

Modification History

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

AMP303X22	Certificate III in Meat Safety Inspection																								
<p>Qualification Description</p> <p>This qualification reflects the role of individuals working as meat inspectors or meat safety officers in meat processing establishments. In such roles, workers perform ante and post-mortem inspection of food animals to ensure that meat is safe for human or pet consumption, in line with relevant Australian Standards.</p> <p>Workers are required to take responsibility for their own work, participate in teams where required, use judgement, interpret information, and apply solutions to routine and some non-routine problems.</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 larger domestic premises.</p> <p>Individuals who work as meat inspectors must comply with the requirements of local/state/territory authorities and where applicable the Australian Government export authority. Users must check with the relevant regulatory authority before delivery.</p>																									
<p>Entry Requirements</p> <p>There are no entry requirements for this qualification.</p>																									
<p>Packaging Rules</p> <p>To achieve this qualification, competency must be demonstrated in:</p> <ul style="list-style-type: none"> 11 units of competency: <ul style="list-style-type: none"> 8 core units plus 3 elective units. <p>The electives are to be chosen as follows:</p> <ul style="list-style-type: none"> at least 1 unit from Group A (could be more but must be at least 1) up to 2 units from Group B (could be none) or from this or any other endorsed training package or accredited course. Elective units must ensure the integrity of the qualification's Australian Qualification Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome. 																									
<p>Core Units</p> <table border="1"> <tbody> <tr> <td>AMPCOM3X1</td> <td>Communicate effectively at work</td> <td>New (title changed from Work effectively in teams)</td> </tr> <tr> <td>AMPMSY3X1</td> <td>Apply food animal anatomy and physiology to inspection processes</td> <td>Was AMPA3119</td> </tr> <tr> <td>AMPMSY3X2</td> <td>Recognise signs of emergency animal diseases</td> <td>Was AMPA3131</td> </tr> <tr> <td>AMPMSY4X13</td> <td>Recognise diseases and conditions during inspection of food animal</td> <td>New (part of AMPA3119)</td> </tr> <tr> <td>AMPQUA3X1</td> <td>Comply with hygiene and sanitation performance</td> <td>New</td> </tr> <tr> <td>AMPQUA3X2</td> <td>Maintain food safety and quality programs</td> <td>New</td> </tr> <tr> <td>AMPWHS2X1</td> <td>Sharpen and handle knives safely</td> <td>Was AMPX209</td> </tr> <tr> <td>AMPWHS3X1</td> <td>Contribute to workplace health and safety processes</td> <td>New</td> </tr> </tbody> </table>		AMPCOM3X1	Communicate effectively at work	New (title changed from Work effectively in teams)	AMPMSY3X1	Apply food animal anatomy and physiology to inspection processes	Was AMPA3119	AMPMSY3X2	Recognise signs of emergency animal diseases	Was AMPA3131	AMPMSY4X13	Recognise diseases and conditions during inspection of food animal	New (part of AMPA3119)	AMPQUA3X1	Comply with hygiene and sanitation performance	New	AMPQUA3X2	Maintain food safety and quality programs	New	AMPWHS2X1	Sharpen and handle knives safely	Was AMPX209	AMPWHS3X1	Contribute to workplace health and safety processes	New
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<p>Elective Units</p>																									

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 – Ante and post-mortem inspection

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
AMPMSY4X14*	Conduct ante and post-mortem inspection in micro meat processing premises	New
AMPMSY4X15	Conduct post-mortem inspection in micro meat processing premises – Wild game	New

Group B – General electives

AMPLSK2X1	Apply animal welfare and handling requirements	Was AMPA2006
AMPLSK3X1	Handle animals humanely while conducting ante-mortem inspection	Was AMPA3002
AMPOPR3X3	Manage animal identification data	Merged units AMPA3103, AMPA3101 AMPA3102, AMPA3104 AMPA3105, AMPA3106 AMPA3107, AMPA3108 AMPA3109, AMPA3110 AMPA3111, AMPA3112 & AMPA3113
AMPQUA3X11	Assess effective stunning and bleeding	Was AMPA3003
	Others?	

Prerequisite requirements

Unit of competency	Prerequisite requirement
AMPMSY4X1 Perform ante and post-mortem inspection - Ovine and Caprine	AMPLSK3X1 Handle animals humanely while conducting ante-mortem inspection
AMPMSY4X2 Perform ante and post-mortem inspection – Bovine	AMPLSK3X1 Handle animals humanely while conducting ante-mortem inspection
AMPMSY4X3 Perform ante and post-mortem inspection – Porcine	AMPLSK3X1 Handle animals humanely while conducting ante-mortem inspection
AMPMSY4X4 Perform ante and post-mortem inspection – Poultry	AMPLSK3X1 Handle animals humanely while conducting ante-mortem inspection
AMPMSY4X5 Perform ante and post-mortem inspection – Ratites	AMPLSK3X1 Handle animals humanely while conducting ante-mortem inspection
AMPMSY4X6 Perform ante and post-mortem inspection – Camels	AMPLSK3X1 Handle animals humanely while conducting ante-mortem inspection
AMPMSY4X8 Perform ante and post-mortem inspection – Rabbits	AMPLSK3X1 Handle animals humanely while conducting ante-mortem inspection

AMPMSY4X9 Perform ante and post-mortem inspection – Deer	AMPLSK3X1 Handle animals humanely while conducting ante-mortem inspection
AMPMSY4X10 Perform ante and post-mortem inspection – Horses	AMPLSK3X1 Handle animals humanely while conducting ante-mortem inspection
AMPMSY4X11 Perform ante and post-mortem inspection– Alpacas or Llamas	AMPLSK3X1 Handle animals humanely while conducting ante-mortem inspection
AMPMSY4X12 Perform ante and post-mortem inspection – Calves	AMPLSK3X1 Handle animals humanely while conducting ante-mortem inspection
AMPMSY4X14 Conduct ante and post-mortem inspection in micro meat processing premises	AMPLSK3X1 Handle animals humanely while conducting ante-mortem inspection

Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMP303X22 Certificate III in Meat Safety inspection	AMP30316 Certificate III in Meat Processing (Meat Safety)	Qualification revised Packaging rules updated Core and elective units updated	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>