Modification History

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

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| AMP40X22 | Certificate IV in Meat Processing |
| Qualification Description  Please note: Green text is explanatory text and will be removed from final qualification.  This qualification reflects the role of individuals working in leadership, quality assurance or meat inspection roles in a meat processing environment. At this level workers provide specialist technical skills, knowledge and leadership, and have responsibility for overseeing the work carried out in a meat processing environment. They are required to work autonomously, use judgement, interpret information, and apply solutions to routine and some non-routine problems. They may take some responsibility for the output of others.  This qualification offers specialisations in:   * Meat safety * Leadership (note - the core units may not work for retail stream and so may need separate qualification in Stages 2 or 3?). Also, proposed core units have a connection to a processing site - if these are not relevant, consider Certificate IV in Leadership and Management. * Quality management   All work must be carried out to comply with workplace procedures, in accordance with state/territory food safety, and work health and safety codes, regulations and legislation that apply to the workplace.  No licensing, legislative or certification requirements apply to this qualification at the time of publication. | |
| Entry Requirements  There are no entry requirements for this qualification. | |
| Packaging Rules  To achieve this qualification, competency must be demonstrated in:   * 12 units of competency: * 4 core units plus * 8 elective units.   The electives are to be chosen as follows:   * at least 6 units from elective Groups A – D (could be more but must be at least 6) * up to 2 units (could be none) from this or any other endorsed training package or accredited course. Elective units must ensure the integrity of the qualification’s Australian Qualification Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome.   Any combination of electives that meets the packaging rules above can be selected for the award of the AMP40X22 Certificate IV in Meat Processing.  Where appropriate, electives may be packaged to provide a qualification with a specialisation as follows:   * At least 5 (could be more but must be at least 5) Group A electives must be selected for the award of the Certificate IV in Meat Processing (Meat Safety) (see below for mandatory units to be selected) * At least 5 (could be more but must be at least 5) Group B electives must be selected for the award of the Certificate IV in Meat Processing (Leadership) * At least 5 (could be more but must be at least 5) Group C electives must be selected for the award of the Certificate IV in Meat Processing (Quality Management)   Core Units   |  |  |  | | --- | --- | --- | | AMPWHS4X1 | Monitor workplace health and safety processes | Was AMPCOR403 | | AMPQUA4X2 | Facilitate good manufacturing practice in meat processing | Was AMPCOR404 | | AMPCOM4X1 | Build productive and effective workplace relationships | Was AMPX412 | | AMPQUA4X1 | Facilitate and review food safety and quality programs | Merged units AMPCOR402, AMPA405, AMPX413 & AMPX420 |   Elective Units  An asterisk (\*) next to the unit code indicates that there are prerequisite requirements which must be met when packaging the qualification. Please refer to the Prerequisite requirements table for details.  Group A – Meat safety  For the award of Certificate IV in Meat Processing (Meat Safety), users must complete the following four units:   |  |  |  | | --- | --- | --- | | AMPA3119 | Apply food animal anatomy and physiology to inspection processes | Was AMPA3119 (Reduced content) | | AMPMSY4X13 | Recognise food animal diseases and conditions for inspection processes | New | | AMPMSY3X2 | Identify and report emergency diseases of food animals | Was AMPA3131 | | AMPLSK3X1 | Handle animals humanely while conducting ante-mortem inspection | Was AMPA3002 |   For the award of Certificate IV in Meat Processing (Meat Safety), users must also complete at least one of the following units:   |  |  |  | | --- | --- | --- | | AMPMSY4X1 | Perform ante and post-mortem inspection – Ovine and Caprine | Was AMPA3120 | | AMPMSY4X2 | Perform ante and post-mortem inspection – Bovine | Was AMPA3121 | | AMPMSY4X3 | Perform ante and post-mortem inspection – Porcine | Was AMPA3122 | | AMPMSY4X4 | Perform ante and post-mortem inspection – Poultry | Was AMPA3123 | | AMPMSY4X5 | Perform ante and post-mortem inspection – Ratites | Was AMPA3124 | | AMPMSY4X6 | Perform ante and post-mortem inspection – Camels | Was AMPA3125 | | AMPMSY4X7 | Perform post-mortem inspection – Wild game | Was AMPA3127 | | AMPMSY4X8 | Perform ante and post-mortem inspection – Rabbits | Was AMPA3128 | | AMPMSY4X9 | Perform ante and post-mortem inspection – Deer | Was AMPA3129 | | AMPMSY4X10 | Perform ante and post-mortem inspection – Horses | Was AMPA3130 | | AMPMSY4X11 | Perform ante and post-mortem inspection – Alpacas or Llamas | Was AMPA3132 | | AMPMSY4X12 | Perform ante and post-mortem inspection – Calves | Was AMPA3135 |   Group B – Leadership  For the award of Certificate IV in Meat Processing (Leadership), users must complete five of the following units:   |  |  |  | | --- | --- | --- | | AMPLDR4X4 | Manage own work performance and development | Was AMPCOR401 | | AMPLDR4X5 | Oversee export requirements | Was AMPX407 | | AMPLDR4X1 | Develop and implement work instructions and SOPs | Was AMPX422 | | AMPLDR4X2 | Supervise new recruits | Was AMPX423 | | BSBAUD512 | Lead quality audits | Replaces AMPX406 | | BSBCMM412 | Lead difficult conversations | Imported unit | | BSBHRM413 | Support the learning and development of teams and individuals | Imported unit | | BSBINS402 | Implement workplace information system | Imported unit | | BSBLDR411 | Demonstrate leadership in the workplace | Imported unit | | BSBLDR414 | Lead team effectiveness | Imported unit | | BSBOPS402 | Coordinate business operational plans | Imported unit | | BSBOPS404 | Implement customer service strategies | Imported unit | | BSBSTR402 | Implement continuous improvement | Imported unit | | BSBPMG423 | Apply project cost management techniques | Imported unit | | BSBXCM401 | Apply communication strategies in the workplace | Replaces AMPX418 | | SIRRRTF002 | Monitor retail store financials | Imported unit | |  | Others? |  |   Group C – Quality management (? to cover QA and QC)  For the award of Certificate IV in Meat Processing (Quality Management), users must complete five of the following units:   |  |  |  | | --- | --- | --- | | AMPQUA3X3 | Identify and control contaminants to meat | Was AMPA3071 | | AMPQUA4X3 | Utilise refrigeration index | Was AMPA400 | | AMPQUA4X4 | Implement a Meat Hygiene Assessment program | Was AMPA401 | | AMPQUA4X5 | Oversee plant compliance with the Australian Standards for meat processing | Was AMPA402 | | AMPQUA4X6 | Apply meat science | Was AMPA403 | | AMPQUA4X10 | Manage the collection, monitoring and reporting of animal health data from a meat processing plant | Was AMPA414 | | AMPLSK4X1 | Oversee humane handling of animals | Was AMPA416 | | AMPAUD4X1 | Conduct an animal welfare audit of a meat processing plant | Was AMPA417 | | AMPQUA4X16 | Conduct an internal audit of a documented program | Was AMPX404 | | AMPQUA4X18 | Conduct a document review | Was AMPX425 | | AMPQUA4X12 | Specify beef product using AUS-MEAT language | Was AMPX415 | | AMPQUA4X13 | Specify sheep product using AUS-MEAT language | Was AMPX416 | | AMPQUA4X15 | Undertake chiller assessment to AUS-MEAT requirements | Was AMPX426 | | AMPQUA4X14 | Coordinate a product recall | Was AMPX419 | | AMPQUA4X7 | Conduct and validate pH and temperature declines to MSA standards | Merged units AMPA404 & AMPA3118 | | AMPQUA4X17 | Establish sampling program | Was AMPX421 | | AMPQUA3X16 | Collect and prepare standard samples | Was AMPR321 | | AMPX431 | Oversee meat processing establishment’s Halal compliance | Not in Stage 1 | | FBPFST4004 | Perform microbiological procedures in the food industry | Imported unit | | FBPFSY4005 | Conduct a traceability exercise | Imported unit | | FBPOPR4001 | Apply principles of statistical process control | Replaces AMPX405 | |  | Others? |  |   Group D – General   |  |  |  | | --- | --- | --- | | AMPQUA4X5 | Oversee plant compliance with the Australian Standards for meat processing | Was AMPA402 | | AMPQUA4X8 | Contribute to abattoir design and construction processes | Was AMPA407 | | AMPLDR4X1 | Develop and implement work instructions and SOPs | Was AMPX422 | | AMPLDR4X3 | Plan, conduct and report a workplace incident investigation | Was AMPX428 | | AMPMGT5X1 | Develop and implement a TACCP and VACCP plan | Was AMPX429 | | AMPPMG4X1 | Develop, implement and evaluate a pest control program in a meat processing premises | Was AMPX430 | | AMPMGT4X1 | Manage biogas facilities | Was AMPA415 | | MSS404061 | Facilitate the use of SCADA systems in a team or work area | Imported unit | |  | Others?? |  |   Prerequisite requirements   |  |  | | --- | --- | | Unit of competency | Prerequisite requirement | | To completed, but prerequisites removed where possible |  | | |

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| Qualification Mapping Information   | Code and title current version | Code and title previous version | Comments | Equivalence status | | --- | --- | --- | --- | | AMP40X22 Certificate IV in Meat Processing | AMP40215 Certificate IV in Meat Processing (General) | Qualification revised and merged into one qualification with optional specialisations | Not equivalent | | AMP40X22 Certificate IV in Meat Processing | AMP40315 Certificate IV in Meat Processing (Leadership) | Qualification revised and merged into one qualification with optional specialisations | Not equivalent | | AMP40X22 Certificate IV in Meat Processing | AMP40415 Certificate IV in Meat Processing (Quality Assurance) | Qualification revised and merged into one qualification with optional specialisations | Not equivalent | | AMP40X22 Certificate IV in Meat Processing | AMP40516 Certificate IV in Meat Processing (Meat Safety) | Qualification revised and merged into one qualification with optional specialisations | Not equivalent | |
| Links  Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7 |