor.</li> </ul> </li> <li>• The application of <i>AMPMSY414 Conduct ante and post-mortem inspection in micro meat processing premises</i> and <i>AMPMSY415 Conduct post-mortem inspection in micro meat processing premises - Wild game states</i>:  'This unit must only be selected for workers in micro meat processing premises when 100 hours of performance evidence for assessment is unachievable within a reasonable timeframe. It must only be selected for training and assessment in states/territories where the controlling food safety authority deems it is appropriate.  This unit must not be co-delivered with an 'Ante and post-mortem inspection' or a 'Post-mortem inspection' unit that requires 100 hours of performance evidence to be completed.  Users must note that this unit will not satisfy the regulatory requirements for meat inspection work in export premises or larger domestic premises.'  The Certificate III in Meat Safety Inspection includes the following statement:</li> </ul>

Stakeholder Type	Key Feedback Points	Actions Taken to Address Feedback
		<p>'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.' Information has been added to the CVIG to explain how regulators can determine whether individuals have completed a unit with or without 100 hours of performance evidence for assessment (and so whether individuals are suitably qualified to work in domestic or export settings). Commonwealth and state regulators have all participated in discussions around these issues.</p>
<b>Registered Training Organisations (RTOs)</b>	<ul style="list-style-type: none"> <li>• Development of Skill Set to address worker retention in meat processing establishments.</li> <li>• Development of Skill Set to provide a pathway into Certificate IV qualifications for learners who have come without industry experience.</li> <li>• 'Ante and post mortem inspection' units too difficult to deliver in very small and often remote micro meat processing plants because of the 100 hours of performance evidence required for assessment.</li> <li>• More elective units should be added to qualifications to allow for coverage of work in different meat processing contexts.</li> <li>• Expand references to assessment 'on the slaughter floor' in game processing units (where animals are killed in the field).</li> <li>• Include co-assessment for 'Sharpen and handle knives safely'.</li> <li>• Include 'Sharpen and handle knives safely' in core of Meat Safety Inspection qualifications.</li> <li>• Foundation skills added to relevant field of units.</li> </ul>	<ul style="list-style-type: none"> <li>• <i>AMPSS00081 Meat Processing Mentor Skill Set</i> developed.</li> <li>• <i>AMPSS00082 Pathway to Certificate IV in Meat Skill Set</i> developed.</li> <li>• Two new units developed to cover work in micro meat processing plants that do not require 100 hours of performance evidence required for assessment. The units are: <ul style="list-style-type: none"> <li>• <i>AMPMSY414 Conduct ante and post-mortem inspection in micro meat processing premises</i>, and</li> <li>• <i>AMPMSY415 Conduct post-mortem inspection in micro meat processing premises – Wild game</i>.</li> </ul> </li> <li>• Elective units (including FBP units) added to specialisations and general elective banks in proposed qualifications.</li> <li>• References to 'slaughter floor' updated in several units to 'slaughter or processing floor' to cover the processing of wild game.</li> <li>• <i>AMPWHS201 Sharpen and handle knives safely</i> includes the requirement for co-assessment.</li> <li>• <i>AMPWHS201 Sharpen and handle knives safely</i> included in core of Meat Safety Inspection qualifications.</li> <li>• The addition of Foundation Skills information supported by RTOs and feedback provided to update entries where required. Further information on Foundation Skills included in CVIG to assist RTO</li> </ul>

Stakeholder Type	Key Feedback Points	Actions Taken to Address Feedback
	<ul style="list-style-type: none"> <li>Add FBP units to qualifications.</li> <li>Ensure that assessment includes three forms of assessment as a condition.</li> <li>Support deletion/replacement units.</li> </ul>	<p>delivery.</p> <ul style="list-style-type: none"> <li>Imported FBP units added to electives in qualifications.</li> <li>The sentence 'Assessment for this unit must include at least three forms of evidence.' Added to the Assessment Condition field in most units to ensure quality assessment.</li> <li>10 units deleted from training package, five of which have suggested replacement units.</li> </ul>
<b>Training Boards/Other</b>	<ul style="list-style-type: none"> <li><i>Sharpen and handle knives safely</i> to be included in core of qualifications.</li> <li>Don't merge Meat Safety qualifications with other Meat Processing qualifications.</li> </ul>	<ul style="list-style-type: none"> <li><i>AMPWHS201 Sharpen and handle knives safely</i> included in core of <i>AMP30322 Certificate III in Meat Safety Inspection</i> and <i>AMP40522 Certificate IV in Meat Safety Inspection</i>.</li> <li>'Meat safety inspection' not included as an optional specialisation in the Meat Processing qualifications, but as separate, stand-alone qualifications.</li> </ul>
<b>State and Territory Training Authorities (STAs)</b>	<ul style="list-style-type: none"> <li>Definition of 'suitably qualified supervisor' to oversee and sign off on logbook entries about ante and post-mortem inspections (in MSY units).</li> <li>Equivalency status of units with major changes.</li> <li>Entry requirements are a barrier to training.</li> <li>Import other units in Communication, Business or Leadership (but we kept AMP units).</li> </ul>	<ul style="list-style-type: none"> <li>'Suitably qualified supervisor' defined in Assessment Conditions of relevant units and supporting information added to CVIG.</li> <li>Equivalency status of units changed from 'Equivalent' to 'Not equivalent' for several units.</li> <li>Entry requirements not added to <i>AMP30322 Certificate III in Meat Safety Inspection</i> and <i>AMP40522 Certificate IV in Meat Safety Inspection</i>.</li> <li>Imported units used wherever possible, and wherever stakeholders agreed.</li> </ul>
<b>Unions</b>	<ul style="list-style-type: none"> <li>No specific issues noted.</li> </ul>	<ul style="list-style-type: none"> <li>Representatives from Australasian Meat Industry Employees Union (AMIEU) participated in discussions throughout the project and were present at key meetings where decisions were made about entry requirements, core units, packaging rules, equivalency, etc.</li> </ul>

### Summary of Issues raised during stakeholder consultation

Issue raised	Key Feedback Points	Actions Taken to Address Feedback
AQF2 units nested in Certificate III and IV qualifications	<ul style="list-style-type: none"> <li>Current qualifications include nested, lower level qualifications and units.</li> </ul>	<ul style="list-style-type: none"> <li>Qualifications redesigned so that units are a better match to the job role at either AQF3 or 4. Indicative AQF2 units removed where possible from Certificate III and IV qualifications to ensure overall AQF alignment matches designated AQF level.</li> </ul>

Issue raised	Key Feedback Points	Actions Taken to Address Feedback
Points system in qualifications	<ul style="list-style-type: none"> <li>The points system is very restrictive and does not allow for flexibility in elective choices.</li> </ul>	<ul style="list-style-type: none"> <li>Points system removed in revised qualifications.</li> </ul>
AQF alignment for Certificate III in Meat Safety Inspection	<ul style="list-style-type: none"> <li>The roles of meat safety inspectors in export and domestic plants is similar, but the Commonwealth mandate the Certificate IV for work in export plants, and some state/territory authorities mandate the Certificate III for work in larger domestic plants.</li> </ul>	<ul style="list-style-type: none"> <li>The 'Ante and post-mortem inspection' units are the same across both the Certificate III and the Certificate IV qualifications, but specialist units are packaged with core and elective units at the appropriate AQF level to ensure the overall alignment with the AQF descriptors is matched.</li> </ul>
Many qualifications at AQF3 and AQF4	<ul style="list-style-type: none"> <li>Too many qualifications to maintain on scope of registration.</li> </ul>	<ul style="list-style-type: none"> <li>Some qualifications combined at AQF3 and AQF4 into general qualifications with optional specialisations.</li> </ul>
The Certificate IV in Meat Processing needs to have a focus on leadership	<ul style="list-style-type: none"> <li>Many stakeholders use the BSB Certificate IV in Leadership and Management to cover the leadership role in meat processing, but some stakeholders want their leaders to have some basic industry knowledge.</li> </ul>	<ul style="list-style-type: none"> <li>The Certificate IV in Meat Processing includes an optional 'Leadership' specialisation that includes several BSB units, added onto a suite of AMP core units.</li> </ul>
Remove prerequisites	<ul style="list-style-type: none"> <li>Prerequisites can be very restrictive and present barriers.</li> </ul>	<ul style="list-style-type: none"> <li>Prerequisites, including 'Sharpen knives' removed wherever possible.</li> </ul>
Industry sector codes for units	<ul style="list-style-type: none"> <li>Add industry sector identifiers to unit codes to indicate coverage of content.</li> </ul>	<ul style="list-style-type: none"> <li>A list of new sector codes developed and added to unit codes.</li> </ul>
Quality assessment (methods included in Assessment Conditions)	<ul style="list-style-type: none"> <li>Current units include reference to assessment methods in Assessment Conditions which does not meet Standards for Training Packages.</li> </ul>	<ul style="list-style-type: none"> <li>Assessment methods removed from Assessment Conditions. The following sentence added: 'Assessment for this unit must include at least three forms of evidence.' This is to encourage good assessment practice. Information about good practice assessment also added to CVIG.</li> </ul>
Mandatory workplace requirements (MWR)	<ul style="list-style-type: none"> <li>MWR should be highlighted and supported in line with recent guidelines from AISC Secretariat.</li> </ul>	<ul style="list-style-type: none"> <li>MWR highlighted in relevant units in unit application, Performance Evidence and Assessment Conditions – see Attachment D for details of units.</li> </ul>
Co-assessment	<ul style="list-style-type: none"> <li><i>AMPWHS201 Sharpen and handle knives safely</i> should be co-assessed with a unit that requires using knife to cut meat.</li> </ul>	<ul style="list-style-type: none"> <li><i>AMPWHS201 Sharpen and handle knives safely</i> includes that the unit must be co-assessed with a meat processing unit that requires use of a knife – specified in Performance Evidence and Assessment Conditions.</li> </ul>

## Attachment D: Mandatory Workplace Requirements in Training Products

Please set out in the table below training products which include a mandatory workplace requirement (i.e. which must be completed in a workplace)

Code/title	Description of the Requirement (e.g. work placement, assessment requirement)	Rationale for Inclusion	Evidence of employer support
AMPABA301 Prepare head for inspection	Assessment requirement	Skills must be assessed in a slaughtering establishment – environment cannot be realistically simulated.	Industry and RTO stakeholders have attended meetings and agreed that the MWR is appropriate.
AMPABA302 Prepare and present viscera for inspection	Assessment requirement	Skills must be assessed in a slaughtering establishment – environment cannot be realistically simulated.	Industry and RTO stakeholders have attended meetings and agreed that the MWR is appropriate.
AMPGAM302 Operate a wild game harvester vehicle	Assessment requirement	Skills must be assessed in the harvesting field – environment cannot be realistically simulated.	Industry and RTO stakeholders have attended meetings and agreed that the MWR is appropriate.
AMPGAM304 Eviscerate, inspect and tag wild game carcass in the field	Assessment requirement	Skills must be assessed in the harvesting field – environment cannot be realistically simulated.	Industry and RTO stakeholders have attended meetings and agreed that the MWR is appropriate.
AMPLDR402 Supervise new recruits	Assessment requirement	Skills must be assessed in a meat processing facility with access to real, new recruits – environment cannot be realistically simulated.	Industry and RTO stakeholders have attended meetings and agreed that the MWR is appropriate.
AMPLSK302 Assess cattle according to industry standards	Assessment requirement	Skills must be assessed at <i>an operating cattle property, saleyard or abattoir</i> – environment cannot be realistically simulated.	Industry and RTO stakeholders have attended meetings and agreed that the MWR is appropriate.



<b>Code/title</b>	<b>Description of the Requirement (e.g. work placement, assessment requirement)</b>	<b>Rationale for Inclusion</b>	<b>Evidence of employer support</b>
AMPLSK303 Assess sheep and lambs according to industry standards	Assessment requirement	Skills must be assessed at an operating sheep property, saleyard or abattoir – environment cannot be realistically simulated.	Industry and RTO stakeholders have attended meetings and agreed that the MWR is appropriate.
AMPMGT401 Manage biogas facilities	Assessment requirement	Skills must be assessed in a biogas facility – environment cannot be realistically simulated.	Industry and RTO stakeholders have attended meetings and agreed that the MWR is appropriate.
AMPMGT810 Communicate and negotiate in a culturally diverse context	Assessment requirement	Skills must be assessed in a culturally diverse agribusiness context – environment cannot be realistically simulated.	Industry and RTO stakeholders have attended meetings and agreed that the MWR is appropriate.
AMPMGT812 Manage change to organisational digital technology systems	Assessment requirement	Skills must be assessed in an agribusiness context – environment cannot be realistically simulated.	Industry and RTO stakeholders have attended meetings and agreed that the MWR is appropriate.
AMPMGT813 Undertake research project	Assessment requirement	Skills must be assessed in an agribusiness context – environment cannot be realistically simulated.	Industry and RTO stakeholders have attended meetings and agreed that the MWR is appropriate.
AMPMSY303 Conduct ante-mortem inspection and make disposition	Assessment requirement	Skills must be assessed in a slaughtering establishment at production speed – environment cannot be realistically simulated.	Regulators, industry and RTO stakeholders have attended meetings and agreed that the MWR is appropriate.

<b>Code/title</b>	<b>Description of the Requirement (e.g. work placement, assessment requirement)</b>	<b>Rationale for Inclusion</b>	<b>Evidence of employer support</b>
AMPMSY401 Perform ante and post-mortem inspection - Ovine and Caprine	Assessment requirement	Skills must be assessed in a slaughtering establishment at production speed – environment cannot be realistically simulated. Performance evidence includes the requirement to complete at least 100 diarised hours of post-mortem inspection practice on the chain under the supervision of a qualified meat inspector or a suitably qualified supervisor.	Regulators, industry and RTO stakeholders have attended meetings and agreed that the MWR is appropriate.
AMPMSY402 Perform ante and post-mortem inspection – Bovine	Assessment requirement	Skills must be assessed in a slaughtering establishment at production speed – environment cannot be realistically simulated. Performance evidence includes the requirement to complete at least 100 diarised hours of post-mortem inspection practice on the chain under the supervision of a qualified meat inspector or a suitably qualified supervisor.	Regulators, industry and RTO stakeholders have attended meetings and agreed that the MWR is appropriate.
AMPMSY403 Perform ante and post-mortem inspection – Porcine	Assessment requirement	Skills must be assessed in a slaughtering establishment at production speed – environment cannot be realistically simulated. Performance evidence includes the requirement to complete at least 100 diarised hours of post-mortem inspection practice on the chain under the supervision of a qualified meat inspector or a suitably qualified supervisor.	Regulators, industry and RTO stakeholders have attended meetings and agreed that the MWR is appropriate.
AMPMSY404 Perform ante and post-mortem inspection – Poultry	Assessment requirement	Skills must be assessed in a slaughtering establishment at production speed – environment cannot be realistically simulated. Performance evidence includes the requirement to complete at least 100 diarised hours of post-mortem inspection practice on the chain under the supervision of a qualified meat inspector or a suitably qualified supervisor.	Regulators, industry and RTO stakeholders have attended meetings and agreed that the MWR is appropriate.
AMPMSY405 Perform ante and post-mortem inspection – Ratites	Assessment requirement	Skills must be assessed in a slaughtering establishment at production speed – environment cannot be realistically simulated. Performance evidence includes the requirement to complete at least 100 diarised hours of post-mortem inspection practice on the chain under the supervision of a qualified meat inspector or a suitably qualified supervisor.	Regulators, industry and RTO stakeholders have attended meetings and agreed that the MWR is appropriate.
AMPMSY406 Perform ante and post-mortem	Assessment requirement	Skills must be assessed in a slaughtering establishment at production speed – environment cannot be realistically simulated. Performance evidence includes the requirement to complete at least 100 diarised hours of post-mortem	Regulators, industry and RTO stakeholders have attended meetings and agreed that the MWR is appropriate.

<b>Code/title</b>	<b>Description of the Requirement (e.g. work placement, assessment requirement)</b>	<b>Rationale for Inclusion</b>	<b>Evidence of employer support</b>
inspection – Camels		inspection practice on the chain under the supervision of a qualified meat inspector or a suitably qualified supervisor.	
AMPMSY407 Perform post-mortem inspection – Wild game	Assessment requirement	Skills must be assessed in a slaughtering establishment at production speed – environment cannot be realistically simulated. Performance evidence includes the requirement to complete at least 100 diarised hours of post-mortem inspection practice on the processing floor under the supervision of a qualified meat inspector or a suitably qualified supervisor.	Regulators, industry and RTO stakeholders have attended meetings and agreed that the MWR is appropriate.
AMPMSY408 Perform ante and post-mortem inspection – Rabbits	Assessment requirement	Skills must be assessed in a slaughtering establishment at production speed – environment cannot be realistically simulated. Performance evidence includes the requirement to complete at least 100 diarised hours of post-mortem inspection practice on the chain under the supervision of a qualified meat inspector or a suitably qualified supervisor.	Regulators, industry and RTO stakeholders have attended meetings and agreed that the MWR is appropriate.
AMPMSY409 Perform ante and post-mortem inspection – Deer	Assessment requirement	Skills must be assessed in a slaughtering establishment at production speed – environment cannot be realistically simulated. Performance evidence includes the requirement to complete at least 100 diarised hours of post-mortem inspection practice on the chain under the supervision of a qualified meat inspector or a suitably qualified supervisor.	Regulators, industry and RTO stakeholders have attended meetings and agreed that the MWR is appropriate.
AMPMSY410 Perform ante and post-mortem inspection – Equine	Assessment requirement	Skills must be assessed in a slaughtering establishment at production speed – environment cannot be realistically simulated. Performance evidence includes the requirement to complete at least 100 diarised hours of post-mortem inspection practice on the chain under the supervision of a qualified meat inspector or a suitably qualified supervisor.	Regulators, industry and RTO stakeholders have attended meetings and agreed that the MWR is appropriate.
AMPMSY411 Perform ante and post-mortem inspection– Alpacas or Llamas	Assessment requirement	Skills must be assessed in a slaughtering establishment at production speed – environment cannot be realistically simulated. Performance evidence includes the requirement to complete at least 100 diarised hours of post-mortem inspection practice on the chain under the supervision of a qualified meat inspector or a suitably qualified supervisor.	Regulators, industry and RTO stakeholders have attended meetings and agreed that the MWR is appropriate.
AMPMSY412 Perform ante	Assessment requirement	Skills must be assessed in a slaughtering establishment at production speed – environment cannot be realistically simulated. Performance evidence includes	Regulators, industry and RTO stakeholders have attended

Code/title	Description of the Requirement (e.g. work placement, assessment requirement)	Rationale for Inclusion	Evidence of employer support
and post-mortem inspection – Calves		the requirement to complete at least 100 diarised hours of post-mortem inspection practice on the chain under the supervision of a qualified meat inspector or a suitably qualified supervisor.	meetings and agreed that the MWR is appropriate.
AMPMSY414 Conduct ante and post-mortem inspection in micro meat processing premises	Assessment requirement	Skills must be assessed in a slaughtering establishment at production speed – environment cannot be realistically simulated.	Regulators, industry and RTO stakeholders have attended meetings and agreed that the MWR is appropriate.
AMPMSY415 Conduct post-mortem inspection in micro meat processing premises – Wild game	Assessment requirement	Skills must be assessed in a slaughtering establishment at production speed – environment cannot be realistically simulated.	Regulators, industry and RTO stakeholders have attended meetings and agreed that the MWR is appropriate.
AMPMSY416 Raise and validate requests for export permits and Meat Transfer Certificates	Assessment requirement	Skills must be assessed in an export meat premises – environment cannot be realistically simulated.	Industry and RTO stakeholders have attended meetings and agreed that the MWR is appropriate.
AMPQUA314 Follow hygiene, sanitation and quality requirements when handling	Assessment requirement	Skills must be assessed in a cold store facility handling chilled and/or frozen meat products – industrial environment cannot be realistically simulated.	Industry and RTO stakeholders have attended meetings and agreed that the MWR is appropriate.

Code/title	Description of the Requirement (e.g. work placement, assessment requirement)	Rationale for Inclusion	Evidence of employer support
chilled or frozen meat			
AMPQUA419 Monitor meat preservation process	Assessment requirement	Skills must be assessed in a commercial meat preservation operation – environment cannot be realistically simulated.	Industry and RTO stakeholders have attended meetings and agreed that the MWR is appropriate.

## Examples of MWR implementation in components

Extract from the unit *AMPMSY401 Perform ante and post-mortem inspection – Ovine and Caprine* as an example of how Mandatory Workplace Requirements have been implemented in impacted units. Relevant text added to the unit Application, Performance Evidence and Assessment Conditions of each impacted unit of competency.

<b>Unit code and title</b>	<b>AMPMSY401 Perform ante and post-mortem inspection – Ovine and Caprine</b>
<b>Unit Application includes this sentence:</b>	Mandatory workplace requirements apply to the assessment of this unit.
<b>Performance Evidence includes this heading and sentence:</b>	<b>Mandatory workplace requirements</b> All performance evidence specified above must be demonstrated in a slaughtering establishment.
<b>Assessment conditions include:</b>	Assessment of the skills in this unit of competency must take place under the following conditions: <ul style="list-style-type: none"> <li>• physical conditions: <ul style="list-style-type: none"> <li>• <i>skills must be demonstrated in a slaughtering establishment</i></li> </ul> </li> <li>• resources, equipment and materials: <ul style="list-style-type: none"> <li>• <i>live ovine and/or caprine animals for slaughtering</i></li> <li>• <i>ovine and/or caprine carcasses</i></li> <li>• <i>sampling equipment</i></li> <li>• <i>workplace diary or format to record post-mortem hours (including the number of livestock/carcasses inspected and conditions detected) to be verified by a suitably qualified supervisor</i></li> </ul> </li> </ul>

	<ul style="list-style-type: none"> <li>• specifications: <ul style="list-style-type: none"> <li>• <i>workplace standard operating procedures</i></li> <li>• <i>relevant Australian Standard</i></li> <li>• <i>regulatory requirements for site</i></li> </ul> </li> <li>• relationships: <ul style="list-style-type: none"> <li>• <i>under the supervision of a meat inspector or a suitably qualified supervisor</i></li> </ul> </li> <li>• timeframes: <ul style="list-style-type: none"> <li>• <i>post-mortem inspections must be performed at production speed.</i></li> </ul> </li> </ul> <p>Assessment for this unit must include at least three forms of evidence.</p> <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p> <p>A suitably qualified supervisor must hold this unit, AMPMSY401 Perform ante and post-mortem inspection - Ovine and Caprine or have equivalent and current skills and knowledge.</p> <p><b>Mandatory workplace requirements</b></p> <p>Mandatory workplace requirements are shown in <i>italic</i> text. Refer to the Companion Volume Implementation Guide for further information.</p>
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Extract from AMP30322 Certificate III in Meat Safety Inspection, as an example of how units with MWR are indicated in qualifications.

<b>Elective Units</b>	
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.	
<b>Group A – Ante and post-mortem inspection</b>	
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	

## Attachment E: No enrolment and low enrolment training products

### No Enrolment:

Please set out in the table below those training products that have had no enrolments over the past three years for which data is available

Units of Competency		
Unit Code/ Name of Unit	Proposed for retention/deletion	Rationale for Retention
AMPA3104 Manage NLIS data for sheep and goats in lairage	<p>Proposed for retention through merge:</p> <ul style="list-style-type: none"> <li>• AMPA3101 Overview of the NLIS for sheep and goats</li> <li>• AMPA3102 Overview of the NLIS program utilising RFIDs</li> <li>• AMPA3103 Manage NLIS data for livestock in lairage</li> <li>• AMPA3105 Manage NLIS for direct purchase of stock identified with an RFID</li> <li>• AMPA3106 Manage NLIS for direct purchase of sheep or goats</li> <li>• AMPA3107 Manage NLIS data for saleyard purchase of livestock</li> <li>• AMPA3108 Manage NLIS for saleyard purchase of sheep or goats</li> <li>• AMPA3109 Manage, report and upload NLIS slaughter data from RFIDs</li> <li>• AMPA3110 Manage, report and upload mob based NLIS data for sheep and goats</li> <li>• AMPA3111 Conduct start up procedures and preoperational checks on slaughter floor NLIS data equipment</li> <li>• AMPA3112 Manage NLIS data from RFIDs on the slaughter floor</li> <li>• AMPA3114 Undertake pre slaughter checks of NVDs and PICs for NLIS for sheep and goats</li> <li>• AMPA3115 Undertake pre slaughter checks of NVDs, PICs and RFIDs</li> </ul> <p>Revised, merged unit is AMPOPR303 Manage animal identification data.</p>	<ul style="list-style-type: none"> <li>• No enrolments for unit, most likely because content was too specific. Content of 12 units merged into one revised unit that covers interacting with NLIS (animal identification) data. This is an important unit for tracking traceability of meat products.</li> </ul>



Units of Competency		
Unit Code/ Name of Unit	Proposed for retention/deletion	Rationale for Retention
AMPA3106 Manage NLIS for direct purchase of sheep or goats	<p>Proposed for retention through merge:</p> <ul style="list-style-type: none"> <li>• AMPA3101 Overview of the NLIS for sheep and goats</li> <li>• AMPA3102 Overview of the NLIS program utilising RFIDs</li> <li>• AMPA3103 Manage NLIS data for livestock in lairage</li> <li>• AMPA3104 Manage NLIS data for sheep and goats in lairage</li> <li>• AMPA3105 Manage NLIS for direct purchase of stock identified with an RFID</li> <li>• AMPA3107 Manage NLIS data for saleyard purchase of livestock</li> <li>• AMPA3108 Manage NLIS for saleyard purchase of sheep or goats</li> <li>• AMPA3109 Manage, report and upload NLIS slaughter data from RFIDs</li> <li>• AMPA3110 Manage, report and upload mob based NLIS data for sheep and goats</li> <li>• AMPA3111 Conduct start up procedures and preoperational checks on slaughter floor NLIS data equipment</li> <li>• AMPA3112 Manage NLIS data from RFIDs on the slaughter floor</li> <li>• AMPA3114 Undertake pre slaughter checks of NVDs and PICs for NLIS for sheep and goats</li> <li>• AMPA3115 Undertake pre slaughter checks of NVDs, PICs and RFIDs</li> </ul> <p>Revised, merged unit is AMPOPR303 Manage animal identification data.</p>	<ul style="list-style-type: none"> <li>• No enrolments for unit, most likely because content was too specific. Content of 12 units merged into one revised unit that covers interacting with NLIS (animal identification) data. This is an important unit for tracking traceability of meat products.</li> </ul>
AMPA3108 Manage NLIS for saleyard purchase of sheep or goats	<p>Proposed for retention through merge:</p> <ul style="list-style-type: none"> <li>• AMPA3101 Overview of the NLIS for sheep and goats</li> <li>• AMPA3102 Overview of the NLIS program utilising RFIDs</li> <li>• AMPA3103 Manage NLIS data for livestock in lairage</li> <li>• AMPA3104 Manage NLIS data for sheep and goats in lairage</li> </ul>	<ul style="list-style-type: none"> <li>• No enrolments for unit, most likely because content was too specific. Content of 12 units merged into one revised unit that covers interacting with NLIS (animal identification) data. This is an important unit for tracking traceability of meat products.</li> </ul>

Units of Competency		
Unit Code/ Name of Unit	Proposed for retention/deletion	Rationale for Retention
	<ul style="list-style-type: none"> <li>• AMPA3105 Manage NLIS for direct purchase of stock identified with an RFID</li> <li>• AMPA3106 Manage NLIS for direct purchase of sheep or goats</li> <li>• AMPA3107 Manage NLIS data for saleyard purchase of livestock</li> <li>• AMPA3109 Manage, report and upload NLIS slaughter data from RFIDs</li> <li>• AMPA3110 Manage, report and upload mob based NLIS data for sheep and goats</li> <li>• AMPA3111 Conduct start up procedures and preoperational checks on slaughter floor NLIS data equipment</li> <li>• AMPA3112 Manage NLIS data from RFIDs on the slaughter floor</li> <li>• AMPA3114 Undertake pre slaughter checks of NVDs and PICs for NLIS for sheep and goats</li> <li>• AMPA3115 Undertake pre slaughter checks of NVDs, PICs and RFIDs</li> </ul> <p>Revised, merged unit is AMPOPR303 Manage animal identification data.</p>	
AMPA3110 Manage, report and upload mob based NLIS data for sheep and goats	<p>Proposed for retention through merge:</p> <ul style="list-style-type: none"> <li>• AMPA3101 Overview of the NLIS for sheep and goats</li> <li>• AMPA3102 Overview of the NLIS program utilising RFIDs</li> <li>• AMPA3103 Manage NLIS data for livestock in lairage</li> <li>• AMPA3104 Manage NLIS data for sheep and goats in lairage</li> <li>• AMPA3105 Manage NLIS for direct purchase of stock identified with an RFID</li> <li>• AMPA3106 Manage NLIS for direct purchase of sheep or goats</li> <li>• AMPA3107 Manage NLIS data for saleyard purchase of livestock</li> </ul>	<ul style="list-style-type: none"> <li>• No enrolments for unit, most likely because content was too specific. Content of 12 units merged into one revised unit that covers interacting with NLIS (animal identification) data. This is an important unit for tracking traceability of meat products.</li> </ul>

Units of Competency		
Unit Code/ Name of Unit	Proposed for retention/deletion	Rationale for Retention
	<ul style="list-style-type: none"> <li>• AMPA3108 Manage NLIS for saleyard purchase of sheep or goats</li> <li>• AMPA3109 Manage, report and upload NLIS slaughter data from RFIDs</li> <li>• AMPA3111 Conduct start up procedures and preoperational checks on slaughter floor NLIS data equipment</li> <li>• AMPA3112 Manage NLIS data from RFIDs on the slaughter floor</li> <li>• AMPA3114 Undertake pre slaughter checks of NVDs and PICs for NLIS for sheep and goats</li> <li>• AMPA3115 Undertake pre slaughter checks of NVDs, PICs and RFIDs</li> </ul> <p>Revised, merged unit is AMPOPR303 Manage animal identification data.</p>	
AMPA3125 Perform ante and post-mortem inspection - Camels	<p>Proposed for retention.</p> <p>New code and title is AMPMSY406 Perform ante and post-mortem inspection – Camels.</p>	<ul style="list-style-type: none"> <li>• Industry experts advise that unit will very likely be used in the near future, given trends in domestic and export meat consumption.</li> </ul>
AMPA3129 Perform ante and post-mortem inspection - Deer	<p>Proposed for retention.</p> <p>New code and title is AMPMSY409 Perform ante and post-mortem inspection – Deer.</p>	<ul style="list-style-type: none"> <li>• Industry experts advise that unit will very likely be used in the near future, given trends in domestic and export meat consumption.</li> </ul>
AMPA3130 Perform ante and post-mortem inspection - Horses	<p>Proposed for retention.</p> <p>New code and title is AMPMSY410 Perform ante and post-mortem inspection – Horses.</p>	<ul style="list-style-type: none"> <li>• Industry experts advise that unit will very likely be used in the near future, given trends in domestic and export meat consumption.</li> </ul>
AMPA3132 Perform ante and post-mortem inspection - Alpacas or Llamas	<p>Proposed for retention.</p> <p>New code and title is AMPMSY411 Perform ante and post-mortem inspection– Alpacas or Llamas.</p>	<ul style="list-style-type: none"> <li>• Industry experts advise that unit will very likely be used in the near future, given trends in domestic and export meat consumption.</li> </ul>
AMPA405 Develop and implement Quality Assurance program for a rendering plant	<p>Proposed for deletion.</p>	<ul style="list-style-type: none"> <li>• Unit duplicates content in AMPQUA401 Support food safety and quality programs.</li> </ul>

<b>Units of Competency</b>		
<b>Unit Code/ Name of Unit</b>	<b>Proposed for retention/deletion</b>	<b>Rationale for Retention</b>
AMPA413 Review or develop an Emergency Animal Disease Response Plan	Proposed for retention.  New code and title is AMPQUA409 Review or develop an Emergency Animal Disease Response Plan.	<ul style="list-style-type: none"> <li>Unit content has been updated to include references to current Approved Arrangement requirements and information set out in the Australian Veterinary Emergency Plan (AUSVETPLAN). Important unit for dealing with emergency animal diseases, for example, Foot and Mouth Disease (FMD). Unit not delivered often, part of a 5-6 year training cycle, nonetheless important.</li> </ul>
AMPA414 Manage the collection, monitoring and reporting of animal health data from a meat processing plant	Proposed for retention.  New code and title is AMPQUA410 Manage the collection, monitoring and interpretation of animal health data from a meat processing plant.	<ul style="list-style-type: none"> <li>Unit content has been updated to include collecting data by using technology. Important unit to inform processors, regulators and producers about animal health and potential risks associated with meat consumption. Unit not delivered often, part of a 5-6 year training cycle, nonetheless important.</li> </ul>
AMPA415 Manage biogas facilities	Proposed for retention.  New code and title is AMPMGT401 Manage biogas facilities.	<ul style="list-style-type: none"> <li>Request from industry stakeholders to retain to cover managing biogas facilities. Unit not delivered often, part of a 5-6 year training cycle, nonetheless important.</li> </ul>
AMPMGT602 Monitor and manage organisational legal responsibilities	Proposed for retention. Minor changes only.	<ul style="list-style-type: none"> <li>Industry experts rallied for unit to be retained - included as an elective in the Advanced Diploma of Meat Processing, which has a training cycle of 3-5 years.</li> <li>Research was carried out to identify if a replacement unit is available - no unit meets the specific requirements of industry as well as this unit does.</li> </ul>
AMPMGT603 Manage meat processing systems to maintain and improve product quality	Proposed for retention. Minor changes only.	<ul style="list-style-type: none"> <li>Industry experts rallied for unit to be retained - included as an elective in the Advanced Diploma of Meat Processing, which has a training cycle of 3-5 years.</li> <li>Research was carried out to identify if a replacement unit is available - no unit meets the specific requirements of industry as well as this unit does.</li> </ul>
AMPMGT604 Manage effective operation of meat enterprise cold chain and refrigeration systems	Proposed for retention.  New code and title is AMPMGT609 Manage effective operation of meat workplace cold chain and refrigeration systems	<ul style="list-style-type: none"> <li>Industry experts rallied for unit to be retained - included as an elective in the Advanced Diploma of Meat Processing, which has a training cycle of 3-5 years.</li> <li>Research was carried out to identify if a replacement unit is available - no unit meets the specific requirements of industry as well as this unit does.</li> </ul>

<b>Units of Competency</b>		
<b>Unit Code/ Name of Unit</b>	<b>Proposed for retention/deletion</b>	<b>Rationale for Retention</b>
AMPMGT808 Undertake research project	Proposed for retention.  New code and title is AMPMGT813 Undertake research project.	<ul style="list-style-type: none"> <li>Industry experts rallied for unit to be retained - included as an elective in the Graduate Certificate and Graduate Diploma of Agribusiness which has a training cycle of 4-6 years.</li> <li>Research was carried out to identify if a replacement unit is available - no unit meets the specific requirements of industry as well as this unit does.</li> </ul>
AMPX315 Follow hygiene, sanitation and quality requirements when handling meat product in cold stores	Proposed for retention.  New code and title is AMPQUA314 Follow hygiene, sanitation and quality requirements when handling chilled or frozen meat.	<ul style="list-style-type: none"> <li>Unit developed and endorsed in 2019 - not enough time has passed for RTOs to update scope of registration and create materials yet. Too soon to propose for deletion.</li> </ul>
AMPX428 Plan, conduct and report a workplace incident investigation	Proposed for retention.  New code and title is AMPLDR403 Plan, conduct and report a workplace incident investigation.	<ul style="list-style-type: none"> <li>Unit developed and endorsed in 2019 - not enough time has passed for RTOs to update scope of registration and create materials yet. Too soon to propose for deletion.</li> </ul>
AMPX429 Develop and implement a TACCP and VACCP plan	Proposed for retention.  New code and title is AMPMGT501 Develop and implement a TACCP and VACCP plan.	<ul style="list-style-type: none"> <li>Unit developed and endorsed in 2019 - not enough time has passed for RTOs to update scope of registration and create materials yet. Too soon to propose for deletion.</li> <li>AQF identifier in unit code updated to 5.</li> </ul>
AMPX430 Develop, implement and evaluate a pest control program in a meat processing premises	Proposed for retention.  New code and title is AMPPMG401 Develop, implement and evaluate a pest control program in a meat processing premises.	<ul style="list-style-type: none"> <li>Unit developed and endorsed in 2019 - not enough time has passed for RTOs to update scope of registration and create materials yet. Too soon to propose for deletion.</li> </ul>
<b>Qualifications</b>		
<b>Qualification Code/ Name of Qualification</b>	<b>Proposed for retention/deletion</b>	<b>Rationale for Retention</b>
Not applicable	Not applicable	Not applicable

### Low Enrolment:

Please set out in the table below those training products that have had low enrolments over the past three years for which data is available<sup>1</sup>

Units of Competency		
Unit Code/ Name of Unit	Proposed for retention/deletion	Rationale for Retention
AMPA3093 Use standard product descriptions - sheep and goats	Proposed for retention.  New code and title is AMPABT303 Use standard product descriptions – sheep and goats.	<ul style="list-style-type: none"> <li>Although not delivered often, this unit does meet a specific requirement for a number of employers. Industry experts rallied for unit to be retained. Content updated.</li> </ul>
AMPA3100 Perform manual chemical lean testing	Proposed for retention.  New code and title is AMPQUA309 Perform manual chemical lean testing.	<ul style="list-style-type: none"> <li>Although not delivered often, this unit does meet a specific requirement for a number of employers. Industry experts rallied for unit to be retained. Content updated.</li> </ul>
AMPA3101 Overview of the NLIS for sheep and goats	Proposed for retention. Content merged with 12 units: <ul style="list-style-type: none"> <li>AMPA3102 Overview of the NLIS program utilising RFIDs</li> <li>AMPA3103 Manage NLIS data for livestock in lairage</li> <li>AMPA3104 Manage NLIS data for sheep and goats in lairage</li> <li>AMPA3105 Manage NLIS for direct purchase of stock identified with an RFID</li> <li>AMPA3106 Manage NLIS for direct purchase of sheep or goats</li> <li>AMPA3107 Manage NLIS data for saleyard purchase of livestock</li> <li>AMPA3108 Manage NLIS for saleyard purchase of sheep or goats</li> <li>AMPA3109 Manage, report and upload NLIS slaughter data from RFIDs</li> <li>AMPA3110 Manage, report and upload mob based NLIS data for sheep and goats</li> </ul>	<ul style="list-style-type: none"> <li>Low enrolments for unit, most likely because content was too specific. Content of 12 units merged into one revised unit that covers interacting with NLIS (animal identification) data. This is an important unit for tracking traceability of meat products.</li> </ul>

<sup>1</sup> Low enrolment training products are qualifications or units of competency that have had less than 42 enrolments in each of the past three years (this is the maximum no. of enrolments for the bottom 25% of qualifications based on average enrolments over 2016 - 2018)

Units of Competency		
Unit Code/ Name of Unit	Proposed for retention/deletion	Rationale for Retention
	<ul style="list-style-type: none"> <li>• AMPA3111 Conduct start up procedures and preoperational checks on slaughter floor NLIS data equipment</li> <li>• AMPA3112 Manage NLIS data from RFIDs on the slaughter floor</li> <li>• AMPA3114 Undertake pre slaughter checks of NVDs and PICs for NLIS for sheep and goats</li> <li>• AMPA3115 Undertake pre slaughter checks of NVDs, PICs and RFIDs</li> </ul> <p>New code and title is AMPOPR303 Manage animal identification data.</p>	
AMPA3102 Overview of the NLIS program utilising RFIDs	<p>Proposed for retention. Content merged with 12 units:</p> <ul style="list-style-type: none"> <li>• AMPA3101 Overview of the NLIS for sheep and goats</li> <li>• AMPA3103 Manage NLIS data for livestock in lairage</li> <li>• AMPA3104 Manage NLIS data for sheep and goats in lairage</li> <li>• AMPA3105 Manage NLIS for direct purchase of stock identified with an RFID</li> <li>• AMPA3106 Manage NLIS for direct purchase of sheep or goats</li> <li>• AMPA3107 Manage NLIS data for saleyard purchase of livestock</li> <li>• AMPA3108 Manage NLIS for saleyard purchase of sheep or goats</li> <li>• AMPA3109 Manage, report and upload NLIS slaughter data from RFIDs</li> <li>• AMPA3110 Manage, report and upload mob based NLIS data for sheep and goats</li> <li>• AMPA3111 Conduct start up procedures and preoperational checks on slaughter floor NLIS data equipment</li> <li>• AMPA3112 Manage NLIS data from RFIDs on the slaughter floor</li> </ul>	<ul style="list-style-type: none"> <li>• Low enrolments for unit, most likely because content was too specific. Content of 12 units merged into one revised unit that covers interacting with NLIS (animal identification) data. This is an important unit for tracking traceability of meat products.</li> </ul>

Units of Competency		
Unit Code/ Name of Unit	Proposed for retention/deletion	Rationale for Retention
	<ul style="list-style-type: none"> <li>• AMPA3114 Undertake pre slaughter checks of NVDs and PICs for NLIS for sheep and goats</li> <li>• AMPA3115 Undertake pre slaughter checks of NVDs, PICs and RFIDs</li> </ul> <p>New code and title is AMPOPR303 Manage animal identification data.</p>	
AMPA3103 Manage NLIS data for livestock in lairage	<p>Proposed for retention. Content merged with 12 units:</p> <ul style="list-style-type: none"> <li>• AMPA3101 Overview of the NLIS for sheep and goats</li> <li>• AMPA3102 Overview of the NLIS program utilising RFIDs</li> <li>• AMPA3104 Manage NLIS data for sheep and goats in lairage</li> <li>• AMPA3105 Manage NLIS for direct purchase of stock identified with an RFID</li> <li>• AMPA3106 Manage NLIS for direct purchase of sheep or goats</li> <li>• AMPA3107 Manage NLIS data for saleyard purchase of livestock</li> <li>• AMPA3108 Manage NLIS for saleyard purchase of sheep or goats</li> <li>• AMPA3109 Manage, report and upload NLIS slaughter data from RFIDs</li> <li>• AMPA3110 Manage, report and upload mob based NLIS data for sheep and goats</li> <li>• AMPA3111 Conduct start up procedures and preoperational checks on slaughter floor NLIS data equipment</li> <li>• AMPA3112 Manage NLIS data from RFIDs on the slaughter floor</li> <li>• AMPA3114 Undertake pre slaughter checks of NVDs and PICs for NLIS for sheep and goats</li> <li>• AMPA3115 Undertake pre slaughter checks of NVDs, PICs and RFIDs</li> </ul>	<ul style="list-style-type: none"> <li>• Low enrolments for unit, most likely because content was too specific. Content of 12 units merged into one revised unit that covers interacting with NLIS (animal identification) data. This is an important unit for tracking traceability of meat products.</li> </ul>



Units of Competency		
Unit Code/ Name of Unit	Proposed for retention/deletion	Rationale for Retention
	New code and title is AMPOPR303 Manage animal identification data.	
AMPA3105 Manage NLIS for direct purchase of stock identified with an RFID	<p>Proposed for retention. Content merged with 12 units:</p> <ul style="list-style-type: none"> <li>• AMPA3101 Overview of the NLIS for sheep and goats</li> <li>• AMPA3102 Overview of the NLIS program utilising RFIDs</li> <li>• AMPA3103 Manage NLIS data for livestock in lairage</li> <li>• AMPA3104 Manage NLIS data for sheep and goats in lairage</li> <li>• AMPA3106 Manage NLIS for direct purchase of sheep or goats</li> <li>• AMPA3107 Manage NLIS data for saleyard purchase of livestock</li> <li>• AMPA3108 Manage NLIS for saleyard purchase of sheep or goats</li> <li>• AMPA3109 Manage, report and upload NLIS slaughter data from RFIDs</li> <li>• AMPA3110 Manage, report and upload mob based NLIS data for sheep and goats</li> <li>• AMPA3111 Conduct start up procedures and preoperational checks on slaughter floor NLIS data equipment</li> <li>• AMPA3112 Manage NLIS data from RFIDs on the slaughter floor</li> <li>• AMPA3114 Undertake pre slaughter checks of NVDs and PICs for NLIS for sheep and goats</li> <li>• AMPA3115 Undertake pre slaughter checks of NVDs, PICs and RFIDs</li> </ul> <p>New code and title is AMPOPR303 Manage animal identification data.</p>	<ul style="list-style-type: none"> <li>• Low enrolments for unit, most likely because content was too specific. Content of 12 units merged into one revised unit that covers interacting with NLIS (animal identification) data. This is an important unit for tracking traceability of meat products.</li> </ul>
AMPA3107 Manage NLIS data for saleyard purchase of livestock	<p>Proposed for retention. Content merged with 12 units:</p> <ul style="list-style-type: none"> <li>• AMPA3101 Overview of the NLIS for sheep and goats</li> </ul>	<ul style="list-style-type: none"> <li>• Low enrolments for unit, most likely because content was too specific. Content of 12 units merged into one revised unit that covers interacting with NLIS (animal identification) data. This is an important unit for tracking traceability of meat products.</li> </ul>

Units of Competency		
Unit Code/ Name of Unit	Proposed for retention/deletion	Rationale for Retention
	<ul style="list-style-type: none"> <li>• AMPA3102 Overview of the NLIS program utilising RFIDs</li> <li>• AMPA3103 Manage NLIS data for livestock in lairage</li> <li>• AMPA3104 Manage NLIS data for sheep and goats in lairage</li> <li>• AMPA3105 Manage NLIS for direct purchase of stock identified with an RFID</li> <li>• AMPA3106 Manage NLIS for direct purchase of sheep or goats</li> <li>• AMPA3108 Manage NLIS for saleyard purchase of sheep or goats</li> <li>• AMPA3109 Manage, report and upload NLIS slaughter data from RFIDs</li> <li>• AMPA3110 Manage, report and upload mob based NLIS data for sheep and goats</li> <li>• AMPA3111 Conduct start up procedures and preoperational checks on slaughter floor NLIS data equipment</li> <li>• AMPA3112 Manage NLIS data from RFIDs on the slaughter floor</li> <li>• AMPA3114 Undertake pre slaughter checks of NVDs and PICs for NLIS for sheep and goats</li> <li>• AMPA3115 Undertake pre slaughter checks of NVDs, PICs and RFIDs</li> </ul> <p>New code and title is AMPOPR303 Manage animal identification data.</p>	
AMPA3109 Manage, report and upload NLIS slaughter data from RFIDs	<p>Proposed for retention. Content merged with 12 units:</p> <ul style="list-style-type: none"> <li>• AMPA3101 Overview of the NLIS for sheep and goats</li> <li>• AMPA3102 Overview of the NLIS program utilising RFIDs</li> <li>• AMPA3103 Manage NLIS data for livestock in lairage</li> <li>• AMPA3104 Manage NLIS data for sheep and goats in lairage</li> </ul>	<ul style="list-style-type: none"> <li>• Low enrolments for unit, most likely because content was too specific. Content of 12 units merged into one revised unit that covers interacting with NLIS (animal identification) data. This is an important unit for tracking traceability of meat products.</li> </ul>

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AMPA3111 Conduct start up procedures and preoperational checks on slaughter floor NLIS data equipment	<p>Proposed for retention. Content merged with 12 units:</p> <ul style="list-style-type: none"> <li>• AMPA3101 Overview of the NLIS for sheep and goats</li> <li>• AMPA3102 Overview of the NLIS program utilising RFIDs</li> <li>• AMPA3103 Manage NLIS data for livestock in lairage</li> <li>• AMPA3104 Manage NLIS data for sheep and goats in lairage</li> <li>• AMPA3105 Manage NLIS for direct purchase of stock identified with an RFID</li> <li>• AMPA3106 Manage NLIS for direct purchase of sheep or goats</li> <li>• AMPA3107 Manage NLIS data for saleyard purchase of livestock</li> </ul>	<ul style="list-style-type: none"> <li>• Low enrolments for unit, most likely because content was too specific. Content of 12 units merged into one revised unit that covers interacting with NLIS (animal identification) data. This is an important unit for tracking traceability of meat products.</li> </ul>

Units of Competency		
Unit Code/ Name of Unit	Proposed for retention/deletion	Rationale for Retention
	<ul style="list-style-type: none"> <li>• AMPA3108 Manage NLIS for saleyard purchase of sheep or goats</li> <li>• AMPA3109 Manage, report and upload NLIS slaughter data from RFIDs</li> <li>• AMPA3110 Manage, report and upload mob based NLIS data for sheep and goats</li> <li>• AMPA3112 Manage NLIS data from RFIDs on the slaughter floor</li> <li>• AMPA3114 Undertake pre slaughter checks of NVDs and PICs for NLIS for sheep and goats</li> <li>• AMPA3115 Undertake pre slaughter checks of NVDs, PICs and RFIDs</li> </ul> <p>New code and title is AMPOPR303 Manage animal identification data.</p>	
AMPA3112 Manage NLIS data from RFIDs on the slaughter floor	<p>Proposed for retention. Content merged with 12 units:</p> <ul style="list-style-type: none"> <li>• AMPA3101 Overview of the NLIS for sheep and goats</li> <li>• AMPA3102 Overview of the NLIS program utilising RFIDs</li> <li>• AMPA3103 Manage NLIS data for livestock in lairage</li> <li>• AMPA3104 Manage NLIS data for sheep and goats in lairage</li> <li>• AMPA3105 Manage NLIS for direct purchase of stock identified with an RFID</li> <li>• AMPA3106 Manage NLIS for direct purchase of sheep or goats</li> <li>• AMPA3107 Manage NLIS data for saleyard purchase of livestock</li> <li>• AMPA3108 Manage NLIS for saleyard purchase of sheep or goats</li> <li>• AMPA3109 Manage, report and upload NLIS slaughter data from RFIDs</li> <li>• AMPA3110 Manage, report and upload mob based NLIS data for sheep and goats</li> </ul>	<ul style="list-style-type: none"> <li>• Low enrolments for unit, most likely because content was too specific. Content of 12 units merged into one revised unit that covers interacting with NLIS (animal identification) data. This is an important unit for tracking traceability of meat products.</li> </ul>

Units of Competency		
Unit Code/ Name of Unit	Proposed for retention/deletion	Rationale for Retention
	<ul style="list-style-type: none"> <li>• AMPA3111 Conduct start up procedures and preoperational checks on slaughter floor NLIS data equipment</li> <li>• AMPA3114 Undertake pre slaughter checks of NVDs and PICs for NLIS for sheep and goats</li> <li>• AMPA3115 Undertake pre slaughter checks of NVDs, PICs and RFIDs</li> </ul> <p>New code and title is AMPOPR303 Manage animal identification data.</p>	
AMPA3115 Undertake pre slaughter checks of NVDs, PICs and RFIDs	<p>Proposed for retention. Content merged with 12 units:</p> <ul style="list-style-type: none"> <li>• AMPA3101 Overview of the NLIS for sheep and goats</li> <li>• AMPA3102 Overview of the NLIS program utilising RFIDs</li> <li>• AMPA3103 Manage NLIS data for livestock in lairage</li> <li>• AMPA3104 Manage NLIS data for sheep and goats in lairage</li> <li>• AMPA3105 Manage NLIS for direct purchase of stock identified with an RFID</li> <li>• AMPA3106 Manage NLIS for direct purchase of sheep or goats</li> <li>• AMPA3107 Manage NLIS data for saleyard purchase of livestock</li> <li>• AMPA3108 Manage NLIS for saleyard purchase of sheep or goats</li> <li>• AMPA3109 Manage, report and upload NLIS slaughter data from RFIDs</li> <li>• AMPA3110 Manage, report and upload mob based NLIS data for sheep and goats</li> <li>• AMPA3111 Conduct start up procedures and preoperational checks on slaughter floor NLIS data equipment</li> <li>• AMPA3112 Manage NLIS data from RFIDs on the slaughter floor</li> </ul>	<ul style="list-style-type: none"> <li>• Low enrolments for unit, most likely because content was too specific. Content of 12 units merged into one revised unit that covers interacting with NLIS (animal identification) data. This is an important unit for tracking traceability of meat products.</li> </ul>

Units of Competency		
Unit Code/ Name of Unit	Proposed for retention/deletion	Rationale for Retention
	<ul style="list-style-type: none"> <li>AMPA3114 Undertake pre slaughter checks of NVDs and PICs for NLIS for sheep and goats</li> </ul> <p>New code and title is AMPOPR303 Manage animal identification data.</p>	
AMPA3116 Supervise meat packing operation	Proposed for deletion.	<ul style="list-style-type: none"> <li>Low enrolments. Stakeholders have agreed that unit can be replaced with FBPOPR3019 Operate and monitor interrelated processes in a production or packaging system.</li> </ul>
AMPA3118 Monitor pH and temperature decline	<p>Proposed for retention.</p> <p>New code and title is AMPQUA407 Conduct and validate pH-temperature declines to MSA standards.</p>	<ul style="list-style-type: none"> <li>Low enrolments. Content merged with AMPA404 Conduct and validate pH and temperature declines to MSA standards.</li> </ul>
AMPA3123 Perform ante and post-mortem inspection - Poultry	<p>Proposed for retention.</p> <p>New code and title is AMPMSY404 Perform ante and post-mortem inspection – Poultry.</p>	<ul style="list-style-type: none"> <li>Industry experts advise that unit will very likely be used more in the near future, given trends in domestic and export meat consumption and regulations around meat safety. Content updated.</li> </ul>
AMPA3124 Perform ante and post-mortem inspection - Ratites	<p>Proposed for retention.</p> <p>New code and title is AMPMSY405 Perform ante and post-mortem inspection – Ratites.</p>	<ul style="list-style-type: none"> <li>Industry experts advise that unit will very likely be used more in the near future, given trends in domestic and export meat consumption and regulations around meat safety. Content updated.</li> </ul>
AMPA3128 Perform ante and post-mortem inspection - Rabbits	<p>Proposed for retention.</p> <p>New code and title is AMPMSY408 Perform ante and post-mortem inspection – Rabbits.</p>	<ul style="list-style-type: none"> <li>Industry experts advise that unit will very likely be used more in the near future, given trends in domestic and export meat consumption and regulations around meat safety. Content updated.</li> </ul>
AMPA3135 Perform ante and post-mortem inspection - Calves	<p>Proposed for retention.</p> <p>New code and title is AMPMSY412 Perform ante and post-mortem inspection – Calves.</p>	<ul style="list-style-type: none"> <li>Industry experts advise that unit will very likely be used more in the near future, given trends in domestic and export meat consumption and regulations around meat safety.</li> </ul>
AMPA403 Apply meat science	<p>Proposed for retention.</p> <p>New code and title is AMPQUA406 Apply meat science.</p>	<ul style="list-style-type: none"> <li>Industry experts rallied for unit to be retained - included as an elective in the Certificate IV in Meat Processing. Unit not delivered often but important in some settings. Content updated.</li> </ul>
AMPMGT505 Manage maintenance systems	Proposed for deletion.	<ul style="list-style-type: none"> <li>Supported by industry stakeholders.</li> </ul>

<b>Units of Competency</b>		
<b>Unit Code/ Name of Unit</b>	<b>Proposed for retention/deletion</b>	<b>Rationale for Retention</b>
AMPMGT601 Benchmark to manage and improve enterprise performance	Proposed for retention.  New code and title is AMPMGT608 Benchmark to manage and improve workplace performance.	<ul style="list-style-type: none"> <li>Industry experts rallied for unit to be retained - included as an elective in the Advanced Diploma of Meat Processing, which has a training cycle of 3-5 years.</li> <li>Research was carried out to identify if a replacement unit is available - no unit meets the specific requirements of industry as well as this unit does. Unit updated.</li> </ul>
AMPMGT606 Analyse and develop enterprise systems for new opportunities	Proposed for retention.  New code and title is AMPMGT610 Analyse and develop workplace systems for new opportunities.	<ul style="list-style-type: none"> <li>Industry experts rallied for unit to be retained - included as an elective in the Advanced Diploma of Meat Processing, which has a training cycle of 3-5 years.</li> <li>Research was carried out to identify if a replacement unit is available - no unit meets the specific requirements of industry as well as this unit does. Unit updated.</li> </ul>
AMPR107 Undertake minor routine maintenance	Proposed for deletion.	<ul style="list-style-type: none"> <li>Supported by industry stakeholders.</li> </ul>
AMPR207 Undertake routine preventative maintenance	Proposed for deletion.	<ul style="list-style-type: none"> <li>Supported by industry stakeholders.</li> </ul>
AMPR321 Collect and prepare standard samples	Proposed for retention.  New code and title is AMPQUA316 Collect and prepare standard samples.	<ul style="list-style-type: none"> <li>Unit updated to include current content. Stakeholders advise this is an important unit for controlling quality of meat products. Content updated.</li> </ul>
AMPX309 Identify and repair equipment faults	Proposed for deletion.	<ul style="list-style-type: none"> <li>Stakeholders have agreed that a suitable replacement for this unit is FBOPR3020 - Plan, conduct and monitor equipment maintenance.</li> </ul>
AMPX312 Calculate carcass yield in a boning room	Proposed for retention.  New code and title is AMPQUA411 Calculate carcass yield in a boning room.	<ul style="list-style-type: none"> <li>Although not delivered often, this unit does meet a specific requirement for a number of employers. Industry experts rallied for unit to be retained. Content updated.</li> </ul>
AMPX314 Handle meat product in cold stores	Proposed for retention.  New code and title is AMPOPR302 Handle meat product in cold stores.	<ul style="list-style-type: none"> <li>Although not delivered often, this unit does meet a specific requirement for a number of employers. Industry experts rallied for unit to be retained. Content updated.</li> </ul>
AMPX401- Monitor meat preservation process	Proposed for retention.  New unit code is AMPQUA419 Monitor meat preservation process.	<ul style="list-style-type: none"> <li>Although not delivered often, this unit does meet a specific requirement for a number of employers. Industry experts rallied for unit to be retained. Content updated.</li> </ul>

<b>Units of Competency</b>		
<b>Unit Code/ Name of Unit</b>	<b>Proposed for retention/deletion</b>	<b>Rationale for Retention</b>
AMPX402 Monitor and overview the production of processed meats and smallgoods	Proposed for retention.  New unit code is AMPQUA420 Monitor the production of processed meats and smallgoods.	<ul style="list-style-type: none"> <li>Although not delivered often, this unit does meet a specific requirement for a number of employers. Industry experts rallied for unit to be retained. Content updated.</li> </ul>
AMPX403 Monitor and overview the production of Uncooked Comminuted Fermented Meat (UCFM)	Proposed for retention.  New unit code is AMPQUA424 Monitor the production of UCFM smallgoods.	<ul style="list-style-type: none"> <li>Although not delivered often, this unit does meet a specific requirement for a number of employers. Industry experts rallied for unit to be retained.</li> <li>The development team did propose replacing the unit with FBPOPR3020 Plan, conduct and monitor equipment maintenance, but the assessment requirements are not suitable.</li> </ul>
AMPX405 Conduct statistical analysis of process	Proposed for deletion.	<ul style="list-style-type: none"> <li>Stakeholders have agreed that a suitable replacement for this unit is FBPOPR4001 Apply principles of statistical process control.</li> </ul>
AMPX410 Facilitate achievement of enterprise environmental policies and goals	Proposed for deletion.	<ul style="list-style-type: none"> <li>Supported by industry stakeholders.</li> </ul>
AMPX413 Manage and maintain a food safety plan	Proposed for deletion.	<ul style="list-style-type: none"> <li>Supported by industry stakeholders.</li> </ul>
AMPX417 Specify pork product using AUS-MEAT language	Proposed for deletion.	<ul style="list-style-type: none"> <li>Supported by industry stakeholders.</li> </ul>
AMPX421 Establish sampling program	Proposed for retention.  New code and title is AMPQUA417 Establish sampling program.	<ul style="list-style-type: none"> <li>Although not delivered often, this unit does meet a specific requirement for a number of employers. Industry experts rallied for unit to be retained. Content updated.</li> </ul>
AMPX424 Raise and validate requests for export permits and Meat Transfer Certificates	Proposed for retention.  New unit code is AMPMSY416 Raise and validate requests for export permits and Meat Transfer Certificates.	<ul style="list-style-type: none"> <li>Although not delivered often, this unit does meet a specific requirement for a number of employers. Industry experts rallied for unit to be retained. Content updated.</li> </ul>
AMPA3093 Use standard product descriptions - sheep and goats	Proposed for retention.  New code and title is AMPABT303 Use standard product descriptions – sheep and goats.	<ul style="list-style-type: none"> <li>Although not delivered often, this unit does meet a specific requirement for a number of employers. Industry experts rallied for unit to be retained. Content updated.</li> </ul>



Units of Competency		
Unit Code/ Name of Unit	Proposed for retention/deletion	Rationale for Retention
AMPA3100 Perform manual chemical lean testing	<p>Proposed for retention.</p> <p>New code and title is AMPQUA309 Perform manual chemical lean testing.</p>	<ul style="list-style-type: none"> <li>Although not delivered often, this unit does meet a specific requirement for a number of employers. Industry experts rallied for unit to be retained. Content updated.</li> </ul>
AMPA3101 Overview of the NLIS for sheep and goats	<p>Proposed for retention.</p> <p>Content merged with 12 units:</p> <ul style="list-style-type: none"> <li>AMPA3102 Overview of the NLIS program utilising RFIDs</li> <li>AMPA3103 Manage NLIS data for livestock in lairage</li> <li>AMPA3104 Manage NLIS data for sheep and goats in lairage</li> <li>AMPA3105 Manage NLIS for direct purchase of stock identified with an RFID</li> <li>AMPA3106 Manage NLIS for direct purchase of sheep or goats</li> <li>AMPA3107 Manage NLIS data for saleyard purchase of livestock</li> <li>AMPA3108 Manage NLIS for saleyard purchase of sheep or goats</li> <li>AMPA3109 Manage, report and upload NLIS slaughter data from RFIDs</li> <li>AMPA3110 Manage, report and upload mob based NLIS data for sheep and goats</li> <li>AMPA3111 Conduct start up procedures and preoperational checks on slaughter floor NLIS data equipment</li> <li>AMPA3112 Manage NLIS data from RFIDs on the slaughter floor</li> <li>AMPA3114 Undertake pre slaughter checks of NVDs and PICs for NLIS for sheep and goats</li> <li>AMPA3115 Undertake pre slaughter checks of NVDs, PICs and RFIDs</li> </ul> <p>New code and title is AMPOPR303 Manage animal identification data.</p>	<ul style="list-style-type: none"> <li>Low enrolments for unit, most likely because content was too specific. Content of 12 units merged into one revised unit that covers interacting with NLIS (animal identification) data. This is an important unit for tracking traceability of meat products.</li> </ul>

Units of Competency		
Unit Code/ Name of Unit	Proposed for retention/deletion	Rationale for Retention
AMPA3102 Overview of the NLIS program utilising RFIDs	<p>Proposed for retention. Content merged with 12 units:</p> <ul style="list-style-type: none"> <li>• AMPA3101 Overview of the NLIS for sheep and goats</li> <li>• AMPA3103 Manage NLIS data for livestock in lairage</li> <li>• AMPA3104 Manage NLIS data for sheep and goats in lairage</li> <li>• AMPA3105 Manage NLIS for direct purchase of stock identified with an RFID</li> <li>• AMPA3106 Manage NLIS for direct purchase of sheep or goats</li> <li>• AMPA3107 Manage NLIS data for saleyard purchase of livestock</li> <li>• AMPA3108 Manage NLIS for saleyard purchase of sheep or goats</li> <li>• AMPA3109 Manage, report and upload NLIS slaughter data from RFIDs</li> <li>• AMPA3110 Manage, report and upload mob based NLIS data for sheep and goats</li> <li>• AMPA3111 Conduct start up procedures and preoperational checks on slaughter floor NLIS data equipment</li> <li>• AMPA3112 Manage NLIS data from RFIDs on the slaughter floor</li> <li>• AMPA3114 Undertake pre slaughter checks of NVDs and PICs for NLIS for sheep and goats</li> <li>• AMPA3115 Undertake pre slaughter checks of NVDs, PICs and RFIDs</li> </ul> <p>New code and title is AMPOPR303 Manage animal identification data.</p>	<ul style="list-style-type: none"> <li>• Low enrolments for unit, most likely because content was too specific. Content of 12 units merged into one revised unit that covers interacting with NLIS (animal identification) data. This is an important unit for tracking traceability of meat products.</li> </ul>
AMPA3103 Manage NLIS data for livestock in lairage	<p>Proposed for retention. Content merged with 12 units:</p> <ul style="list-style-type: none"> <li>• AMPA3101 Overview of the NLIS for sheep and goats</li> <li>• AMPA3102 Overview of the NLIS program utilising RFIDs</li> </ul>	<ul style="list-style-type: none"> <li>• Low enrolments for unit, most likely because content was too specific. Content of 12 units merged into one revised unit that covers interacting with NLIS (animal identification) data. This is an important unit for tracking traceability of meat products.</li> </ul>

Units of Competency		
Unit Code/ Name of Unit	Proposed for retention/deletion	Rationale for Retention
	<ul style="list-style-type: none"> <li>• AMPA3104 Manage NLIS data for sheep and goats in lairage</li> <li>• AMPA3105 Manage NLIS for direct purchase of stock identified with an RFID</li> <li>• AMPA3106 Manage NLIS for direct purchase of sheep or goats</li> <li>• AMPA3107 Manage NLIS data for saleyard purchase of livestock</li> <li>• AMPA3108 Manage NLIS for saleyard purchase of sheep or goats</li> <li>• AMPA3109 Manage, report and upload NLIS slaughter data from RFIDs</li> <li>• AMPA3110 Manage, report and upload mob based NLIS data for sheep and goats</li> <li>• AMPA3111 Conduct start up procedures and preoperational checks on slaughter floor NLIS data equipment</li> <li>• AMPA3112 Manage NLIS data from RFIDs on the slaughter floor</li> <li>• AMPA3114 Undertake pre slaughter checks of NVDs and PICs for NLIS for sheep and goats</li> <li>• AMPA3115 Undertake pre slaughter checks of NVDs, PICs and RFIDs</li> </ul> <p>New code and title is AMPOPR303 Manage animal identification data.</p>	
Qualifications		
Qualification Code/ Name of Qualification	Proposed for retention/deletion	Rationale for Retention
AMP30616 Certificate III in Meat Processing (General)	<p>Proposed for retention.</p> <p>Content merged with 2 qualifications:</p> <ul style="list-style-type: none"> <li>• AMP30616 Certificate III in Meat Processing (General)</li> <li>• AMP30716 Certificate III in Meat Processing (Quality Assurance)</li> </ul>	<ul style="list-style-type: none"> <li>• Qualifications merged to reduce overall number and provide a general qualification with an optional specialisation in Quality. It is likely that other optional specialisations will be added in future.</li> </ul>

Units of Competency		
Unit Code/ Name of Unit	Proposed for retention/deletion	Rationale for Retention
	New code and title is AMP30622 Certificate III in Meat Processing	
AMP40215 Certificate IV in Meat Processing (General)	<p>Proposed for retention. Content merged with 4 qualifications:</p> <ul style="list-style-type: none"> <li>AMP40215 Certificate IV in Meat Processing (General)</li> <li>AMP40315 Certificate IV in Meat Processing (Leadership)</li> <li>AMP40415 Certificate IV in Meat Processing (Quality Assurance)</li> </ul> <p>New code and title is AMP40222 Certificate IV in Meat Processing.</p>	<ul style="list-style-type: none"> <li>Qualifications merged to reduce overall number and provide a general qualification with optional specialisations in Leadership and Quality Management.</li> </ul>

# Training Package Quality Assurance

## Attachment F: Quality assurance reports

- Independent Quality Report
- Editorial and Equity Report

## Quality Report

### Section 1 – Cover page

Information required	Detail
Training Package title and code	AMP Australian Meat Processing Training Package Version 8.0. <i>Meat Processing, General, Quality and Safety Skills Project</i>
Number of new qualifications and their titles <sup>1</sup>	0 new qualifications
Number of revised qualifications and their titles	5 revised qualifications: <ul style="list-style-type: none"> <li>• AMP30322 Certificate III in Meat Safety inspection</li> <li>• AMP30622 Certificate III in Meat Processing</li> <li>• AMP40222 Certificate IV in Meat Processing</li> <li>• AMP40522 Certificate IV in Meat Safety Inspection</li> <li>• AMP60122 Advanced Diploma of Meat Processing</li> </ul>
Number of new units of competency and their titles	7 newly created units of competency: <ul style="list-style-type: none"> <li>• AMPCOM301 Communicate effectively at work</li> <li>• AMPMSY413 Recognise diseases and conditions during inspection of food animal</li> <li>• AMPMSY414 Conduct ante and post-mortem inspection in micro meat processing premises</li> <li>• AMPMSY415 Conduct post-mortem inspection in micro meat processing premises – Wild game</li> <li>• AMPQUA301 Comply with hygiene and sanitation requirements</li> <li>• AMPQUA302 Maintain food safety and quality programs</li> <li>• AMPWHS301 Contribute to workplace health and safety processes</li> </ul>
Number of revised units of competency and their titles	94 revised units of competency Refer Attachment for full list

<sup>1</sup> When the number of training products is high the titles can be presented as an attached list.

## Training Package Quality Assurance

Information required	Detail
<p>Confirmation that the panel member is independent of:</p> <ul style="list-style-type: none"> <li>• the Training Package or Training Package components review ('Yes' or 'No')</li> <li>• development and/or validation activities associated with the Case for Endorsement ('Yes' or 'No')</li> <li>• undertaking the Equity and/or Editorial Reports for the training package products that are the subject of this quality report ('Yes' or 'No')</li> </ul>	<p><b>Yes</b> - I confirm that I am independent of:</p> <ul style="list-style-type: none"> <li>• the Training Package or Training Package components review (YES)</li> <li>• development and/or validation activities associated with the Case for Endorsement (YES)</li> <li>• undertaking the Equity and/or Editorial Reports for the training package products that are the subject of this quality report (YES).</li> </ul>
<p>Confirmation of the Training Packages or components thereof being compliant with the <i>Standards for Training Packages 2012</i></p>	<p><b>Yes</b> - I confirm that the Training Package components submitted in the Case for Endorsement are compliant with the <i>Standards for Training Packages 2012</i>.</p>
<p>Confirmation of the Training Packages or components thereof being compliant with the <i>Training Package Products Policy</i></p>	<p><b>Yes</b> - I confirm that the Training Package components submitted in the Case for Endorsement are compliant with the <i>Training Package Products Policy</i>.</p>
<p>Confirmation of the Training Packages or components thereof being compliant with the <i>Training Package Development and Endorsement Process Policy</i></p>	<p><b>Yes</b> - I confirm that the Training Package components submitted in the Case for Endorsement are compliant with the <i>Training Package Development and Endorsement Process Policy</i>.</p>
<p>Panel member's view about whether:</p> <ul style="list-style-type: none"> <li>• the evidence of consultation and validation process being fit for purpose and commensurate with the scope</li> <li>• estimated impact of the proposed changes is sufficient and convincing</li> </ul>	<p>It is my view that evidence of the consultation and validation processes undertaken by the developer (Skills Impact) are fit for purpose and commensurate with the scope of the Case for Endorsement (CfE). The estimated impact of the proposed changes is outlined convincingly and in detail in the CfE.</p>
<p>Name of panel member completing Quality Report</p>	<p><b>Sue Hamilton</b></p>
<p>Date of completion of the Quality Report</p>	<p><b>2 September 2022</b></p>

# Training Package Quality Assurance

## Section 2 – Compliance with the Standards for Training Packages 2012

Standards for Training Packages	Standard met 'yes' or 'no'	Evidence supporting the statement of compliance or noncompliance (including evidence from equity and editorial reports)
<p>Standard 1</p> <p>Training Packages consist of the following:</p> <ol style="list-style-type: none"> <li>1. AISC endorsed components: <ul style="list-style-type: none"> <li>• qualifications</li> <li>• units of competency</li> <li>• assessment requirements (associated with each unit of competency)</li> <li>• credit arrangements</li> </ul> </li> <li>2. One or more quality assured companion volumes</li> </ol>	<p><b>Yes</b></p>	<p>The proposed components of the AMP Australian Meat Processing Training Package Release 8.0 meet the requirements of Standard 1.</p> <p>The Training Package components in the CfE include:</p> <ul style="list-style-type: none"> <li>• 5 revised qualifications</li> <li>• 101 units of competency (with associated assessment requirements) - 7 newly created and 94 revised units</li> </ul> <p>There are no national credit arrangements for AMP qualifications to Higher Education.</p> <p>The AMP Australian Meat Processing <i>Training Package Companion Volume Implementation Guide – Release 8.0</i> (AMP CVIG) has been updated to include the newly created and revised components and additional implementation advice relevant to the updates.</p> <p>Minor changes to components and non-endorsed components were submitted for review also. These include:</p> <ul style="list-style-type: none"> <li>• 2 updated qualifications</li> <li>• 3 skill sets – 2 newly created and 1 revised</li> <li>• 2 updated units of competency</li> </ul>

## Training Package Quality Assurance

Standards for Training Packages	Standard met 'yes' or 'no'	Evidence supporting the statement of compliance or noncompliance (including evidence from equity and editorial reports)
<p>Standard 2</p> <p>Training Package developers comply with the <i>Training Package Products Policy</i></p>	<p><b>Yes</b></p>	<p>Skills Impact has complied with Standard 2 – Compliance with the <i>Training Package Products Policy</i>. Supporting evidence includes:</p> <ul style="list-style-type: none"> <li>• Compliance with coding and titling of units of competency proposed for endorsement</li> <li>• Foundation skills are either recognisable in the Performance Criteria or listed in a separate table in the appropriate field</li> <li>• One of the five revised qualifications has an entry requirement expressed in terms of competency</li> <li>• Prerequisite units are clearly identified in relevant qualifications (4) and units of competency (16)</li> <li>• Imported units have been checked and updated to reflect current unit codes and titles</li> <li>• Modification history and mapping information indicate changes made from previous versions and equivalence status of the units and qualifications</li> <li>• Packaging rules for qualifications, and where relevant occupational specialisations, are clearly specified</li> <li>• The AMP CVIG Part 1 provides:               <ul style="list-style-type: none"> <li>○ an overview of Foundation Skills</li> <li>○ guidance to ensure that learners are not discriminated against and guidance around 'reasonable adjustment'</li> <li>○ advice on pathways between AMP qualifications and relevant job roles</li> <li>○ detailed implementation advice relating to changes made to AMP version 8.0 covering:                   <ul style="list-style-type: none"> <li>• Mandatory Workplace Requirements (MWR)</li> <li>• training delivery and assessment</li> </ul> </li> </ul> </li> <li>• AMP CVIG Part 2 – provide component lists and mapping tables.</li> </ul>



## Training Package Quality Assurance

Standards for Training Packages	Standard met 'yes' or 'no'	Evidence supporting the statement of compliance or noncompliance (including evidence from equity and editorial reports)
<p><b>Standard 3</b></p> <p>Training Package developers comply with the AISC <i>Training Package Development and Endorsement Process Policy</i></p>	<b>Yes</b>	<p>Information provided in the CfE indicates that Skills Impact has complied with the <i>Training Package Development and Endorsement Process Policy</i> and the work undertaken aligns to the AISC Activity Order.</p> <p>The CfE details the two stage consultation and validation processes undertaken and multiple communication strategies used to involve a range of stakeholders. These include:</p> <ul style="list-style-type: none"> <li>• availability of draft materials on the Skills Impact website for the duration of the project to enable feedback</li> <li>• establishment of a Subject Matter Expert Working Group (SMEWG) for industry advice and guidance for each project area</li> <li>• direct contact with industry and other stakeholders via online meetings, webinars, surveys, phone calls and email communication</li> <li>• wider communication via social media with stakeholders listed in Skills Impact and MINTRAC databases.</li> </ul> <p>Details of stakeholder issues and feedback is summarised in Attachment C in the CfE.</p> <p>The process followed indicates that consultation and validation commensurate with the scope and impact of the components has been undertaken.</p>
<p><b>Standard 4</b></p> <p>Units of competency specify the standards of performance required in the workplace</p>	<b>Yes</b>	<p>The units of competency reviewed specify the standard of performance required in the workplace.</p>

## Training Package Quality Assurance

Standards for Training Packages	Standard met 'yes' or 'no'	Evidence supporting the statement of compliance or noncompliance (including evidence from equity and editorial reports)
<p><b>Standard 5</b></p> <p>The structure of units of competency complies with the unit of competency template</p>	<p><b>Yes</b></p>	<p>The structure of the revised units complies with the unit of competency template. This includes:</p> <ul style="list-style-type: none"> <li>• Appropriate unit coding and titling</li> <li>• Statement indicating occupational or industry licensing requirements where relevant in the Application section</li> <li>• Prerequisite requirements – are specified for relevant revised units submitted (16)</li> <li>• The elements are clearly expressed and demonstrable, and the performance criteria describe the performance needed to demonstrate achievement of the elements</li> <li>• Foundation skills are specified in a separate table in the relevant field of the template</li> <li>• The status of the unit and its relationship to previous units is clearly stated in the unit mapping information field</li> <li>• Links to the AMP CVIG are included in the unit.</li> </ul>

## Training Package Quality Assurance

Standards for Training Packages	Standard met 'yes' or 'no'	Evidence supporting the statement of compliance or noncompliance (including evidence from equity and editorial reports)
<p>Standard 6</p> <p>Assessment requirements specify the evidence and required conditions for assessment</p>	<p><b>Yes</b></p>	<p>All associated assessment requirements for the units specify the performance evidence and knowledge evidence to be demonstrated for assessment, and the required conditions for assessment.</p> <p>The Editorial Report states that <i>'The assessment requirements cross-reference well to the performance criteria requirements.'</i></p> <p><b>Mandatory Workplace Requirements (MWR)</b></p> <p>Some units, particularly the 'ante and post-mortem inspection' suite of units relevant to the job role of meat inspectors, include MWRs. The CfE provides a detailed rationale for their inclusion, including:</p> <ul style="list-style-type: none"> <li>• They cover situations where a real working environment cannot be readily simulated due to <ul style="list-style-type: none"> <li>○ access to facilities (i.e. abattoirs, game harvesting sites, commercial meat preserving establishments)</li> <li>○ ethical requirements working with live animals</li> </ul> </li> <li>• Compliance with regulatory/registration requirements and industry standards e.g. units that are compulsory for the job role of meat safety inspectors/Australian Authorised Officers, overseen by the Commonwealth meat safety regulator</li> <li>• strong industry and RTO support after extensive consultation to ensure MWRs were <i>'necessary, achievable, justified, defined and supported'</i><sup>1</sup></li> </ul> <p>Advice about MWRs, where applicable, is provided in the units' Application, Performance Evidence and Assessment Conditions. Some units specify mandatory hours and others include the number of carcasses/animals or specific time frames.</p> <p>Detailed information has been included in the AMP CVIG to assist with identifying MWR requirements and preparing for training and assessment.</p>

## Training Package Quality Assurance

Standards for Training Packages	Standard met 'yes' or 'no'	Evidence supporting the statement of compliance or noncompliance (including evidence from equity and editorial reports)
<p><b>Standard 7</b></p> <p>Every unit of competency has associated assessment requirements. The structure of assessment requirements complies with the assessment requirements template</p>	<p><b>Yes</b></p>	<p>The associated assessment requirements for the new and revised units of competency comply with the assessment requirements template.</p> <ul style="list-style-type: none"> <li>• The performance evidence reflects workplace tasks and includes volume and frequency requirements</li> <li>• The knowledge evidence indicates the type and depth of knowledge required for the unit</li> <li>• The assessment conditions field specifies the mandatory conditions for assessment, including MWRs for specific units (refer to Standard 6 above)</li> <li>• MWR within the assessment conditions are clearly specified and highlighted through the use of <i>italic</i> text.</li> </ul>
<p><b>Standard 8</b></p> <p>Qualifications comply with the Australian Qualifications Framework specification for that qualification type</p>	<p><b>Yes</b></p>	<p>The qualification packaging rules, which specify the number of units and the rules for selecting electives, including specialisations in two qualifications, are structured to ensure the integrity of the AQF outcome and that the relevant occupational outcome/s are met. This includes providing guidance on selecting imported units at the appropriate AQF level.</p>

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<sup>1</sup> The 5 good practice principles, p5 *Mandatory Workplace Requirements: Good Practice Guide*.

## Training Package Quality Assurance

Standards for Training Packages	Standard met 'yes' or 'no'	Evidence supporting the statement of compliance or noncompliance (including evidence from equity and editorial reports)
<p><b>Standard 9</b></p> <p>The structure of the information for the Australian Qualifications Framework qualification complies with the qualification template</p>	<b>Yes</b>	<p>The structure of the five revised qualifications complies with the qualification template with all mandatory fields completed.</p> <ul style="list-style-type: none"> <li>• Coding and titling are appropriate</li> <li>• Packaging rules, including specialisation requirements, are clearly articulated for (<i>AMP30622 Certificate III in Meat Processing &amp; AMP40222 Certificate IV in Meat Processing</i>)</li> <li>• Equivalence and relationship of the revised qualification to previous version is stated in the mapping information section</li> <li>• Links to the AMP CVIG are included</li> <li>• One qualification submitted has an entry requirement (<i>AMP60122 Advanced Diploma of Meat Processing</i>) expressed as required as competencies.</li> </ul>
<p><b>Standard 10</b></p> <p>Credit arrangements existing between Training Package qualifications and Higher Education qualifications are listed in a format that complies with the credit arrangements template</p>	<b>Yes</b>	<p>The AMP CVIG states that <i>'No national credit arrangements between AMP qualifications and Higher Education exist at this time'</i></p>
<p><b>Standard 11</b></p> <p>A quality assured companion volume implementation guide produced by the Training Package developer is available at the time of endorsement and complies with the companion volume implementation guide template.</p>	<b>Yes</b>	<p>The CVIG for the AMP Australian Meat Processing Training Package, Version 8.0 complies with the companion volume implementation guide template included in the 2012 Standards.</p> <p>Detailed mapping information for qualifications, units of competency and skill sets are provided as in Part 2 of the AMP CVIG.</p> <p>The AMP CVIG has been quality assured in line with Skills Impact's internal processes and the external editorial and equity, and quality assurance reviews.</p>

## Training Package Quality Assurance

Standards for Training Packages	Standard met 'yes' or 'no'	Evidence supporting the statement of compliance or noncompliance (including evidence from equity and editorial reports)
Standard 12  Training Package developers produce other quality assured companion volumes to meet the needs of their stakeholders as required.	<b>NA</b>	Not applicable

# Training Package Quality Assurance

## Section 3 – Compliance with the training package quality principles

Note: not all training package quality principles might be applicable to every training package or its components. Please provide a supporting statement/evidence of compliance or non-compliance against each principle.

### Quality principle 1. Reflect identified workforce outcomes

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance/non compliance with the quality principle  Please see examples of evidence in the <i>Training Package Development and Endorsement Process Policy</i>
Driven by industry's needs	Yes	The CfE clearly outlines the requirements of the Activity Order, and the final work completed and submitted for endorsement. It provides information about the extent of industry consultation and stakeholder engagement and resulting changes to components. There is evidence in the CfE that Skills Impact has addressed industry's requirements and has undertaken appropriate stakeholder consultation.
<p>Compliant and responds to government policy initiatives</p> <p>Training package component responds to the COAG Industry and Skills Council's (CISC) training package-related initiatives or directions, in particular the 2015 training package reforms. Please specify which of the following CISC reforms are relevant to the training product and identify supporting evidence:</p> <ul style="list-style-type: none"> <li>• ensure obsolete and superfluous qualifications are removed from the system</li> <li>• ensure that more information about industry's expectations of training delivery is available to training providers to improve their delivery and to consumers to enable</li> </ul>		<p>The components respond to the COAG Industry and Skills Council's (CISC) training package reforms, specifically:</p> <p><b>Removal of obsolete or superfluous content</b> 9 qualifications have been reduced to 5 with three qualifications merging with two or more qualifications and utilising options for 'specialisations' to provide vocational pathways several units have been merged to reduce duplication 3 units with no or low enrolments have been deleted and a further 7 are proposed for deletion at a later date.</p> <p><b>Inclusion of advice about industry's expectations of training delivery</b> The AMP CVIG provides detailed advice on industry expectations relating to delivery and assessment and the changes relating to the components in this submission.</p> <p><b>Support for individuals to move easily from one related occupation to another</b> The AMP Training Package supports the movement of individuals between related occupations and includes imported units, from 9 Training Packages (AHC, BSB, FBP, MSL, MSM, MSS, SIR, TAE and TLI) Some qualifications have been redesigned to allow for specialisations and greater flexibility with pathways information provided in the AMP CVIG</p>

## Training Package Quality Assurance

<p>more informed course choices</p> <ul style="list-style-type: none"> <li>• ensure that the training system better supports individuals to move easily from one related occupation to another</li> <li>• improve the efficiency of the training system by creating units that can be owned and used by multiple industry sectors</li> <li>• foster greater recognition of skill sets</li> </ul>		<p>The skill set, <i>AMPSS00082 Pathway to Certificate IV in Meat Skill Set</i>, provides a pathway to the <i>AMP Certificate IV qualifications</i></p> <p>Many units have been updated, and where appropriate broadened, to ensure their content is more applicable across relevant sectors e.g. for delivery in food processing work environments as well as meat processing environments.</p> <p><b>Creation of units that can be owned and used by multiple industry sectors</b></p> <p>Selected AMP coded units of competency can be used across multiple sectors e.g. <i>AMPPPL301 Provide coaching</i> and <i>AMPPPL302 Provide mentoring</i></p> <p>Prerequisites have been removed in many units removing the barrier of multiple prerequisites when importing units into other qualifications</p> <p>Industry sector codes have been added to unit codes so that users can easily identify broad areas of content, aiding decisions about elective choices</p> <p>The options to undertake a general qualification or specialisation/s in several qualifications is intended to promote the uptake of training across sectors.</p> <p><b>Foster greater recognition of skill sets</b></p> <p>This submission reviewed two new skill sets:</p> <ul style="list-style-type: none"> <li>• <i>AMPSS00081 Meat Processing Mentor Skill Set</i></li> <li>• <i>AMPSS00082 Pathway to Certificate IV in Meat</i></li> </ul> <p>The skill sets provide entry and exit points to qualifications and short targeted training in areas of identified industry need. These skills sets aim to improve new worker access to and worker retention in the industry.</p>
<p>Reflect contemporary work organisation and job profiles incorporating a future orientation</p>		<p>The components submitted for endorsement have been updated to reflect contemporary work organisation, standards and activities. Information in the CfE indicates that the following have been addressed and/or have a greater focus in the revised components:</p> <p>ante and post-mortem inspection relating to wild game and micro meat processing</p> <p>hygiene and sanitation requirements</p> <p>workplace health and safety, food safety and quality programs</p> <p>options for specialisations within some qualifications</p> <p>replacement of some units with imported units, and the updating of imported unit codes and titles to ensure the most current versions, endorsed by industry and reflecting contemporary practices are applied.</p> <p>The CfE outlines the stakeholder engagement process including communication strategies and contributing</p>



## Training Package Quality Assurance

		personnel to provide evidence of industry support for changes to the AMP components.
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### Quality principle 2: Support portability of skills and competencies including reflecting licensing and regulatory requirements

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance with the quality principle  Please see examples of evidence in the <i>Training Package Development and Endorsement Process Policy</i>
Support movement of skills within and across organisations and sectors		<p>The units of competency and associated assessment requirements are written in a manner that allows the units to be contextualised to meet the various needs of a range of workplace contexts.</p> <p>The qualifications provide considerable flexibility in the choice of electives including the ability to import units from other training packages. Two of the five qualifications allow for a general qualification or the option to select specialisation/s appropriate for the workplace and/or sector.</p> <p>The new skill set <i>AMPSS00082 Pathway to Certificate IV in Meat Skill Set</i> aims to attract and prepare new workers to the industry.</p>
Promote national and international portability		<p>The CfE indicates:</p> <p>there was consensus from stakeholders nationally in the development of the proposed components the inclusion of MWRs in selected units contributes to maintaining the equivalence status of qualifications relating to meat inspection to international qualifications, in countries to which Australian meat is exported.</p>
Reflect regulatory requirements and licensing		<p>Although there are no licensing or certification requirements for the job roles covered in the AMP qualifications in this submission, there are regulatory and/or registration requirements that users need to be aware of in units relating to:</p> <ul style="list-style-type: none"> <li>• the use of firearms for game harvesting</li> <li>• meat inspection work in export premises or larger domestic premises</li> </ul> <p>The AMP CVIG provides detailed advice to users on these requirements.</p>

# Training Package Quality Assurance

## Training Package Quality Assurance

### Quality principle 3: Reflect national agreement about the core transferable skills and core job-specific skills required for job roles as identified by industry

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance with the quality principle Please see examples of evidence in the <i>Training Package Development and Endorsement Process Policy</i>
Reflect national consensus		The CfE outlines the national consultation and validation processes and participants involved. Attachment C details the range of respondent stakeholders including industry participants (employers and representatives of associations), government representatives and RTO training practitioners. The CfE states that there was national agreement and support for the components and that there are no reports by exception.
Recognise convergence and connectivity of skills		Units listed in the qualifications include imported units from nine nationally endorsed training packages, and all unit codes and titles have been checked to ensure the use of the most current units.

### Quality principle 4: Be flexible to meet the diversity of individual and employer needs including the capacity to adapt to changing job roles and workplaces

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance with the quality principle Please see examples of evidence in the <i>Training Package Development and Endorsement Process Policy</i>
Meet the diversity of individual and employer needs		All five revised qualifications provide a range of elective choices, including AMP and imported units, to enable packaging of units to suit different workplace settings, occupational specialisations and employer and individual needs. In units that don't require MWRs the unit assessment conditions allow for the option for skills to be ' <i>demonstrated in an environment that accurately represents workplace conditions</i> ', thereby enabling assessment to meet the diversity of individual and employer needs.

## Training Package Quality Assurance

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance with the quality principle
Support equitable access and progression of learners		<p>The components submitted for endorsement support equitable access and progression of learners.</p> <p>The qualifications submitted provide skills transferable across meat processing sectors and support movement from skilled workers and meat inspectors to senior management roles.</p> <p>One higher level qualification (<i>AMP60122 Advanced Diploma of Meat Processing</i>) has an entry requirement, specified as competencies, covering workplace health and safety, work performance, food safety, quality and good manufacturing practice.</p> <p>The AMP CVIG includes a section on industry information impacting training pathways and an overview of occupational outcomes linked to AMP qualifications. Pathways into and skill advancement from qualifications is supported by existing and new skill sets.</p>

### Quality principle 5: Facilitate recognition of an individual’s skills and knowledge and support movement between the school, vocational education and higher education sectors

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance with the quality principle
Support learner transition between education sectors		<p>The Equity Report states that information is provided in the AMP CVIG Part 1 for the following:</p> <ul style="list-style-type: none"> <li>• VET information for secondary students (no suitable qualifications are available in this submission)</li> <li>• Information about Australian apprenticeships/traineeships with the following qualifications, in this submission, potentially suitable for delivery as apprenticeships/traineeships: <ul style="list-style-type: none"> <li>○ AMP30322 Certificate III in Meat Safety Inspection</li> <li>○ AMP30622 Certificate III in Meat Processing</li> <li>○ AMP40222 Certificate IV in Meat Processing</li> <li>○ AMP40522 Certificate IV in Meat Safety Inspection.</li> </ul> </li> </ul>

## Training Package Quality Assurance

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance with the quality principle  Please see examples of evidence in the <i>Training Package Development and Endorsement Process Policy</i>
		<ul style="list-style-type: none"> <li>Credit arrangements - There are currently no formal, national credit arrangements for AMP qualifications and higher education qualifications.</li> </ul>

### Quality principle 6: Support interpretation by training providers and others through the use of simple, concise language and clear articulation of assessment requirements

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance with the quality principle  Please see examples of evidence in the <i>Training Package Development and Endorsement Process Policy</i>
Support implementation across a range of settings		<p>Implementation advice relating to training is included in the AMP CVIG Part 1 to support delivery across a range of contexts, covering:</p> <ul style="list-style-type: none"> <li>selecting qualifications and electives for occupational pathways/outcomes</li> <li>entry requirements</li> <li>choosing electives for specialisations in qualifications and units that cannot be selected in the same qualification</li> </ul> <p>amount of training and volume of learning.</p>
Support sound assessment practice		<p>Implementation advice relating to assessment is included in the AMP CVIG Part 1, covering:</p> <ul style="list-style-type: none"> <li>assessment methods and evidence</li> <li>assessment of meat safety (MSY) units</li> <li>'suitably qualified' assessors</li> <li>assessing overlapping content</li> <li>preparing for MWRs.</li> </ul> <p>The unit assessment requirements are succinct and clearly written.</p> <p>The performance evidence requirements reflect reasonable volume/frequency of realistic workplace processes, supported by industry, and applicable across a range of contexts</p> <p>The knowledge evidence links to the performance criteria and indicates the type and depth of knowledge required</p> <p>The MWRs are clearly specified with every effort made to highlight the requirements in both the units and the qualifications.</p>

## Training Package Quality Assurance

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance with the quality principle  Please see examples of evidence in the <i>Training Package Development and Endorsement Process Policy</i>
Support implementation		<p>CVIG provides general implementation advice and specific advice relating to changes in AMP version 8.0 to support delivery across a range of contexts, covering:</p> <ul style="list-style-type: none"> <li>access and equity</li> <li>prerequisite units</li> <li>foundation skills (and frameworks used)</li> <li>entry requirements</li> <li>delivery and assessment, including recognition (RPL) processes and MWRs.</li> </ul> <p>The components submitted are ready for publication on the National Register/TGA.</p> <p>All components contain links, as required by the templates, to the updated AMP CVIG 8.0. The AMP CVIG has been quality assured through Skills Impact internal processes, and the external editorial and equity and quality assurance processes and will be ready for publication on the National Register/TGA.</p>

### Attachment 1- AMP Australian Meat Processing Training Package Release 8.0 components

<b>Units of competency – revised (94)</b>
AMPABA301 Prepare head for inspection
AMPABA302 Prepare and present viscera for inspection
AMPABA303 Use standard product descriptions – sheep and goats
AMPABA304 Use standard product descriptions – beef
AMPABA305 Use standard product descriptions - pork
AMPAUD401 Conduct an animal welfare audit of a meat processing premises
AMPCOM401 Build productive and effective workplace relationships
AMPGAM301 Apply knowledge of the wild game meat industry
AMPGAM302 Operate a wild game harvester vehicle
AMPGAM303 Use firearms to safely and humanely harvest wild game
AMPGAM304 Eviscerate, inspect and tag wild game carcase in the field
AMPLDR401 Develop and implement work instructions and SOPs
AMPLDR402 Supervise new recruits
AMPLDR403 Plan, conduct and report a workplace incident investigation
AMPLDR404 Manage own work performance and development
AMPLDR405 Oversee export requirements
AMPLDR406 Foster a learning culture in a meat processing workplace

## Training Package Quality Assurance

Units of competency – revised (94)
AMPLSK201 Apply animal welfare and handling requirements
AMPLSK301 Handle animals humanely while conducting ante-mortem inspection
AMPLSK302 Assess cattle according to industry standards
AMPLSK303 Assess sheep and lambs according to industry standards
AMPLSK401 Oversee humane handling of animals
AMPMGT401 Manage biogas facilities
AMPMGT515 Develop and implement a TACCP and VACCP plan
AMPMGT608 Benchmark to manage and improve workplace performance
AMPMGT609 Manage effective operation of meat workplace cold chain and refrigeration systems
AMPMGT610 Analyse and develop workplace systems for new opportunities
AMPMGT810 Communicate and negotiate in a culturally diverse context
AMPMGT811 Develop and manage international business operations
AMPMGT812 Manage change to organisational digital technology systems
AMPMGT813 Undertake research project
AMPMSY301 Apply food animal anatomy and physiology to inspection processes
AMPMSY302 Recognise signs of emergency and notifiable animal diseases
AMPMSY303 Conduct ante-mortem inspection and make disposition
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
AMPMSY416 Raise and validate requests for export permits and Meat Transfer Certificates
AMPOPR301 Follow and implement an established work plan
AMPOPR302 Handle meat product in cold stores
AMPOPR303 Manage animal identification data
AMPPKG301 Monitor production of packaged product to customer specifications
AMPPKG302 Supervise meat packing operation
AMPPMG401 Develop, implement and evaluate a pest control program in a food processing premises
AMPPPL301 Provide coaching
AMPPPL302 Provide mentoring
AMPQUA303 Collect and prepare standard samples
AMPQUA304 Perform carcass Meat Hygiene Assessment

## Training Package Quality Assurance

<b>Units of competency – revised (94)</b>
AMPQUA305 Perform process monitoring for Meat Hygiene Assessment
AMPQUA306 Perform boning room Meat Hygiene Assessment
AMPQUA307 Perform offal Meat Hygiene Assessment
AMPQUA308 Grade beef carcasses using MSA standards
AMPQUA309 Perform manual chemical lean testing
AMPQUA310 Inspect transportation container or vehicle
AMPQUA311 Assess effective stunning and bleeding
AMPQUA312 Assess meat product in chillers
AMPQUA313 Perform pre-operations hygiene assessment
AMPQUA314 Follow hygiene, sanitation and quality requirements when handling chilled or frozen meat
AMPQUA315 Maintain production records
AMPQUA401 Support food safety and quality programs
AMPQUA402 Maintain good manufacturing practice in meat processing
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
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
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
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
AMPQUA422 Specify pork product using AUS-MEAT language
AMPQUA423 Participate in the ongoing development and implementation of a HACCP and QA system
AMPQUA424 Monitor the production of UCFM smallgoods
AMPWHS201 Sharpen and handle knives safely
AMPWHS401 Monitor workplace health and safety processes

### AMP – minor changes and non-endorsed components

<b>Qualifications – updated (2)</b>
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## Training Package Quality Assurance

AMP80115 Graduate Certificate in Agribusiness Release 5
AMP80215 Graduate Diploma of Agribusiness Release 6
<b>Skill Sets (3)</b>
<b>New (2)</b>
AMPSS00081 Meat Processing Mentor Skill Set
AMPSS00082 Pathway to Certificate IV in Meat Skill Set
<b>Updated (1)</b>
AMPSS00001 Animal Welfare Officer Skill Set
<b>Units of competency – updated (2)</b>
AMPMGT602 Monitor and manage organisational legal responsibilities (Release 3)
AMPMGT603 Manage meat processing systems to maintain and improve product quality (Release 3)

# Training Package Quality Assurance

## Editorial Report

1. Cover page	
Information required	Detail
Training Package title and code	AMP Meat Processing Training Package Version 8.0
Number of new qualifications and their titles	-
Number of revised qualifications and their titles	5 revised qualifications: <ul style="list-style-type: none"> <li>• AMP30322 Certificate III in Meat Safety Inspection</li> <li>• AMP30622 Certificate III in Meat Processing</li> <li>• AMP40222 Certificate IV in Meat Processing</li> <li>• AMP40522 Certificate IV in Meat Safety Inspection</li> <li>• AMP60122 Advanced Diploma of Meat Processing</li> </ul>
Number of new units of competency and their titles	7 new units: <ul style="list-style-type: none"> <li>• AMPCOM301 Communicate effectively at work</li> <li>• AMPMSY413 Recognise diseases and conditions during inspection of food animal</li> <li>• AMPMSY414 Conduct ante and post-mortem inspection in micro meat processing premises</li> <li>• AMPMSY415 Conduct post-mortem inspection in micro meat processing premises – Wild game</li> <li>• AMPQUA301 Comply with hygiene and sanitation requirements</li> <li>• AMPQUA302 Maintain food safety and quality programs</li> <li>• AMPWHS301 Contribute to workplace health and safety processes</li> </ul>
Number of revised units of competency and their titles	94 revised units - see Attachment G
Confirmation that the draft training package components are publication-ready	<b>Yes</b> - draft training package components are publication-ready

## Training Package Quality Assurance

Is the Editorial Report prepared by a member of the Quality Assurance Panel? If 'yes' please provide a name.	<b>Yes</b> – Anna Henderson
Date of completion of the report	16 August 2022

### 2. Content and structure

#### Units of competency

Editorial requirements	Comments
<p>Standard 5:</p> <ul style="list-style-type: none"> <li>The structure of units of competency complies with the unit of competency template.</li> </ul>	<p>The structure of the units complies with all aspects of the unit of competency template: application, elements, performance criteria, foundation skills and unit mapping information.</p> <p>With regard to the foundation skills – the skills that are not explicit in the unit of competency, are identified in a table and described against the Australian Core Skills Framework (ACSF). Advice about foundation skills is provided in the AMP V8.0, Part 1, Companion Volume Implementation Guide (CVIG).</p> <p>Some editorial suggestions were provided to and addressed by Skills Impact as part of the editorial review.</p>
<p>Standard 7:</p> <ul style="list-style-type: none"> <li>The structure of assessment requirements complies with the assessment requirements template.</li> </ul>	<p>All draft units of competency specify the performance evidence (including references to volume or frequency) and knowledge evidence to be demonstrated for assessment, along with required conditions for assessment as per the appropriate template. The assessment requirements cross-reference well to the performance criteria requirements.</p> <p><b>Mandatory Workplace Requirements (MWR)</b> Skills Impact note that strong support for retention of mandatory workplace requirements, especially for the ante and post-mortem inspection units, in order to maintain status of the Meat Inspection qualifications.</p> <p>Advice about Mandatory Workplace Requirements (MWR), where it applies is provided in the units' Application, Performance Evidence and Assessment Conditions. Additional information has been included in the CVIG to assist with identifying these requirements and preparing for training and assessment.</p> <p>Several other units include MWR, specified in the Assessment Requirements, covering situations where a real working environment cannot be readily simulated, such as an abattoir, a game harvesting site, or a commercial meat preserving establishment.</p> <p><b>Performance Evidence work hour requirements</b> The application of <i>AMPMSY414 Conduct ante and post-mortem inspection in micro meat processing premises</i> and <i>AMPMSY415 Conduct post-mortem inspection in micro meat processing premises - Wild game</i> have 100-hour mandatory performance requirements for workers in micro meat premises. <i>See equity report for more details.</i></p>

## Training Package Quality Assurance

Editorial requirements	Comments

### Qualifications

Editorial requirements	Comments by the editor
Standard 9: <ul style="list-style-type: none"> <li>The structure of the information for qualifications complies with the qualification template.</li> </ul>	The AMP V8.0 qualifications comply with the qualifications template.  Qualifications that include units of competency with MWR have had a visual indicator added - the units with MWR have a hash (#) has been inserted beside the code. The qualification also includes an instruction for users to refer to the individual unit of competency for further information.
Standard 10: <ul style="list-style-type: none"> <li>Credit arrangements existing between Training Package qualifications and Higher Education qualifications are listed in a format that complies with the credit arrangements template.</li> </ul>	The AMP V8.0, Part 1 Training Package Companion Volume Implementation Guide (CVIG) provides information that no national credit arrangements with Higher Education exist at this time.

### Companion Volumes

Editorial requirements	Comments by the editor
Standard 11: <ul style="list-style-type: none"> <li>A quality assured companion volume implementation guide is available and complies with the companion volume implementation guide template.</li> </ul>	The Training Package components in this submission are accompanied by the AMP V8.0, Parts 1 and 2 CVIG, which has been updated to include the units in this submission. The CVIG complies with the companion volume implementation guide template included in the 2012 Standards.

## 3. Proofreading

Editorial requirements	Comments by the editor
<ul style="list-style-type: none"> <li><b>Unit codes and titles and qualification codes and titles</b> are accurately cross-referenced throughout the training package product(s) including mapping information and packaging rules, and in the companion volume implementation guide.</li> </ul>	The unit codes and titles have been proofread and cross-referenced throughout all documentation provided – qualifications, Case for Endorsement, and CVIG.
<ul style="list-style-type: none"> <li>Units of competency and their <b>content</b> are <b>presented in full</b>.</li> </ul>	Yes, the units of competency in this submission are presented in full.
<ul style="list-style-type: none"> <li>The author of the Editorial Report is satisfied with the quality of the training products, specifically with regard to:               <ul style="list-style-type: none"> <li>absence of spelling, grammatical and typing mistakes</li> <li>consistency of language and formatting</li> <li>logical structure and presentation of the document.</li> <li>compliance with the required templates</li> </ul> </li> </ul>	I am satisfied with the quality of the training products with regard to the points listed opposite.

## Training Package Quality Assurance

## Training Package Quality Assurance

### Attachment G

AMPABA301 Prepare head for inspection
AMPABA302 Prepare and present viscera for inspection
AMPABA303 Use standard product descriptions – sheep and goats
AMPABA304 Use standard product descriptions – beef
AMPABA305 Use standard product descriptions - pork
AMPAUD401 Conduct an animal welfare audit of a meat processing premises
AMPCOM401 Build productive and effective workplace relationships
AMPGAM301 Apply knowledge of the wild game meat industry
AMPGAM302 Operate a wild game harvester vehicle
AMPGAM303 Use firearms to safely and humanely harvest wild game
AMPGAM304 Eviscerate, inspect and tag wild game carcass in the field
AMPLDR401 Develop and implement work instructions and SOPs
AMPLDR402 Supervise new recruits
AMPLDR403 Plan, conduct and report a workplace incident investigation
AMPLDR404 Manage own work performance and development
AMPLDR405 Oversee export requirements
AMPLDR406 Foster a learning culture in a meat processing workplace
AMPLSK201 Apply animal welfare and handling requirements
AMPLSK301 Handle animals humanely while conducting ante-mortem inspection
AMPLSK302 Assess cattle according to industry standards
AMPLSK303 Assess sheep and lambs according to industry standards
AMPLSK401 Oversee humane handling of animals
AMPMGT401 Manage biogas facilities
AMPMGT515 Develop and implement a TACCP and VACCP plan

## Training Package Quality Assurance

AMPMTG608 Benchmark to manage and improve workplace performance
AMPMTG609 Manage effective operation of meat workplace cold chain and refrigeration systems
AMPMTG610 Analyse and develop workplace systems for new opportunities
AMPMTG810 Communicate and negotiate in a culturally diverse context
AMPMTG811 Develop and manage international business operations
AMPMTG812 Manage change to organisational digital technology systems
AMPMTG813 Undertake research project
AMPMSY301 Apply food animal anatomy and physiology to inspection processes
AMPMSY302 Recognise signs of emergency and notifiable animal diseases
AMPMSY303 Conduct ante-mortem inspection and make disposition
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
AMPMSY416 Raise and validate requests for export permits and Meat Transfer Certificates
AMPOP301 Follow and implement an established work plan

## Training Package Quality Assurance

AMPOPR302 Handle meat product in cold stores
AMPOPR303 Manage animal identification data
AMPPKG301 Monitor production of packaged product to customer specifications
AMPPKG302 Supervise meat packing operation
AMPPMG401 Develop, implement and evaluate a pest control program in a food processing premises
AMPPPL301 Provide coaching
AMPPPL302 Provide mentoring
AMPQUA303 Collect and prepare standard samples
AMPQUA304 Perform carcass Meat Hygiene Assessment
AMPQUA305 Perform process monitoring for Meat Hygiene Assessment
AMPQUA306 Perform boning room Meat Hygiene Assessment
AMPQUA307 Perform offal Meat Hygiene Assessment
AMPQUA308 Grade beef carcasses using MSA standards
AMPQUA309 Perform manual chemical lean testing
AMPQUA310 Inspect transportation container or vehicle
AMPQUA311 Assess effective stunning and bleeding
AMPQUA312 Assess meat product in chillers
AMPQUA313 Perform pre-operations hygiene assessment
AMPQUA314 Follow hygiene, sanitation and quality requirements when handling chilled or frozen meat
AMPQUA315 Maintain production records
AMPQUA401 Support food safety and quality programs
AMPQUA402 Maintain good manufacturing practice in meat processing
AMPQUA403 Utilise refrigeration index
AMPQUA404 Maintain a Meat Hygiene Assessment program



## Training Package Quality Assurance

AMPQUA405 Oversee compliance with Australian Standards for meat processing
AMPQUA406 Apply meat science
AMPQUA407 Conduct and validate pH/temperature declines to MSA standards
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
AMPQUA411 Calculate carcass 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
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
AMPQUA422 Specify pork product using AUS-MEAT language
AMPQUA423 Participate in the ongoing development and implementation of a HACCP and QA system
AMPQUA424 Monitor the production of UCFM smallgoods
AMPWHS201 Sharpen and handle knives safely
AMPWHS401 Monitor workplace health and safety processes

# Training Package Quality Assurance

## Equity Report

### Section 1 – Cover page

Information required	Detail
Training Package title and code	AMP Meat Processing Training Package Version 8.0
Number of new qualifications and their titles	-
Number of revised qualifications and their titles	5 revised qualifications: <ul style="list-style-type: none"> <li>• AMP30322 Certificate III in Meat Safety Inspection</li> <li>• AMP30622 Certificate III in Meat Processing</li> <li>• AMP40222 Certificate IV in Meat Processing</li> <li>• AMP40522 Certificate IV in Meat Safety Inspection</li> <li>• AMP60122 Advanced Diploma of Meat Processing</li> </ul>
Number of new units of competency and their titles	7 new units: <ul style="list-style-type: none"> <li>• AMPCOM301 Communicate effectively at work</li> <li>• AMPMSY413 Recognise diseases and conditions during inspection of food animal</li> <li>• AMPMSY414 Conduct ante and post-mortem inspection in micro meat processing premises</li> <li>• AMPMSY415 Conduct post-mortem inspection in micro meat processing premises – Wild game</li> <li>• AMPQUA301 Comply with hygiene and sanitation requirements</li> <li>• AMPQUA302 Maintain food safety and quality programs</li> <li>• AMPWHS301 Contribute to workplace health and safety processes</li> </ul>
Number of revised units of competency and their titles	94 revised units - see Attachment G
Confirmation that the draft training package components meet the requirements in Section 2 <i>Equity checklist of draft training package components</i>	<b>Yes</b> - draft training package components meet the requirements in Section 2 <i>Equity checklist of draft training package components</i>
Is the Equity Report prepared by a member of the Quality	Yes – Anna Henderson

## Training Package Quality Assurance

Information required	Detail
Assurance Panel? If 'yes' please provide the name.	
Date of completion of the report	16 August 2022

# Training Package Quality Assurance

## Section 2 – Equity checklist of draft training package components

Equity requirements	Equity reviewer comments
<p>The training package component(s) comply with Standard 2 of the <i>Standards for Training Packages 2012</i>. The standard requires compliance with the <i>Training Package Products Policy</i>, specifically with the access and equity requirements:</p> <ul style="list-style-type: none"> <li>• Training Package developers must meet their obligations under Commonwealth anti-discrimination legislation and associated standards and regulations.</li> <li>• Training Package developers must ensure that Training Packages are flexible and that they provide guidance and recommendations to enable reasonable adjustments in implementation.</li> </ul>	<p>Provide brief commentary on whether the draft endorsed components meet each of the equity requirements</p> <p>The units of competency comply with Standard 2 of the <i>Standards for Training Packages</i>.</p> <p>The AMP V8.0 Training Package Companion Volume Implementation Guide (CVIG), Part 1 provides advice on access and equity considerations including reasonable adjustment for learners with disabilities.</p>

## Section 3 - Training Package Quality Principles

### Quality Principle 4

Be **flexible** to meet the diversity of individual and employer needs, including the capacity to adapt to changing job roles and workplaces.

#### Key features

Do the units of competency meet the diversity of individual and employer needs and support equitable access and progression of learners?

What evidence demonstrates that the units of competency and their associated assessment requirements are clearly written and have consistent breadth and depth so that they support implementation across a range of settings?

Are there other examples that demonstrate how the key features of flexibility are being achieved?

Equity requirements	Equity reviewer comments
<p>1. What evidence demonstrates that the draft components provide flexible qualifications/units of competency that enable application in different contexts?</p>	<ul style="list-style-type: none"> <li>• The draft qualifications allow for elective units to be chosen from other endorsed training packages or accredited courses.</li> <li>• The draft units enable flexible application because they address a broad range of skills.</li> </ul>
<p>2. Is there evidence of multiple entry and exit points?</p>	<ul style="list-style-type: none"> <li>• Pathways information is provided in the CVIG. There are no restrictions to entry.</li> <li>• Three skill sets are included in this submission (two of them are new).</li> </ul>
<p>3. Have prerequisite units of competency been minimised where possible?</p>	<ul style="list-style-type: none"> <li>• Prerequisite requirements have been kept to a minimum in the draft units of competency in this submission (they have been removed from many units, thus allowing units to be imported into other qualifications without the barrier of multiple prerequisites).</li> </ul>

# Training Package Quality Assurance

Equity requirements	Equity reviewer comments
	<p><b>Performance Evidence work hours and Licensing issues</b>            The application of <i>AMPMSY414 Conduct ante and post-mortem inspection in micro meat processing premises</i> and <i>AMPMSY415 Conduct post-mortem inspection in micro meat processing premises - Wild game</i> have 100-hour mandatory performance requirements for workers in micro meat premises. The requirements state:</p> <p>‘This unit must only be selected for workers in micro meat processing premises when 100 hours of performance evidence for assessment is unachievable within a reasonable timeframe. It must only be selected for training and assessment in states/territories where the controlling food safety authority deems it is appropriate.</p> <p>This unit must not be co-delivered with an 'Ante and post-mortem inspection' or a 'Post-mortem inspection' unit that requires 100 hours of performance evidence to be completed.</p> <p>Users must note that this unit will not satisfy the regulatory requirements for meat inspection work in export premises or larger domestic premises.’</p> <p>The Certificate III in Meat Safety Inspection includes the following statement:</p> <p>‘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.’ Information has been added to the CVIG to explain how regulators can determine whether individuals have completed a unit with or without 100 hours of performance evidence for assessment (and so whether individuals are suitably qualified to work in domestic or export settings). Commonwealth and state regulators have all participated in discussions around these issues.’</p>
<p>4. Are there other examples of evidence that demonstrate how the key features of the flexibility principle are being achieved?</p>	<ul style="list-style-type: none"> <li>• The draft qualifications in this submission include units of competency from other training packages and allow for elective units to be chosen from other training packages and accredited courses.</li> <li>• The three skill sets provide for flexible delivery options.</li> <li>• The draft units of competency in this submission incorporate the principles of sound communication and collaboration with others. These principles support flexible delivery within the meat processing context.</li> </ul>

## Quality Principle 5

Facilitate **recognition** of an individual’s skills and knowledge and support movement between the school, vocational education and higher education sectors.

### Key features

Support learner transition between education sectors.

## Training Package Quality Assurance

Equity requirements	Equity reviewer comments
<p>1. What evidence demonstrates pathways from entry and preparatory level as appropriate to facilitate movement between schools and VET, from entry level into work, and between VET and higher education qualifications?</p>	<ul style="list-style-type: none"> <li>• VET information for secondary students is provided in the AMP V8.0 Training Package CVIG, Part 1.</li> <li>• Information for Australian apprenticeships/traineeships is provided in the AMP V8.0 Training Package CVIG, Part 1.</li> <li>• There are currently no formal, national credit arrangements for AMP qualifications and higher education qualifications, Part 1.</li> </ul> <p>AMP qualifications with potential for traineeship or apprenticeships are as follows:</p> <ul style="list-style-type: none"> <li>• AMP30322 Certificate III in Meat Safety Inspection</li> <li>• AMP30622 Certificate III in Meat Processing</li> <li>• AMP40222 Certificate IV in Meat Processing</li> <li>• AMP40522 Certificate IV in Meat Safety Inspection</li> </ul>

### Quality Principle 6

Support interpretation by training providers and others through the use of simple, concise language and clear articulation of assessment requirements.

#### Key features

Support implementation across a range of settings and support sound assessment practices.

Equity requirements	Equity reviewer comments
<p>1. Does the Companion Volume Implementation Guide include advice about:</p> <ul style="list-style-type: none"> <li>• Pathways</li> <li>• Access and equity</li> <li>• Foundation skills?</li> </ul> <p>(see Training Package Standard 11)</p>	<p>Yes - The AMP CVIG provides advice on:</p> <ul style="list-style-type: none"> <li>• Pathways Part 1</li> <li>• Access and equity– described and addressed with advice on reasonable adjustments for learners with disabilities (Part 1)</li> <li>• Foundation skills – explanation about Australian Core Skills Framework (ACSF) (Part 1).</li> </ul>
<p>2. Are the foundation skills explicit and recognisable within the training package and do they reflect and not exceed the foundation skills required in the workplace?</p>	<p>Yes – Foundation skills which are not explicit in the unit of competency, are identified in a table and described against the ACSF.</p>

## Attachment F: Copies of Letters of Support

Email 18 July 2022

Dear Mintrac,

I am writing to provide my support for the Meat Processing General, Quality and Safety Skills project. I have participated throughout the project and have provided feedback to help shape the draft standards to meet industry needs.

I have in excess of 45 years experience within the retail industry and Australian meat industry, currently work with Charles Darwin University as a lecturer in meat studies, with previous roles throughout the industry, including working with MLA as the International Meat Industry Technical Manager for the Middle East and North Africa region.

I hold the following qualifications;

- Certificate IV in Workplace Training and Assessment (TAE40116)
- Certificate IV – Meat processing (Leadership)
- Certificate III – Meat retailing
- Certificate III – Meat Processing (Abattoirs)
- Certificate III – Work Health and Safety
- Certificate II – Meat processing (Abattoirs)

In particular I support the proposed changes to AMP30622 Certificate III in Meat Processing, specifically the changes to AMPX209 Sharpen Knives (now AMPWHS201) and AMPR108 Monitor meat temperature from receipt to sale, now (AMPQUA202).

The proposed changes for AMPX209 confirms the need to co assess the unit with another unit. This change formally requires assessors to confirm the students ability to not only sharpen a knife, but to also use it safely in the context of requiring a sharp knife to demonstrate safe work practices when using a knife. This change will certainly assist in the review of the retail qualification.

The proposed changes for AMPR108 allow the Assessment conditions to be identified and more relevant to the students workplace location and provide clarity to what is required in terms of “monitoring systems”. This is particularly good for the retail sector where there can be conflicting views from employers on how that system looks as well as auditors who may not necessarily be familiar with operational requirements within the different meat industry sectors.

I look forward to teaching and working with individuals with the updated standards for meat processing.

Rodney Sims



23 September 2022

**RE: AMP Meat Processing General, Quality and Safety Skills Project**

Dear Mintrac,

I am writing to provide support for the Meat Processing General, Quality and Safety Skills project.

AMIC have participated throughout the project via the Skills Impact Meat Industry Reference Committee and also via presentations to our members.

AMIC undertook considerable consultation with our members on the inclusion of mandatory workplace requirements and entry requirements for the meat safety units, AMIC support the outcomes of the work undertaken.

Additionally AMIC have provided feedback to help shape the draft standards to meet industry needs.

We support:

- Retention of Meat specific units rather than importing units
- The new units created to support learning outcomes
- Merged qualifications with specialisations
- Teach out extension request on the current qualifications from 12 to 24 months

We look forward to working with MINTRAC and the meat industry with the new training products in the future.

Regards



Stacey McKenna

General Manager – Workforce Services

Australian Meat Industry Council

2nd Floor  
460 Pacific Highway  
St Leonards NSW 2065  
Australia  
T 02 9086 2200  
F 02 9086 2201  
E [admin@amic.org.au](mailto:admin@amic.org.au)  
W [amic.org.au](http://amic.org.au)  
ABN 65 990 653 488





## Australian Pork Limited

ABN 83 092 783 278

PO Box 4746 Kingston ACT 2604 Australia  
T: 02 6270 8814 | F: 02 6285 2288  
[www.australianpork.com.au](http://www.australianpork.com.au)

1212 September 2022

Ms Lucinda O'Brien  
Industry Skills Standards Specialist  
National Meat Industry Training Advisory Council MINTRAC  
Suite 7, 2-4 Northumberland Drive  
Caringbah NSW 2229  
By email: [lobrien@mintrac.com.au](mailto:lobrien@mintrac.com.au)

Dear Ms O'Brien

### **Letter of Support for Meat Processing General, Quality and Safety Skills project**

I am writing to express Australian Pork Limited's support for the 'Meat Processing General, Quality and Safety Skills project' (the Project) and the process that MINTRAC, working with Skills Impact, undertook to consult with industry, businesses and Registered Training Organisations (RTOs) and review the training package components.

We understand that this Project was the first of a three-part process to review and update the AMP Meat Training Package so that it is contemporary and meets current policies and standards set by the Australian Industry and Skills Committee. MINTRAC is the company representing the meat industry on training matters, and Skills Impact the Skills Service Organisation for the agriculture sector.

APL is the national representative body for Australian pork producers. It is a producer-owned not-for-profit company combining marketing and export growth, research and innovation, and policy development to assist in securing a profitable and sustainable future for the Australian pork industry. We develop industry capability through training, leadership and professional development opportunities and have strong engagement with training organisations that service the industry with pork production and meat processing training.

APL was able to participate throughout the Project, promote consultation opportunities through our networks with pork processors and facilitate their feedback and input to help shape the draft standards. The project enabled APL and stakeholders to understand feedback, advice and decisions made regarding retention of units, updating or creation of new units along with other changes that ensured the training package meets required training standards.

We understand that following extensive consultation, MINTRAC is responsible for providing the Project's final report to the Australian Industry and Skills Committee (AISC).

APL appreciates the work of Skills Impact and MINTRAC in delivering this Project which should benefit the meat processing industry. We look forward to supporting future work to ensure the relevance and quality of training through the industry. Please contact Angela Bradburn [angela.bradburn@australianpork.com.au](mailto:angela.bradburn@australianpork.com.au); 0460 306 017 if you wish to discuss.

Yours sincerely

A handwritten signature in black ink, appearing to read "a. bradburn", written in a cursive style.

Angela Bradburn, Policy Manager

3/8/2022

Dear MINTRAC,

I am writing to provide my support for the Meat Processing General, Quality and Safety Skills project. I have participated throughout the project and have provided feedback to help shape the draft standards to meet industry needs.

I manage the National Sheep Health Monitoring Project (NSHMP) at Animal Health Australia, which has been in operation since 2007, utilising meat inspectors in the collection of animal disease and condition information. This data is reported back to producers to help lead to health, welfare and productivity changes on farm, as well as better supply to processors.

In particular I support the mandatory workplace requirements and retention of meat specific units rather than importing units as well as merged qualifications with specialisation. For the NSHMP it is important that the meat inspection workforce is well trained and receiving the support that they need to undertake their primary role of food safety inspection as well as our own project-specific activities.

I look forward to working with individuals with the updated standards for meat processing.



Dr Rob Barwell

Head of Program, Biosecurity



19 July 2022  
Suite 7,  
2-4 Northumberland Drive,  
Caringbah  
NSW 2229

Dear Mintrac,

I am writing to provide my support for the Meat Processing General, Quality and Safety Skills project. I have participated throughout the project and have provided feedback to help shape the draft standards to meet industry needs.

I was a Queensland Government Meat Inspector for over 28 years and in that time oversaw the processing of cattle, sheep, goats, pigs, deer, horses, camels, wild game animals, ostriches, emus, poultry and crocodiles. I was also involved in overseeing the boning, slicing, packing, manufacturing and retailing of meat and meat products. During this period I was involved in the development of the Australian Standard for the hygienic product and transportation of meat and meat products for human consumption and the introduction of HACCP based food safety programs into the Queensland domestic meat industry. In the last twenty years I have been employed by TAFE Queensland where I teach the current Meat Industry Training Package.

I support the project's review of the Certificate III in Quality Assurance, Certificate IV in Quality Assurance and Certificate IV in Leadership qualifications. In particular I support the projects stance on:

- Mandatory workplace requirements
- Retention of Meat specific units rather than importing units
- Support the new units created
- Merged qualifications with specialisation
- Teach out extension request on the current qualifications from 12 to 24 months

I look forward to teaching individuals with the updated standards for meat processing.

A handwritten signature in black ink, appearing to read "Mark Rickard".

Mark RICKARD  
Teacher/Leading Vocational Teacher  
Meat and Food Processing  
South West Region  
TAFE QUEENSLAND

26 August 2022

**Mick Crouch - Chief Executive Officer**  
**Suite 7, 2-4 Northumberland Drive**  
**Caringbah NSW 2229**

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**Re: Letter of Support – Meat Processing General, Quality and Safety Skills Project**

Dear MINTRAC,

I am writing to provide my support for the **Meat Processing General, Quality and Safety Skills** project.

Our technical teams and subject matter experts within Biosecurity and Food Safety, Compliance & Integrity Systems units have participated throughout the project over recent months, and have provided feedback to help shape the draft standards, to meet the needs of industry.

As the regulator in this space in NSW for over two decades, our remit of operations cover meat processing facilities, and encompass compliance with applicable legislation including the NSW Food Act 2003, NSW Food Regulation 2015, and the Australia New Zealand Food Standards Code.

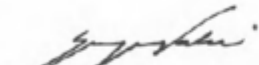
A fundamental requirement to achieving compliance in this sector is the presence of a suitably qualified, and current licenced meat safety inspector/ officer on plant, the currency of relevant skills and knowledge requirements at the Certificate III/IV level of which, have been addressed in this project.

In particular, we highlight some major components of this project that are essential for business continuity, and assistive in achieving food safety compliance. Namely:

- Ensuring equivalence with mandatory workplace requirements with our export markets ensures discussions which ensue between trading nations can focus on other matters;
- The retention of meat specific units, as opposed to importing units allows greater matching of learning outcomes and skills to support the industry of today, and of tomorrow;
- Training and skills keeping pace with evolution of Industry by creating new units to address micro processing business needs without compromising food safety;

- Merged qualifications with specialisation to enable additional opportunities to candidates who wish to pursue other areas including leadership and quality management;
- The time extension request on the current qualifications from 12 to 24 months to enable all Industry stakeholders adapt to and adopt required changes without rush.

Our agency looks forward to working with Industry bodies like MINTRAC and individuals within meat processing businesses as the updated standards for meat processing are rolled out to ensure the continuity of safe food entering the supply chain for consumers.



Sincerely

Greg Vakaci  
Director  
Compliance & Integrity Systems



Australian Government  
Department of Agriculture,  
Fisheries and Forestry

Lucinda O'Brien  
Industry Skills Standard Specialist  
National Meat Industry Training Advisory Council MINTRAC  
Suite 7, 2-4 Northumberland Drive  
Caringbah NSW 2229

Dear Mintrac,

I am writing to provide my support for the Meat Processing General, Quality and Safety Skills project. I have participated throughout the project and have provided feedback to help shape the draft standards to meet industry needs.

I have worked for the department in export meat regulation for over 25 years. In this time, I have performed the roles of On-Plant Veterinarian, Area Technical Manager and Field Operations, across several regions. The importance of having an effective and comprehensive Meat Safety Inspection qualification that underpins meat inspection in Australia and supports export certification and market access can't be understated.

I support the following outcomes of the project, which I believe will ensure the Meat Safety Inspection qualification continues to meet contemporary regulatory and industry needs.

- Mandatory workplace requirements
- Retention of Meat specific units rather than importing units
- Support the new units created
- Merged qualifications with specialisation
- Teach out extension request on the current qualifications from 12 to 24 months]

I look forward to working with individuals with the updated standards for meat processing.

Yours sincerely,

Dr. Jason Ollington BVSc

Field Operations Manager

Meat Exports Branch

Department of Agriculture, Fisheries and Forestry

30/08/2022

T +1800 900 090  
T +61 3 8318 6700  
F +61 3 8318 6701

Corner Grants & Centre Roads  
Melbourne Airport VIC 3045

Canberra GPO Box 858  
Canberra ACT 2601

agriculture.gov.au  
info@aff.gov.au  
ABN 94 190 894 988

14 July 2022

Meat & Livestock Australia  
Level 1, 40 Mount Street  
North Sydney NSW 2060

Email: [spitt@mia.com.au](mailto:spitt@mia.com.au)  
Ph: 0428 030 385

Dear Mintrac,

I am writing to provide my support for the Meat Processing General, Quality and Safety Skills project. I have participated throughout the project and have provided feedback to help shape the draft standards to meet industry needs.

I am the National Livestock Reporting Service (NLRS) Manager at Meat & Livestock Australia (MLA) and have been heavily involved in developing training materials for our Livestock Market Officers (LMOs) who report on saleyard cattle and sheep prices across Australia.

In particular I support the inclusion of updated units:

- o AMPLSK302 Assess cattle according to industry standards
- o AMPLSK303 Assess sheep and lambs according to industry standards

These units apply to workers in the livestock industry who prepare or utilise assessments of cattle, sheep and lambs as part of their duties as market reporters, or as livestock vendors, livestock buyers or lairage managers at a meat processing premises.

I look forward to working with individuals with the updated standards for meat processing.

Regards,

Stephanie Pitt



Dear Mintrac,

I am writing to provide my support for the Meat Processing General, Quality and Safety Skills project. I have participated throughout the project and have provided feedback to help shape the draft standards to meet industry needs.

In particular I support

- Mandatory workplace requirements
- Retention of Meat specific units rather than importing units
- Support the new units created
- Merged qualifications with specialisation
- Teach out extension request on the current qualifications from 12 to 24 months

I look forward working with individuals with the updated standards for meat processing.

*Many Thanks*

*Kim Stanton*

**Principal Lecturer**, Hospitality and Commerce  
South Metropolitan TAFE, Mandurah Campus  
2 Education Drive Greenfields WA 6210

t: (08) 9586 7435 (Mandurah)

t: (08) 9363 5485 (Bentley)

m: 0437102072

e: [kim.stanton@smtafe.wa.edu.au](mailto:kim.stanton@smtafe.wa.edu.au)

w: [southmetrotafe.wa.edu.au](http://southmetrotafe.wa.edu.au)





Dear Mintrac

I am writing to provide my support for the Meat Processing General, Quality and Safety Skills project.

I have participated throughout the project and have provided feedback to help shape the draft standards to meet industry needs.

My industry experience is.

30 years as a Senior Supervising Meat Inspector with the controlling authority now called DAFF Department of Agriculture Fisheries and Forests.

15 years with TAFESA training in the Meat Industry.

9 years as a part time trainer with Response Learning.

In particular I support.

- Mandatory workplace requirements
  - This gives clear requirements for each training unit and consistency over the domestic and export sectors of the Meat Industry.
  - Gives the opportunity for skills transfers if a student wishes to alter direction in their career.
- Retention of meat specific units rather than importing units.
  - Units for the meat industry are designed for our industry and address all the requirements and specific regulations of AS4696 plus Regulations for export, domestic production and in most cases importing country requirements. Trying to make an imported unit fit our industry would be counterproductive.
- Support for the refreshing and customising of units.
  - A lot of work has been done with existing units that have presented problems for trainers delivering to specific parts of the industry. Changes has been made to enable trainers to bring trainees to a level of competency that meets or exceeds the requirements of the unit and industry.
- Merged Qualifications with specialisation.
  - The training package gives the trainee the opportunities to use a current qualification to do a selection of new units that, using the previous qualification units as RPL to gain a new qualification that opens up a new direction within our industry. This has a significant positive influence on recruitment and retention.
- Teach out extension of the current qualifications from 12 to 24 months.
  - This does three things;
    - It allows the trainee and industry to get the required levels of training and competency over a more appropriate time period.
    - It allows the trainee and industry more time to select the appropriate units or direction suited to both parties.
    - Once completed it gives the trainee a portable qualification learnt over a more appropriate time period.

I look forward to continuing teaching and working with trainees within our industry with the updated standards for meat processing.

Yours Faithfully



**Tom Collyer**

Facilitator – Meat Safety Specialist



Response Learning Meat Processing

Response Learning Pty Ltd

M: +61 401 990 552

E: [tom@responseeast.com.au](mailto:tom@responseeast.com.au)

W: <https://responselearning.edu.au/>



27 June 2022

To Whom it May Concern

RE: **Meat Processing General, Quality and Safety Skills project**

Dear MINTRAC,

I write on behalf of AUS-MEAT Limited (AUS-MEAT) in support of the Meat Processing General, Quality and Safety Skills project. We have participated throughout the project and have provided feedback to help shape the ongoing needs of the Australian Meat Industry.

AUS-MEAT is an auditing, training and certification body owned by the Australian meat and livestock industry through the Australian Meat Processor Corporation (AMPC) and Meat & Livestock Australia (MLA).

Since its formation in 1987, AUS-MEAT has established a reputation of reliance and integrity in its ability to provide effective auditing and training solutions within the traditional meat and livestock Industry, and across a broad range of commodity sectors.

AUS-MEAT has extensive experience in the auditing, training, and management of a range of programs within Australia and New Zealand, which focus on trade description, food safety, product quality, animal welfare, biosecurity, and social accountability. A broad range of sectors of the food supply chain are serviced including farms, feedlots, saleyards, processors, transport, warehousing, manufacturing, and retail.

AUS-MEAT conducts more than 15,000 audits, delivers training and assessment opportunities to over 1000 students per annum, the majority of which are based in regional areas of Australia.

In particular, I support the following key items in this project:

- Retention of meat specific units rather than importing units
- Mandatory workplace requirements
- Support the new units created as a result of the project
- Merged qualifications with specialisation
- Teach out extension request on the current qualifications

I look forward to continuing to work with MINTRAC and supporting the benefits this project will deliver to the red meat processing industry in Australia.

Yours faithfully,

A handwritten signature in black ink, appearing to read 'Ben Robinson', with a long horizontal line extending to the right.

Ben Robinson  
General Manager – Meat Standards & Training Services

Dear Mintrac,

I am writing to provide BE Campbell's support for the Meat Processing General, Quality and Safety Skills project. We have participated throughout the project and have provided feedback to help shape the draft standards to meet industry needs.

BE Campbell has worked within the meat industry (specifically pork) for 50 years and has an established Enterprise Training Organisation - Wetherill Park Training Centre (WPTC). One of the WPTC Traineeships includes the Cert III Meat Processing (General) which was part of the recent MINTRAC review project.

We support key project points that we think are relevant to our business and industry:

- **Support the new units created:** The new package rules which includes new units are more relevant in content and provides our trainers the flexibility to manage the skill set required for our business
- **Teach out extension request on the current qualifications from 12 to 24 months.** It is a realistic timeframe as our WPTC have a monthly intake of students. The teach out extensions allows for an easier transition to the new qualification package without disruption to current trainees learning and training plans. It also ensures that our WPTC are prepared within the 24-month period to support our trainers and provide accurate monthly reporting.
- **Mandatory workplace requirements** – the removal of the required nominal hours puts the emphasis on a more robust assessment of competency for the unit rather than the number of hours. This will provide a better level of skill and outcome for the business.
- **Merged qualifications with specialisation.** This provides our trainees with an in-depth knowledge of the area they are learning and a wider scope of tasks and/or future role opportunities within the business.

We look forward to training and working with individuals with the updated standards for meat processing (general).

Kind Regards,



Alan Schembri  
Chief Human Resources Officer  
BE Campbell



15 July 2022

National Meat Industry Training Advisory Council MINTRAC  
Suite 7, 2-4 Northumberland Drive  
Caringbah NSW 2229  
By email [lobrien@mintrac.com.au](mailto:lobrien@mintrac.com.au)

Dear Mintrac,

**Meat Processing General, Quality and Safety Skills project.**

I am writing to provide my support for the Meat Processing General, Quality and Safety Skills project. I have participated throughout the project and have provided feedback to help shape the draft standards to meet industry needs.

I have been a Licensed and practicing Stock & Station Agent and Auctioneer since 1984 And represent the Australian Livestock & Property Agents Association Ltd ALPA, who are the National Peak Industry Body for Livestock & Property Agents.

ALPA represents more than 1,200 agency businesses across Australia who employ over 8,500 people in the agricultural industry. Collectively, this group plays an important role in the transactions of Livestock, Wool, Merchandise, Agricultural Insurance and Rural Property.

ALPA Members handle in excess of 97% of rural agency business Australia wide and is one of the largest organisations of small to medium rural businessmen and women relied upon to protect the interests of agents and primary producers nationally.

In particular, I support the retention of Meat specific units rather than importing units as well as the new units created from the viewpoint of relevance and fitness for purpose.

I look forward to working with individuals with the updated standards for meat processing.

Yours faithfully

Peter Baldwin B.Bus Lec  
Chief Executive Officer

**HEAD OFFICE**

Level 6, 2 Barrack Street SYDNEY NSW 2000  
Telephone: 02 9262 6633  
Fax: 02 9262 6422  
Email: [admin@alpa.net.au](mailto:admin@alpa.net.au)  
Chief Executive Officer:  
Peter Baldwin

**NORTHERN REGION**

PO Box 2178 TOOWONG QLD 4066  
Telephone: 07 3310 8977  
Fax: 02 9262 6422  
Email: [nthadmin@alpa.net.au](mailto:nthadmin@alpa.net.au)  
Northern Regional Manager:  
Andrea Lethbridge

**SOUTHERN REGION**

PO Box 92 COOLAMON NSW 2701  
Telephone: 0434 310 310  
Fax: 02 9262 6422  
Email: [sthadmin@alpa.net.au](mailto:sthadmin@alpa.net.au)  
Southern Regional Manager:  
Liz Summerville

**Downs Pig  
Management  
Systems**

22 Brimblecombe  
Street  
Dalby Qld 4405

Phone: 0429 021 407  
E-mail:  
ross@dpms.com.au

**MINTRAC**

This letter is in support of the changes/update to the AMP Training Package. I have been directly involved as an RTO Manager with CHM Alliance as well as having previous industry experience in teaching Slaughtering and Butchering of pigs. I have also recently trained Swickers Kingaroy Bacon Factory staff in the Certificate III in Meat Processing and Yard Staff to complete the requirements to become a PAMI.

In particular I support:

- **Mandatory workplace requirements**  
To ensure students get real life experience and skills within the meat industry using industry current technology and systems
- **Retention of Meat specific units rather than importing units**  
This ensures that the students gain the best available training and is assessed to meat industry requirements.
- **Support the new units created**  
This gives greater flexibility in achieving a qualification and meets the development of new skills as the industry increases technology and systems to better handle meat processing
- **Merged qualifications with specialization**  
This will better reflect the requirements of students and employers and also assist in transition from one level to another
- **Teach out extension request on the current qualifications from 12 to 24 months]**  
To allow extra time for students to complete their current qualification without having to re-enrol and change units under the new packaging rules.

I look forward to seeing a well-educated workforce within the Meat Processing Industry with the updated standards for meat processing.

Regards



Ross Brown  
Consultant

Dear Mintrac,

I am writing to provide my support for the Meat Processing General, Quality and Safety Skills project. I have participated throughout the project and have provided feedback to help shape the draft standards to meet industry needs.

I am a Lecturer and on plant trainer and assessor at Teys Australia Naracoorte & JBS Bordertown and Port Wakefield multi species delivering all Meat Processing Qualifications:

Certificate I & II Meat Processing (Abattoirs), Certificate III Meat Processing (Boning Room) (General) (Slaughtering) (Meat Safety), Certificate IV Meat Processing (Meaty Safety) (Quality Assurance) (Leadership), Certificate IV (Training and Assessment), Animal Welfare Officers Skill Set Assess Effective Stun and Bleed, Handle Livestock using Basic Techniques, Statement of Completion AQIS Authorised Officer Training, Diploma in Meat Processing, Diploma of Quality Auditing, Diploma of Vocational Education and Training.

Current – April 2011 TafeSA Off Campus lecturer (Meat Studies).

Jan 2009 - Apr 2011 Teys Australia Naracoorte  
AAO Meat Inspector

Follow Post-Mortem Inspection Procedures  
at our EU and US Export Listed plant

Apr 2008 - Jan 2009 Teys Australia Naracoorte  
Slicer/Boner

Slicer/Boner Follow Work Instructions and Standard Operating Procedures for ALL cuts.

Apr 1998 - May 2008 Tatjana Meat Company Bordertown  
Trimmer

Trimmer at the Lamb and Mutton processing plant EU and Export Listed night shift team leader

Nov 1993 – March 1998 Smorgon Meat Naracoorte

Slicer/Boner

Slicer/Boner for EU and US Export Listed beef processing plant

I support:

- Mandatory workplace requirements.

It is now very clear what the progression from CERT II III IV is and what the prerequisite qualification are.

- Support the new units created

The elimination of old surplus and outdated units makes the training plan requirements and values way easier to achieve.

- Merged qualifications with specialization

The 3 Certificate III qualification with Quality Assurance, Meat Safety Inspection and Certificate III General.

- Teach out extension request on the current qualifications from 12 to 24 months

With current enrolled new students in 2022 12 months is not enough time successfully complete the qualifications.

I look forward to teaching individuals with the updated standards for meat processing.



*Roger Lusher*

*ID Number 2902661*

*Off Campus Lecturer Meat Processing*

*Applied Food Studies*

*Regency Park SA*

*Ph 0883484471*

*Mobile 0434604755*

*Email [roger.lusher@tafesa.edu.au](mailto:roger.lusher@tafesa.edu.au)*

8 Aug 2022

Dear Mintrac,

I am writing to provide my support for the Meat Processing General, Quality and Safety Skills project. I have participated throughout the project and have provided feedback to help shape the draft standards to meet industry needs.

I have 40 years experience in the industry in both the retail and the abattoir sector. I have been an industry trainer since 2008 so I am very familiar with the Mintrac product and the Meat Package in general.

In particular, I support

- Mandatory workplace requirements as most of the skills need to be taught in the workplace over time rather than in a classroom.
- Retention of Meat specific units rather than importing units. Once one gets to know the range of meat specific units available we are able to customize training plans to individuals a lot easier than with fluffy generic food processing units.
- Merged qualifications with specialization. I believe this is the way forward for our industry.
- Teach out extension request on the current qualifications from 12 to 24 months. This is realistic considering I have a huge cohort just beginning a Cert III and with customizing of training plans there will be a lot of work developing new assessment material.

I look forward to teaching and mentoring individuals with the updated standards for meat processing.

Kind regards

Roy Simpkin



*Group Workplace Trainer and Assessor*

E. [Roy.Simpkin@jbssa.com.au](mailto:Roy.Simpkin@jbssa.com.au)



M. 0425769302

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JBS Australia

30 Industry Park Dr, Brooklyn VIC 3012

P.O. Box 36 Altona Nth

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# FLETCHER INTERNATIONAL EXPORTS PTY LTD



ABN 64 003 213 652 ACN 003 213 652

Lot 11 Yarrandale Road (Locked Bag 10) Dubbo NSW 2830  
T +612 6801 3100 E mailbox@fletchint.com.au

Dear Mintrac,

I am writing to provide my support for the Meat Processing General, Quality and Safety Skills project. I have participated throughout the project and have provided feedback to help shape the draft standards to meet industry needs.

Fletcher International WA is Australia's largest and most integrated sheep/lamb textile and meat processor, exporting both chilled and frozen product to over 90 countries around the world. The company is 100% Australian owned by Roger and Gail Fletcher and family. Fletcher International began producing export products when the plant commenced in 1988.

Fletcher International can insure the highest quality and integrity to our clients. We are proud to offer the assurance that:

All sheep meat is 100% Halal slaughtered, in accordance with Islamic rites.

All products are prepared in accordance with the strict food safety regulations of the Federal Governments, Department of Agriculture, (DOA).

All products are produced in an environmentally responsible manner.

All products are 100% Australian and naturally safe.

As a company, we are proud of the strong relationships we have built with our valued clients over the years. These relationships have been central to the development of the business, and their longevity demonstrates our ability to consistently supply quality products to exacting market requirements worldwide.

Roger Fletcher began processing product through council abattoirs in the early 70's. Roger quickly became restricted for any future growth and was limited to how many sheep he could kill. It was then decided that Roger would build his own abattoir in Dubbo NSW using what he had learnt from other abattoirs and removing design inefficiencies. The Dubbo plant began operations in 1988 and was the first plant to operate a hot boning mutton room. Dubbo established new employment policies setting up one of the first enterprise bargaining agreements in Australia. With the success of the Dubbo plant and Roger's ambition for growth, a site was picked in Western Australia to build a new high tech plant. The Narrikup plant began operations in 1998 and helped the region with unemployment.

Fletcher International WA exported approximately 29,850 metric tons of meat products, 9000 metric tons of skins and 8400 metric tons of by-products for the year.

Product summary:

Bone in and boneless lamb,

Bone in and boneless hogget,

Bone in and boneless mutton,

Edible offal (liver, heart and tripe),

Mutton and lamb runners,

Ovine meat and bone meal, blood meal and tallow,

Pet food: mechanically separated ovine,

Wool products, and

Salted sheepskins.

Products can be bulk packed for a butcher or warehouse or prepared to go straight onto a supermarket shelf. These products are exported to over 90 countries around the globe and are seen as the preferred brand in most countries. The top ten country's which we export to by the way of value include:

Saudi Arabia, USA, United Kingdom, Japan, Switzerland, United Arab Emirates, China, Qatar, Jordan and Egypt

An investment in training is an investment in the continued development of the business. A well trained workforce is a key for increasing quality and efficiency. Fletcher International's philosophy is to support ongoing employee development throughout their career. Fletcher International WA currently spends an estimated 1 Million Dollars a year on training.

As a Registered Training Organisation all employees are placed in dedicated courses to develop knowledge and practical skills in areas such as food safety and animal welfare techniques. This ensures the company remains at the forefront of the industry and is equipped to continue to deliver high quality, safe products to International markets. Fletcher International offers job security.

As a multicultural employer, Fletcher International have a range of employees from various nationalities which include: Filipino's, Sudanese, Burmese, Taiwanese, Indian, Koreans South Africans, Afghans, New Zealanders, UK, European and Asian Backpackers, Australian's including Indigenous.

Fletcher International is a Registered Training Organization and provides in-house meat industry training as per the scope of registration as well as off the job and on the job training using external training organizations.

To keep up with the changing trends in training Fletcher International review their training on an annual basis.

In particular I support:-

- Mandatory workplace requirements
- Retention of Meat specific units rather than importing units
- Support the new units created
- Merged qualifications with specialisation
- Teach out extension request on the current qualifications from 12 to 24 months]

I look forward to Training and facilitating individuals with the updated standards for meat processing.

Yours sincerely



Suzanne Yewers  
Training Manager  
Fletcher International Exports Pty Ltd  
RTO – 6539  
9/08/2022

Ms Lucinda O'Brien  
Industry Engagement Manger  
MINTRAC  
Suite 7, 2-4 Northumberland Drive  
Caringbah NSW 2229

08 August 2022

Dear Lucinda,

This letter is to support the processes taken by MINTRAC (Lucinda O'Brien, Industry Skills Standards Specialist) to review the Meat Processing General, Quality and Safety Skills project.

TAFE NSW has provided input into the project via staff employed in delivery, product development and industry engagement areas of the organisation. TAFE NSW provided feedback during online consultation forums, via email and through the online feedback mechanism.

TAFE NSW is a Registered Training Organisation that delivers training in Australian Meat Processing (AMP) and the Food, Beverage & Manufacturing (FBP) and the Agriculture, Horticulture, Conservation and Land Management (AHC) qualifications across NSW.

TAFE NSW delivers training to students in the following AMP qualifications:

- AMP20316 Certificate II in Meat Processing (Abattoir)
- AMP20117 Certificate II in Meat Processing (Food Services)
- AMP30815 Certificate III in Meat Processing (Retail Butchery)
- AMP30516 Certificate III in Meat Processing (Slaughter)
- AMP30216 Certificate III in Meat Processing (Food Services)
- AMP31016 Certificate III in Meat Processing (Smallgoods Manufacture)

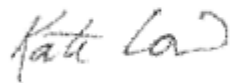
TAFE NSW has provided feedback into the review and particularly supports the following: -

- Reduction in the number of overall units and merging of qualifications creating specialisations.
- Teach out extension request on the current qualifications from 12 to 24 months]
- Inclusion of some FBP units such as food safety where applicable to provide transferable skills and knowledge enabling students/employees to move across food sectors.

Thank you for the opportunity to participate in the project and TAFE NSW looks forward to potentially delivering the new and revised qualifications.

If you have any further questions please feel free to contact us.

Yours sincerely



Kate Low  
**Skills Excellence Network Lead**  
**Greenskills**  
TAFE NSW  
0419 295 601



Saroja Gurazada  
**Product Manager, Food**  
**Product and Quality**  
TAFE NSW  
0439 421 825

22 August 2022

Attention: Mintrac  
National Meat Industry Training Advisory Council  
Suite 7, 2-4 Northumberland Drive,  
Caringbah NSW 2229

Dear Mintrac, **RE: AMP Meat Processing project**

I am writing to provide my support for the Meat Processing General, Quality and Safety Skills project. I have participated throughout the project and have provided feedback to help shape the draft standards to meet industry needs.

Since Safe Food Production Queensland establishment under *the Food Production (Safety) Act 2000*, we have become increasingly concerned by the difficulties encountered by small micro-processing businesses struggling to comply with the requirement to have a Meat Safety Officer with 100 hours of performance evidence for assessment within a reasonable time frame. The impact of this requirement on small processing businesses who operate 1 – 2 days a week is far reaching, with significant financial, and workforce impacts for businesses, particularly in regional and remote areas of Queensland.

Therefore, I strongly support including the proposed new micro units (AMPMSY4X14 & AMPMSY4X15) for workers in micro meat processing premises when 100 hours of performance evidence for assessment is unachievable within a reasonable timeframe.

I look forward to working with individuals with the updated standards for meat processing.

Yours sincerely,



Rick Jacobson  
Director Compliance and Verification  
Safe Food Production Queensland  
t 07 323539842  
f 07 3253 9810  
rjacobson@safefood.qld.gov.au



Food Safety Operations (Qld) Pty Ltd Trading As

**FS Alliance**

RTO 30814

Food Safety Operations (Qld) Pty Limited  
Trading as FS Alliance RTO 30814  
Suite 4, 14 King St, Caboolture QLD 4510  
PO BOX 754, Caboolture QLD 4510  
Ph: +61 7 54993388  
E-mail: [admin@fsalliance.edu.au](mailto:admin@fsalliance.edu.au)  
Web: : [www.fsalliance.edu.au](http://www.fsalliance.edu.au)  
ABN: 67 085 364 352 ACN :085 364 352

Dear MINTRAC

I am writing to provide my support for the Meat Processing General, Quality and Safety Skills project.

I have participated throughout the project and have provided feedback to help shape the draft standards to meet industry and regulatory needs.

My working background has predominantly been within the meat industry over the last 45 years. I am a retail butcher by trade, and I have worked various labouring, semi-skilled, skilled, supervisory, training and management positions within the abattoir sector over a long period of time, complemented by qualifications including boning, slaughtering, Quality Assurance, Leadership and the Diploma of Meat Processing.

The current work role I hold is: General Manager of FS Alliance – RTO 30814 – based in Caboolture QLD. My role in this organisation, including that of a trainer/assessor (TAE40116, TAE50116 TAE50216), supports the skills and knowledge required to assist MINTRAC in the development and review of our industry qualifications.

I have enjoyed the challenge with the other reviewers to meet the new changes and requirements of our industry training package.

In particular, I support the continuation and refinement of the AMP training package as the development of units of competency are almost always (meat) industry specific at entry and trade (technical) level. Many individuals are excited to undertake training and pleased when they are presented with their certificate.

Key elements discussed and reviewed during the draft development of the above qualifications were:

- Mandatory and specific workplace requirements – The meat industry at both domestic production and export production are based on key legislative requirements including hygiene and sanitation which may not be present or not be equivalent in other processing sectors.
- Retention of Meat specific units rather than importing units – At entry level (certificate II and III, meat-based industry learning in my opinion is essential. Students acquire the relevant sector knowledge based on establishment outcomes (Work Instructions and Standard Operating Procedures) for company and regulatory compliance. At the higher-level qualifications, imported units of competency can be utilised in a more efficient manner.
- Supporting the new units created – The package review has highlighted amalgamation and/or creation of units to enhance student outcomes, this can only be a good thing.
- Merging qualifications with specialisation – This new format will enable a more flexible outcome for students who have or work with skills in several areas.
- Teach out extension request on the current qualifications from 12 to 24 months – COVID-19 over the last two years has caused multiple disruption to processing and production in the industry. To assist students to complete their current qualification commitments, a 24 month teach-out would be hugely beneficial to students, RTO's and employers across the board.

I look forward to teaching and working with individuals with the updated standards for meat processing.



Food Safety Operations (Qld) Pty Ltd Trading As

**FS Alliance**

RTO 30814

*Regards*

**Gordon Levett**

General Manager

Email: [gordonlevett@fsalliance.edu.au](mailto:gordonlevett@fsalliance.edu.au)

Phone: 07 5499 3388 | Mobile: 0437 162 000

Suite 4/14 King Street, Caboolture QLD 4510

PO Box 754, Caboolture QLD 4510

[www.fsalliance.edu.au](http://www.fsalliance.edu.au)