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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| AMP402X22 | Certificate IV in Meat Processing |
| Qualification Description  This qualification reflects the role of individuals working in a meat processing environment, in supervisory, leadership or quality assurance roles. 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 optional specialisations in:   * Leadership * 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:   * 14 units of competency: * 4 core units plus * 10 elective units.   The electives are to be chosen as follows:   * at least 8 units from elective Groups A – D (could be more but must be at least 8) * 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 AMP402X22 Certificate IV in Meat Processing.  Where appropriate, electives may be packaged to provide a qualification with a specialisation as follows:   * At least 6 (could be more but must be at least 6) Group A electives must be selected for the award of the Certificate IV in Meat Processing (Leadership) * At least 6 (could be more but must be at least 6) Group B electives must be selected for the award of the Certificate IV in Meat Processing (Quality Management)   Core Units   |  |  |  | | --- | --- | --- | | AMPCOM4X1 | Build productive and effective workplace relationships | Was AMPX412 | | 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 |   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 – Leadership  For the award of Certificate IV in Meat Processing (Leadership), users must complete six of the following units:   |  |  |  | | --- | --- | --- | | AMPLDR4X2 | Supervise new recruits | Was AMPX423 | | AMPLDR4X4 | Manage own work performance and development | Was AMPCOR401 | | AMPLDR4X5 | Oversee export requirements | Was AMPX407 | | AMPLDR4X6 | Foster a learning culture in a meat processing workplace | Was AMPX411 | | BSBCMM412 | Lead difficult conversations | Imported unit | | BSBCUS402 | Address customer needs | Imported unit | | BSBHRM413 | Support the learning and development of teams and individuals | Imported unit | | BSBHRM415 | Coordinate recruitment and onboarding | Imported unit | | BSBINS402 | Implement workplace information system | Imported unit | | BSBLDR411 | Demonstrate leadership in the workplace | Imported unit | | BSBLDR412 | Communicate effectively as a workplace leader | Imported unit | | BSBLDR414 | Lead team effectiveness | Imported unit | | BSBLDR521 | Lead the development of diverse workforces | Imported unit | | BSBOPS402 | Coordinate business operational plans | Imported unit | | BSBOPS404 | Implement customer service strategies | Imported unit | | BSBPEF402 | Develop personal work priorities | Imported unit | | BSBPMG423 | Apply project cost management techniques | Imported unit | | BSBSTR402 | Implement continuous improvement | Imported unit | | BSBXCM401 | Apply communication strategies in the workplace | Replaces AMPX418 | | FBPPPL4007 | Manage internal audits | Imported unit | | MSS405013 | Facilitate holistic culture improvement in an organisation | Imported unit | | SIRRRTF002 | Monitor retail store financials | Imported unit |   Group C – Quality management  For the award of Certificate IV in Meat Processing (Quality Management), users must complete six of the following units:   |  |  |  | | --- | --- | --- | | AMPAUD4X1 \* | Conduct an animal welfare audit of a meat processing premises | Was AMPA417 | | AMPLSK4X1 | Oversee humane handling of animals | Was AMPA416 | | AMPMGT5X1 | Develop and implement a TACCP and VACCP plan | Was AMPX429 | | AMPQUA3X16 | Collect and prepare standard samples | Was AMPR321 | | AMPQUA3X3 | Identify and control contaminants to meat | Was AMPA3071 | | AMPQUA4X3 | Utilise refrigeration index | Was AMPA400 | | AMPQUA4X4 \* | Maintain a Meat Hygiene Assessment program | Was AMPA401 | | AMPQUA4X5 | Oversee compliance with Australian Standards for meat processing | Was AMPA402 | | AMPQUA4X6 | Apply meat science | Was AMPA403 | | AMPQUA4X7 | Conduct and validate pH/temperature declines to MSA standards | Merged units AMPA404 & AMPA3118 | | AMPQUA4X10 | Manage the collection, monitoring and interpretation of animal health data | Was AMPA414 | | AMPQUA4X11 | Calculate carcase yield in a boning room | Was AMPX312 | | AMPQUA4X12 | Specify beef product using AUS-MEAT language | Was AMPX415 | | AMPQUA4X13 | Specify sheep product using AUS-MEAT language | Was AMPX416 | | AMPQUA4X14 | Coordinate a product recall | Was AMPX419 | | AMPQUA4X15 | Undertake chiller assessment to AUS-MEAT requirements | Was AMPX426 | | AMPQUA4X16 | Conduct an internal audit of a documented program | Was AMPX404 | | AMPQUA4X17 | Establish sampling program | Was AMPX421 | | AMPQUA4X18 | Conduct a document review | Was AMPX425 | | AMPQUA4X22 | Specify pork product using AUS-MEAT language | Was AMPX417 | | AMPQUA4X23 | Participate in the ongoing development and implementation of a HACCP and QA system | Was AMPX420 | | AMPX431 | Oversee meat processing establishment’s Halal compliance | Not in Stage 1 | | FBPAUD4004 | Identify, evaluate and control food safety hazards, | Imported unit | | 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 |   Group D – General   |  |  |  | | --- | --- | --- | | AMPLDR4X1 | Develop and implement work instructions and SOPs | Was AMPX422 | | AMPLDR4X3 | Plan, conduct and report a workplace incident investigation | Was AMPX428 | | AMPLSK2X1 | Apply animal welfare and handling requirements | Was AMPA2006 | | AMPLSK4X1 | Oversee humane handling of animals | Was AMPA416 | | AMPMGT4X1 | Manage biogas facilities | Was AMPA415 | | AMPMSY4X16 | Raise and validate requests for export permits and Meat Transfer Certificates | Was AMPX424 | | AMPPMG4X1 | Develop, implement and evaluate a pest control program in a meat processing premises | Was AMPX430 | | 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 | | AMPQUA4X8 | Contribute to abattoir design and construction processes | Was AMPA407 | | AMPQUA4X16 | Conduct an internal audit of a documented program | Was AMPX404 | | AMPQUA4X19 | Monitor meat preservation process | Was AMPX401 | | AMPQUA4X20 | Monitor the production of processed meats and smallgoods | Was AMPX402 | | AMPQUA4X21 | Prepare for and respond to an external audit of the establishment's quality system | Was AMPX406 | | AMPQUA4X24 | Monitor the production of UCFM smallgoods | Was AMPX403 | | FBPPPL4002 | Plan and coordinate production equipment maintenance | Imported unit | | FBPTEC5002 | Manage utilities and energy for a production process | Imported unit | | MSS404061 | Facilitate the use of SCADA systems in a team or work area | 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 | | 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 | | |

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| Qualification Mapping Information   | Code and title current version | Code and title previous version | Comments | Equivalence status | | --- | --- | --- | --- | | AMP402X22 Certificate IV in Meat Processing | AMP40215 Certificate IV in Meat Processing (General) | Packaging rules updated.  Qualification revised and merged to qualification with optional specialisations. | Not equivalent | | AMP402X22 Certificate IV in Meat Processing (Leadership) | AMP40315 Certificate IV in Meat Processing (Leadership) | Packaging rules updated.  Qualification revised and merged to qualification with optional specialisations. | Not equivalent | | AMP402X22 Certificate IV in Meat Processing (Quality management) | AMP40415 Certificate IV in Meat Processing (Quality Assurance) | Packaging rules updated.  Qualification revised and merged to 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 |