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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| AMP306X22 | Certificate III in Meat Processing |
| Qualification Description  This qualification reflects the role of individuals working as skilled operators, or in roles to oversee quality programs, 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 an optional specialisation in:   * Quality   (Other specialisations and electives to be added in Stage 2 and 3 of project.)  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:   * 15 units of competency: * 4 core units plus * 11 elective units.   The electives are to be chosen as follows:   * at least 8 units from any elective group below (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 AMP306X22 Certificate III in Meat Processing.  Where appropriate, electives may be packaged to provide a qualification with a specialisation area as follows:   * At least 5 Group A electives must be selected for the award of the Certificate III in Meat Processing (Quality)   Core Units   |  |  |  | | --- | --- | --- | | AMPCOM3X1 | Communicate effectively at work | New | | AMPQUA3X1 | Comply with hygiene and sanitation performance | New | | AMPQUA3X2 | Maintain food safety and quality programs | New | | AMPWHS3X1 | Contribute to workplace health and safety processes | New |   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 – Quality  For the award of Certificate III in Meat Processing (Quality), users must complete five of the following units:   |  |  |  | | --- | --- | --- | | AMPABA3X3 | Use standard product descriptions – sheep and goats | Was AMPA3093 | | AMPABA3X4 | Use standard product descriptions – beef | Was AMPA3094 | | AMPQUA3X3 | Identify and control contaminants to meat | Was AMPA3071 | | 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 | | AMPQUA3X9 | Perform manual chemical lean testing | Was AMPA3100 | | AMPQUA3X9 | Perform manual chemical lean testing | Was AMPA3100 | | AMPQUA3X12 | Assess meat product in chillers | Was AMPX301 | | AMPQUA3X13 | Perform pre-operations hygiene assessment | Was AMPX310 | | AMPQUA3X12 | Assess meat product in chillers | Was AMPX301 | | FBPPPL3005 | Participate in audit process | Imported unit |   Group B – General   |  |  |  | | --- | --- | --- | | AMPA3138 | Identify secondary sexual characteristics - beef | Not in Stage 1 review | | 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 | | AMPLSK3X1 | Handle animals humanely while conducting ante-mortem inspection | Was AMPA3002 | | AMPLSK3X2 | Assess cattle according to industry standards | Was AMPA3139 | | AMPLSK3X3 | Assess sheep and lambs according to industry standards | Was AMPA3140 | | AMPMSY3X3 \* | Conduct ante-mortem inspection and make disposition | Was AMPA3069 | | AMPOPR3X1 | Follow and implement an established work plan | Was AMPX308 | | AMPOPR3X2 | Handle meat product in cold stores | Was AMPX314 | | 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 | | AMPPKG3X1 | Monitor production of packaged product to customer specifications | Was AMPX311 | | AMPPKG3X2 | Supervise meat packing operation | Was AMPA3116 | | AMPPPL3X1 | Provide coaching | Was AMPX306 | | AMPPPL3X2 | Provide mentoring | Was AMPX307 | | AMPQUA3X10 | Inspect transportation container or vehicle | Was AMPA406 | | AMPQUA3X14 | Follow hygiene, sanitation and quality requirements when handling and dispatching chilled meat | Was AMPX315 | | AMPWHS2X1 | Sharpen and handle knives safely | Was AMPX209 | | FBPFSY3004 | Participate in traceability activities | Imported unit | | FBPOPR2068 | Operate a process control interface | Imported unit | | FBPOPR3020 | Plan, conduct and monitor equipment maintenance | Replaces AMPX309 | | FBPOPR3021 | Apply good manufacturing practice requirements in food processing | Imported unit | | MSL973013 | Perform basic tests | Imported unit | | MSMENV272 | Participate in environmentally sustainable work practices | Imported unit | | TAEDEL301 | Provide work skill instruction | Imported unit |   Prerequisite requirements   |  |  | | --- | --- | | Unit of competency | Prerequisite requirement | | AMPMSY3X3 Conduct ante-mortem inspection and make disposition | AMPLSK3X1 Handle animals humanely while conducting ante-mortem inspection | | |

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| Qualification Mapping Information   | Code and title current version | Code and title previous version | Comments | Equivalence status | | --- | --- | --- | --- | | AMP306X22 Certificate III in Meat Processing | AMP30616 Certificate III in Meat Processing (General) | Qualification revised and merged into qualification with optional specialisation | Not equivalent | | AMP306X22 Certificate III in Meat Processing (Quality) | AMP30716 Certificate III in Meat Processing (Quality Assurance) | Qualification revised and merged into qualification with optional specialisation | 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 |