Modification History

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

|  |  |
| --- | --- |
| AMP405X22 | Certificate IV in Meat Safety Inspection |
| Qualification Description  This qualification reflects the role of individuals working as meat inspectors or meat safety officers in meat processing establishments. In such roles, workers perform post-mortem inspection of food animals and in some cases ante-mortem inspection to ensure that meat is safe for human or pet consumption, in line with relevant Australian Standards.  At this level workers provide specialist technical skills and knowledge about food animal disease and conditions. 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.  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. | |
| Entry Requirements  Prior to commencing this qualification an individual must:   * have achieved the following units of competency (or equivalent): * AMPQUA3X2 Comply with hygiene and sanitation performance * AMPQUA3X2 Maintain food safety and quality programs * AMPWHS3X1 Contribute to workplace health and safety processes   OR   * have relevant equivalent skills and knowledge acquired through participation in the meat processing industry. | |
| Packaging Rules  To achieve this qualification, competency must be demonstrated in:   * 11 units of competency: * 8 core units plus * 3 elective units.   The electives are to be chosen as follows:   * at least 1 unit from Group A (could be more but must be at least 1) * up to 3 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.   Core Units   |  |  |  | | --- | --- | --- | | AMPCOM4X1 | Build productive and effective workplace relationships | Was AMPX412 | | 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 | | AMPQUA4X1 | Support food safety and quality programs | Was AMPCOR402 | | AMPQUA4X2 | Maintain good manufacturing practice in meat processing | Was AMPCOR404 | | AMPWHS4X1 | Monitor workplace health and safety processes | Was AMPCOR403 | | AMPWHS2X1 | Sharpen and 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.  A hash (#) next to the unit code indicates mandatory workplace requirements which must be met when assessing this unit. Please refer to the individual unit’s Assessment Requirements for details.  Group A – 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 – Equine | 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 – General electives   |  |  |  | | --- | --- | --- | | AMPAUD4X1 \* | Conduct an animal welfare audit of a meat processing plant | Was AMPA414 | | AMPAUD4X21 | Prepare for and respond to an external audit of the establishment’s quality system | Was AMPX406 | | 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 | | AMPG305 | Store wild game carcases | Not in Stage 1 review | | AMPGAM3X1 | Apply knowledge of the wild game meat industry | Was AMPG300 | | AMPGAM3X2 | Operate a wild game harvester vehicle | Was AMPG301 | | AMPGAM3X3 | Use firearms to safely and humanely to harvest wild game | Was AMPG306 | | AMPGAM3X4 | Eviscerate, inspect and tag wild game carcase in the field | Was AMPG302 | | AMPLDR4X3 | Plan, conduct and report a workplace incident investigation | Was AMPX428 | | AMPLDR4X4 | Manage own work performance and development | Was AMPCOR401 | | AMPLDR4X5 | Oversee export requirements | Was AMPX407 | | AMPLSK3X1 | Handle animals humanely while conducting ante-mortem inspection | Was AMPA3002 | | AMPLSK4X1 | Oversee humane handling of animals | Was AMPA416 | | AMPMSY4X16 | Raise and validate requests for export permits and Meat Transfer Certificates | Was AMPX424 | | AMPQUA3X4 | Perform carcase Meat Hygiene Assessment | Was AMPA3072 | | AMPQUA3X11 | Assess effective stunning and bleeding | Was AMPA3003 | | AMPQUA4X4 \* | Maintain a Meat Hygiene Assessment program | Was AMPA401 | | AMPQUA4X5 | Oversee compliance with the Australian Standards for meat processing | Was AMPA402 | | AMPQUA4X8 | Contribute to meat processing premises design and construction processes | Was AMPA407 | | AMPQUA4X9 | Review or develop an Emergency Animal Disease Response Plan | Was AMPA413 | | AMPQUA4X10 | Manage the collection, monitoring and interpretation of animal health data | Was AMPA414 | | AMPQUA4X16 | Conduct an internal audit of a documented program | Was AMPX404 | | AMPQUA4X17 | Establish sampling program | Was AMPX421 | | AMPQUA4X18 | Conduct a document review | Was AMPX425 | | AMPQUA4X19 | Monitor meat preservation process | Was AMPX401 | | AMPQUA4X23 | Participate in ongoing development and implementation of a HACCP and QA system | Was AMPX420 | | AMPWHS2X1 | Sharpen and handle knives safely | Was AMPX209 | | BSBXCM401 | Apply communication strategies in the workplace | Imported unit | | FBPAUD4001 | Assess compliance with food safety programs | Imported unit | | FBPAUD4002 | Communicate and negotiate to conduct food safety audits | Imported unit | | FBPAUD4003 | Conduct food safety audits | Imported unit |   Prerequisite requirements   |  |  | | --- | --- | | Unit of competency | Prerequisite requirement | | AMPAUD4X1 Conduct an animal welfare audit of a meat processing premises | AMPLSK2X1 Apply animal welfare and handling requirements AMPLSK4X1 Oversee humane handling of animals AMPQUA4X16 Conduct an internal audit of a documented program | | 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 – Equine | 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 | | AMPQUA4X4 Maintain a Meat Hygiene Assessment program | AMPQUA3X4 Perform carcase Meat Hygiene Assessment  AMPQUA3X5 Perform process monitoring for Meat Hygiene Assessment  AMPQUA3X6 Perform boning room Meat Hygiene Assessment  AMPQUA3X7 Perform offal Meat Hygiene Assessment | | |

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Qualification Mapping Information   | Code and title current version | Code and title previous version | Comments | Equivalence status | | --- | --- | --- | --- | | AMP405X22 Certificate IV in Meat Safety Inspection | AMP40516 Certificate IV in Meat Processing (Meat Safety) | Total number of units required to achieve the qualification reduced  Packaging rules, core and elective units changed | 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 |