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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| AMP30X22 | Certificate III 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 as skilled operators, or in roles to oversee quality programs or meat safety, in a meat processing environment. In such roles, workers responsibility for overseeing part or all of a processing plant and related equipment. They are required to work autonomously, use judgement, interpret information, and apply solutions to routine and some non-routine problems. They may also take some responsibility for the output of others.  This qualification offers specialisations in:   * Meat safety * Quality   And in Stage 2 and 3, possibly add:   * Boning * Food Services * Rendering * Slaughtering * Retail Butchery (although possibly stand-alone qualification/retail stream) * Smallgoods * Livestock handling * Packing Operations.   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:   * 16 units of competency: * 5 core units plus * 11 elective units.   The electives are to be chosen as follows:   * at least 8 units from elective Groups A – C (could be more but must be at least 8) * up to 3 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 AMP30X22 Certificate III in Meat Processing.  Where appropriate, electives may be packaged to provide a qualification with a specialisation area as follows:   * At least 6 Group A electives must be selected for the award of the Certificate III in Meat Processing (Meat Safety) (see below for mandatory units to be selected) * At least 6 Group B electives must be selected for the award of the Certificate III in Meat Processing (Quality) * Other specialisations to be added in Stage 2 and 3 of project   Core Units   |  |  |  | | --- | --- | --- | | AMPCOM3X1 | Work effectively within a team | New | | AMPQUA3X1 | Monitor hygiene and sanitation performance | New | | AMPQUA3X2 | Monitor food safety and quality programs | New | | AMPWHS331 | Contribute to workplace health and safety processes | New | | AMPWHS2X1 | Handle knives safely | Was AMPX209 |   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 III in Meat Processing (Meat Safety), users must complete the following five units:   |  |  |  | | --- | --- | --- | | AMPMSY3X1 | Apply food animal anatomy and physiology to inspection processes | Was AMPA3119 | | 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 | | AMPQUA3X11 | Assess effective stunning and bleeding | Was AMPA3003 |   For the award of Certificate III in Meat Processing (Meat Safety), users must complete at least one of the following units:   |  |  |  | | --- | --- | --- | | AMPMSY4X1 | Carry out ante and post-mortem inspection - Ovine and Caprine | Was AMPA3120 | | AMPMSY4X2 | Carry out ante and post-mortem inspection – Bovine | Was AMPA3121 | | AMPMSY4X3 | Carry out ante and post-mortem inspection – Porcine | Was AMPA3122 | | AMPMSY4X4 | Carry out ante and post-mortem inspection – Poultry | Was AMPA3123 | | AMPMSY4X5 | Carry out ante and post-mortem inspection – Ratites | Was AMPA3124 | | AMPMSY4X6 | Carry out ante and post-mortem inspection – Camels | Was AMPA3125 | | AMPMSY4X7 | Carry out post-mortem inspection – Wild game | Was AMPA3127 | | AMPMSY4X8 | Carry out ante and post-mortem inspection – Rabbits | Was AMPA3128 | | AMPMSY4X9 | Carry out ante and post-mortem inspection – Deer | Was AMPA3129 | | AMPMSY4X10 | Carry out ante and post-mortem inspection – Horses | Was AMPA3130 | | AMPMSY4X11 | Carry out ante and post-mortem inspection– Alpacas or Llamas | Was AMPA3132 | | AMPMSY4X12 | Carry out ante and post-mortem inspection – Calves | Was AMPA3135 |   Group B – Quality  For the award of Certificate III in Meat Processing (Quality), users must complete six of the following units:   |  |  |  | | --- | --- | --- | | AMPQUA3X13 | Perform pre-operations hygiene assessment | Was AMPX310 | | AMPQUA3X9 | Perform manual chemical lean testing | Was AMPA3100 | | AMPQUA3X3 | Identify and control contaminants to meat | Was AMPA3071 | | AMPQUA3X16 | Collect and prepare standard samples | Was AMPR321 | | AMPQUA3X12 | Assess meat product in chillers | Was AMPX301 | | AMPQUA3X4 | Perform carcase Meat Hygiene Assessment | Was AMPA3072 | | AMPQUA3X5 | Perform process monitoring for Meat Hygiene Assessment | Was AMPA3073 | | AMPQUA3X6 | Perform boning room Meat Hygiene Assessment | Was AMPA3074 | | AMPQUA3X7 | Perform offal Meat Hygiene Assessment | Was AMPA3081 | | AMPQUA3X8 | Grade beef carcases using MSA standards | Was AMPA3092 | | AMPABT3X3 | Use standard product descriptions – sheep and goats | Was AMPA3093 | | AMPABT3X4 | Use standard product descriptions – beef | Was AMPA3094 | | AMPQUA3X9 | Perform manual chemical lean testing | Was AMPA3100 | | AMPQUA4X11 | Calculate carcase yield in boning room | Was AMPX312 | |  | Others? |  |   Group C – General  More units will be added to the General elective list as remaining Certificate III qualifications are reviewed.   |  |  |  | | --- | --- | --- | | AMPPPL3X1 | Provide coaching | Was AMPX306 | | AMPPPL3X2 | Provide mentoring | Was AMPX307 | | AMPLSK2X1 | Apply animal welfare and handling requirements | Was AMPA2006 | | AMPOPR3X1 | Follow and implement an established work plan | Was AMPX308 | | AMPOPR3X3 | Manage animal identification data | Merged units AMPA3103, AMPA3101  AMPA3102, AMPA3104  AMPA3105, AMPA3106  AMPA3107, AMPA3108  AMPA3109, AMPA3110  AMPA3111, AMPA3112  & AMPA3113 | | AMPPKG3X1 | Monitor production of packaged product to customer specifications | Was AMPX311 | | AMPOPR3X2 | Handle meat product in cold stores | Was AMPX314 | | AMPQUA3X14 | Follow hygiene, sanitation and quality requirements when handling and dispatching chilled meat | Was AMPX315 | | AMPQUA3X10 | Inspect transportation container or vehicle | Was AMPA406 | | AMPA3138 | Identify secondary sexual characteristics - beef | Not in Stage 1 | | AMPQUA4X5 | Oversee plant compliance with the Australian standards for meat processing | Was AMPA402 | | AMPGAM3X1 | Apply knowledge of the wild game meat industry | Was AMPG300 | | AMPGAM3X2 | Operate a game harvesting vehicle | Was AMPG301 | | AMPGAM3X3 | Eviscerate, inspect and tag wild game carcase in the field | Was AMPG302 | | AMPGAM3X4 | Use firearms to harvest wild game following animal welfare standards | Was AMPG306 | | AMPPKG3X1 | Monitor production of packaged product to customer specifications | Was AMPX311 | | AMPOPR3X2 | Handle meat product in cold stores | Was AMPX314 | | AMPQUA3X14 | Follow hygiene, sanitation and quality requirements when handling and dispatching chilled meat | Was AMPX315 | | AMPG303 | Receive and inspect wild game carcases from the field | Not in Stage 1 review | | AMPG304 | Receive and inspect wild game carcases at a processing plant | Not in Stage 1 review | | FBPOPR3020 | Plan, conduct and monitor equipment maintenance | Replaces AMPX309 | | FBPOPR3021 | Apply good manufacturing practice requirements in food processing | Imported unit | | MSMENV272 | Participate in environmentally sustainable work practices | Imported unit | | TAEDEL301 | Provide work skill instruction | Imported unit | | MSL973013 | Perform basic tests | Imported unit |   Prerequisite requirements   |  |  | | --- | --- | | Unit of competency | Prerequisite requirement | | To be completed - prerequisites removed where possible |  | | |

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| Qualification Mapping Information   | Code and title current version | Code and title previous version | Comments | Equivalence status | | --- | --- | --- | --- | | AMP30X22 Certificate III in Meat Processing | AMP30316 Certificate III in Meat Processing (Meat Safety) | Qualification revised and merged into one qualification with optional specialisations | Not equivalent | | AMP30X22 Certificate III in Meat Processing | AMP30616 Certificate III in Meat Processing (General) | Qualification revised and merged into one qualification with optional specialisations | Not equivalent | | AMP30X22 Certificate III in Meat Processing | AMP30716 Certificate III in Meat Processing (Quality Assurance) | 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 |