



Australian  
Industry and  
Skills Committee

# MEAT RENDERING PROJECTS

AMP Australian Meat Processing Training Package  
Version 7.0  
Case for Endorsement

Meat Industry Reference Committee  
Skill Impact - Skills Services Organisation

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# 1. Administrative details of the Case for Endorsement

Refer to **Attachment A** for the title and code for each of the training package components that are submitted for approval, and an indication of whether these are updated (including equivalence or non-equivalence status), new or deleted products.

The AMP Australian Meat Processing Training Package Version 7.0 Case for Endorsement comprises three projects:

- AMP 1 – Meat Rendering
- AMP 2 – Electric Meat Slicing Skills
- AMP 3 – Meat Size Reduction Skills

## 1.1 Case for Change details

The Case for Change (Skills Impact/TPD/2020-21/001) was approved on 16 June 2020. The requirements set by the Australian Industry and Skills Committee (AISC) in relation to the training package development work for the Review of Meat Rendering are:

### **AMP 1 – Meat Rendering:**

Review one qualification and provide evidence why it should not be deleted or evidence why it should; review 16 existing AMP units; review one (1) MSM unit for suitability; create up to three (3) skills sets

### **AMP 2 – Electric Meat Slicing Skills:**

Review and update one (1) unit.

### **AMP 3 – Meat Size Reduction Skills:**

Review and update one qualification; Review and update two (2) units.

## 1.2 Timeframes and delays

The Meat Rendering Projects were delivered in accordance with the agreed timeframe.

# 2. Changes to training products and how these will meet the needs of industry

Refer to **Attachment B** for information on how the proposed updates to qualifications will better support job roles in industry.

Research of endorsed Australian Meat Processing related training components on the national system revealed that the current Certificate III qualification for Meat Rendering and related units of competency and skills sets could be improved to reflect current industry practices, terminology and skills gaps within the industry.

Industry has identified that there are low numbers and low turnover of rendering staff within industry which has contributed to low enrolments in this qualification. However, despite low numbers, there has been sufficient feedback from industry that the qualification continues to have value as a stand-alone qualification, and therefore should be retained. As such, the components reviewed in these projects have focused on ensuring they accurately address current skills required for industry use.

### **AMP 1: Meat Rendering:**

Key messages from stakeholders engaged in the project and the subsequent changes to training products include:

- Support for the redesign of Certificate III in Meat Processing (Rendering) to ensure compliance with Standards for Training Packages:
  - AQF misalignment of core units corrected
  - points allocation system removed. The proposed qualification now requires 12 units of competency to be achieved – 4 core units and 8 elective units - with the current core units proposed to be replaced.
- Support for merging some units into other relevant units of competency:

- *AMPA3084 Operate press and AMPA3089 Produce rendered products hygienically* have had their contents merged into other revised rendering units to reduce duplication within the training package.
- Lack of support for development of a new unit covering quality checks:
  - Subject matter experts determined that a dedicated unit covering product quality checks was not required for development. Instead, skills and knowledge for this area were integrated into revised rendering units where appropriate.
- Support for development of new skill sets:
  - Three new skill sets have been developed to capture the skills required for different types of rendering processes.
- Revision of units to make fit for purpose:
  - Units have been revised to reflect changes in the operations of a rendering process, such as batch rendering, continuous dry rendering and low temperature wet rendering; boiler operations; blood coagulation and drying; and tallow refining.
  - Units updated to ensure they match job roles currently carried out in rendering processing and have had:
    - Unit Application clarified
    - Elements and Performance Criteria refined to suit current work
    - Foundation Skills clarified and refined to ensure their relevance to the job task
    - Performance Evidence refined to be clear and succinct, and meet the requirements of current work
    - Knowledge Evidence refined to ensure it is clear and relevant to current work
    - Assessment Conditions refined to specify clear conditions that must be in place for assessment to proceed.

Note: *AMPA3091 Implement a Quality Assurance program for rendering plant* which was in the original scope of this project was deleted from the AMP Training Package earlier in February 2021, as part of meeting Skills Ministers' priority of removing training products with low or no enrolments.

### **AMP 2 - Electric Meat Slicing Skills:**

The unit *AMPSMA201 Slice product using simple machinery* and the six skill sets that contain this unit have been reviewed and revised in consultation with subject matter experts. The unit was revised with appropriate amendments to application and competency outcomes in meat slicing for cross sector candidates, including retail butchers, smallgoods retailers, delicatessens, and supermarkets.

In addition, the revised unit has been reviewed with a view to ensure it is fit for purpose and matches the job role currently carried out in the meat slicing workplace, with respective consideration to;

- Unit Application clarified
- Elements and Performance Criteria refined to suit current work
- Foundation Skills clarified and refined to ensure their relevance to the job task
- Performance Evidence refined to be clear and succinct, and meet the requirements of current work
- Knowledge Evidence refined to ensure it is clear and relevant to current work
- Assessment Conditions refined to specify clear conditions that must be in place for assessment to proceed.

The six affected skills sets have been revised with title, description, pathways, target group information, suggested words for statement of attainment and one unit code updated.

### **AMP 3 - Meat Size Reduction Skills:**

Working with the Subject Matter Expert Working Group (SMEWG), two pre-rendering units have been updated to replace redundant terminology no longer used by industry, and to reflect current Training Package Standards.

In addition, both units have had;

- The unit Application clarified
- Elements and Performance Criteria refined to suit current work
- Foundation Skills clarified and refined to ensure their relevance to the job task
- Performance Evidence refined to be clear and succinct, and meet the requirements of current work
- Knowledge Evidence refined to ensure it is clear and relevant to current work

- Assessment Conditions refined to specify clear conditions that must be in place for assessment to proceed.

References to these units of competency have been changed as part of a minor update to *AMP20316 Certificate II in Meat Processing (Abattoirs)*. A major review of this qualification was not carried out due to the impact changes in this qualification would have had on multiple other AMP qualifications, due to core units in AMP20316 also appearing in the core of 17 other AMP qualifications.

It should be noted that a Case for Change was submitted to the AISC for their consideration for the whole AMP training package to be reviewed in multiple stages, with stage 1 commencing in July 2021 if approved. Stage 1 will review the General Qualifications and Core Units to propose rationalisation of qualifications with common core units, and to create baseline qualifications which can then have specialist streams added as they are developed.

The following components resulted from the work undertaken in these projects:

Case for Change Requirements		Components for Endorsement in AMP V7.0 CfE
<b>Meat Rendering</b>	Review one (1) qualification Review 16 existing AMP units Review one (1) MSM unit for suitability Develop up to three (3) skills Sets	One (1) qualification 6 units of competency 3 new skills sets (not for endorsement)
<b>Electric Meat Slicing Skills</b>	Review and update one (1) unit.	One (1) unit of competency 6 updated skills sets (not for endorsement)
<b>Meat Size Reduction Skills</b>	Review and update (1) qualification Review and update two (2) units.	One (1) qualification (minor update, not for endorsement) 2 units of competency
<b>Additional updates</b>	Components impacted by the project work that has been undertaken	3 Qualifications (Minor updates, not for endorsement)

### 3. Stakeholder consultation strategy

Refer to **Attachment C** for:

- list of stakeholders that actively participated in consultation on the project
- summary feedback provided by stakeholder type and the IRCs response to this feedback
- summary of issues raised during stakeholder consultation and the IRCs response to these issues

#### 3.1 Identification of stakeholders

Stakeholders were identified and targeted for participation in this project, and included:

- Key stakeholders, including members of the Australian Meat Industry Council (AMIC), Australian Renderers Association, National Retail Council, meat retailers, Barossa Fine Foods, major processing organisations including Teys Australia, Talloman and Inghams
- IRC and Subject Matter Expert Working Group (SMEWG) members' recommended key stakeholders
- RTOs with meat rendering on their scope of registration
- Unions with relevant meat rendering coverage
- Members of relevant associations
- Participants from previous AMP projects
- Stakeholders recommended by other stakeholders in their industry/organisational network.

#### 3.2 Strategies for engaging stakeholders

Consultation activities included:

*AMP Australian Meat Processing Training Package Version 7.0 Case for Endorsement*

- Stakeholders identified as potentially having an interest in the project were contacted via phone or email at the start of the project in November 2020. These stakeholders were kept informed throughout project development
- A SMEWG was created to provide input, advice and feedback throughout all stages of development, including sourcing additional stakeholders
- Project pages were set up on the Skills Impact website (<https://www.skillsimpact.com.au/meat/training-package-projects/meat-rendering-project> and <https://www.skillsimpact.com.au/meat/training-package-projects/meat-slicing-project/>) containing information about the projects together with progress updates and access to draft documents.
- News articles and stories in Skills Impact and Mintrac newsletters throughout the project. These were distributed to the Skills Impact database of subscribers and on the Skills Impact website as news articles.
- IRC members were updated throughout the project and in turn, they informed their industry networks.
- Monthly emails and newsletters were sent to state and territory training authorities, VET regulators, industry training advisory bodies (ITABs) and other stakeholders to keep them informed of the project's progress.
- Information about the project together with progress updates were published in MinTraker, an external industry specific monthly newsletter
- SMEWG and functional analysis workshops
- First draft consultation – online workshops, feedback hub and webinars
  - Four consultation webinars were held to cater for those who preferred to be shown through the documentation rather than read the information online.
- Validation surveys and online workshop
- Feedback continued to be sought throughout the project. Interested stakeholders were regularly invited to provide feedback on draft components. A variety of methods to review drafts were made available; the project webpage link connected to the feedback hub, emails with drafts attached were sent, follow up emails and phone calls made.

Note: Face-to-face consultation workshops and site visits did not take place due to Covid-19 restrictions, with all consultation taking place online or by phone.

### 3.3 Participation by different types of stakeholders

- Two SMEWGs, with representatives from rendering processors and smallgoods in Australia were formed.
- In addition to professional associations, rendering and smallgoods employers, every effort was made to ensure that as many stakeholders as possible were informed about the project and understood the implications of any changes made.

Other stakeholders included:

- Unions
- Meat Processing Employers
- RTO managers and staff (including those delivering existing units of competency)
- State and Territory Training Authorities
- Interested stakeholders were invited regularly to provide feedback on draft components. A variety of methods to review drafts were made available; the project webpage link connected to the feedback hub, emails with drafts attached were sent, follow up emails and phone calls made. A concerted effort was made to ensure stakeholders from rural, regional and remote areas, from all states and territories could participate, regardless of their access or ability to use technology.

Stakeholders engaged during the project are described in the matrix below, with a full list of all engaged stakeholders available in **Attachment C**.

Draft qualifications, units of competency and skill sets for the Meat Processing project were made available on the [Skills Impact website](#) for stakeholder review from 3 April to 4 May 2021 and for validation 14 - 31 May 2021. Feedback was received from a variety of stakeholders around the country, as indicated in green below, via email, the Skills Impact Feedback Hub and webinars, via phone and email, as follows:

	ACT*	NSW	NT	Qld	SA	Tas	Vic	WA	National
<b>Employers (Non-IRC)</b>									

<b>Government department</b>									
<b>Industry Reference Committee (IRC) Representatives</b>									
<b>Peak Industry Bodies</b>									
<b>Registered Training Organisations (RTO)</b>									
<b>Regulators</b>	Not applicable								
<b>State and Territory Training Authorities (STAs)</b>									
<b>Training Boards/Other</b>	Not applicable								
<b>Unions</b>									

\* No feedback received from ACT due to no meat rendering industry in this Territory.

## 4. Evidence of industry support

### 4.1 Industry support

Industry representatives were involved at all stages of this project. The SMEWGs, were comprised respectively of representatives from Rendering and Smallgoods industry employers. There was constant interaction between industry stakeholders and the project development team.

Online meetings and webinars were held in place of face-to-face meetings due to Covid-19 restrictions and several direct telephone and email discussions occurred throughout the project. Industry representatives were present at all meetings. (Refer to 3.2 for a full list of consultation activities).

During the validation phase of this project stakeholders were invited to indicate their support for each of the training components via the Skills Impact Feedback Hub. For those who preferred, there was also an option to communicate concerns and validation via email or telephone. Extensive emails and telephone conversations took place.

Key messages from validation:

- Confirmation that the *AMP30421 Certificate III in Meat Processing (Rendering)* now meets the needs of industry with the AQF level 3 alignment, removal of the points system, and changes to the Packaging Rules to enable a flexible choice of units so as to avoid possible disadvantage to candidates and ensure that a full qualification can be completed to meet the employers'/candidates' needs.
- Confirmation that redundant terminology no longer used by industry has been accurately updated to refer to industry specific technical terms in multiple units, including *AMPABA201 Operate meat size reduction equipment* and *AMPABA202 Operate blow line*.
- Support for minor changes to Performance Evidence fields in the units, which have been revised to remove duplication, add detail and clarify the quality of the evidence to be collected.
- Support for revised units to be made available within other AMP qualifications to ensure no orphan units, and to encourage broader use of the units.
- Support for revised Application statements in units with indicative AQF level 3 codes to include appropriate terminology to reflect this level.
- Support for the three newly created rendering skill sets.

Extent of consultation and support for the proposed changes:

- 38 stakeholders were contacted and invited to be involved
- 19 people provided feedback throughout the project comprising:
  - 10 people representing employers
  - 2 representing state and national based peak bodies
  - 2 representing RTOs
  - 2 representing 3 STAs



- 2 representing state government organisations (including Apprenticeship and Traineeship services), and
- 1 IRC member.

Refer to **Attachment G** for Letters of Support.

## 4.2 Engagement of States and Territories

- Monthly emails and newsletters were sent to state and territory training authorities, VET regulators, industry training advisory bodies (ITABs) and other stakeholders to keep them informed of the project's progress.
- All public consultation and validation phases included online webinars to allow stakeholders from all states and territories to participate and contribute to the project.
- Additional engagement took place at each phase of consultation with representatives from states and territories who are more directly impacted by the outcomes of the project.

## 4.3 Mitigation strategies

It is envisaged that there will be more industry support for the units of competency and the revised qualification now that the components have been reviewed and updated to meet current industry practices and terminology. This has been supported by stakeholders throughout the projects.

To support the rationalisation of training products, two units of competency have had their content merged into other relevant units of competency to reduce duplication within the system. One unit of competency has been removed from qualifications in these projects upon SME advice that it is no longer relevant. Rather than updating this unit it is instead proposed be replaced with an imported unit from the *PPM Pulp and Paper Manufacturing Training Package*, which is currently being reviewed to allow for delivery in more broad sectors, including the Meat industry. The original AMP unit will be recommended for permanent removal from the *AMP Australian Meat Processing Training Package* in a future project.

All proposed changes to components in these projects have been regularly communicated with stakeholders (including SMEs, the Meat IRC and RTOs) throughout the project to ensure they are aware of upcoming changes to the training package.

## 4.4 Letters of industry support

Letters of support have been received from 4 employers, and can be found in **Attachment G**. Support has been provided by the following organisations:

Name	Organisation	Stakeholder Group
Lou Barnes	Barossa Fine Foods	Employer (non – IRC)
Sandra Trevithick	Bindaree Food Group	Employer (non – IRC)
Mark Green	Ingham's	Employer (non – IRC)
Ross Brown	SunPork Solutions	Employer (non – IRC)
Lyle Davies	Teys Australia Pty Ltd	Employer (non – IRC)
Jon Marlow	ProAnd Associates	Employer (non – IRC)

## 5. Dissenting views

### 5.1 Dissenting views/issues raised

No outstanding issues remain – all issues raised during this project were considered, addressed, and resolved.

### 5.2 Rationale for approval

Not applicable



## 6. Reports by exception

No reports by exception.

## 7. Mandatory Workplace Requirements

Refer to **Attachment D** for a list of the units of competency, the MWR, the rationale for this, and evidence of employer support for this requirement.

There are no Mandatory Workplace Requirements in any of the proposed units in this project. All units must be assessed in a workplace or an environment that reflects a real workplace, and is set up with the appropriate equipment, systems and guiding procedures and that reflect an actual workplace.

## 8. Implementation of the new training packages

### 8.1 Implementation issues

In general, no implementation issues have been raised by states or territories or any other stakeholders. However, there are changes resulting from this project which may impact implementation. These changes have been communicated thoroughly throughout the project to help stakeholders plan accordingly, and include:

- The qualification *AMP30421 Certificate III in Meat Processing (Rendering)* has had:
  - the total number of units required to complete the qualification increased from 10 to 12.
  - changes to the Packaging Rules, core and electives units including removal of the points system and AQF misalignment of core units which did not comply with current Training Package standards
  - All existing core units in the qualification were reviewed, and the qualification was redesigned with relevant core units.
  - Packaging Rules in the qualification changed to allow more flexibility in user's choice of electives
- Several units have also been merged to better reflect current job tasks and also to reduce the overall number of units in the *AMP Australian Meat Processing Training Package*.

### 8.2 Potential for traineeship or apprenticeships

Qualification	Delivery recommendation	Nominal Duration
AMP30421 Certificate III in Meat Processing (Rendering)	Traineeship	Up to 2 years through indentured training/employment such as traineeship
AMP30421 Certificate III in Meat Processing (Rendering)	Apprenticeship	Up to 4 years through indentured training/employment such as apprenticeship.

### 8.3 Occupational and licensing requirements

No components have specific occupational and/or licensing requirements, however most components include advice directing users to check and adhere to any meat processing safety-related legislative and regulatory requirements.

### 8.4 Extension to transition period

Where the need for an extension to the transition period is identified for training products that are the subject of this Case for Endorsement, the SSO will apply to the relevant regulator for an extension to transition, to mitigate the identified impact on other training products, particular student cohorts or industry business needs.

Not applicable.

## 9. Quality Assurance

<i>The Case for Endorsement meets the following requirements:</i>	
<i>Standards for Training Packages 2012</i>	<input checked="" type="checkbox"/>
<i>Training Package Products Policy</i>	<input checked="" type="checkbox"/>
<i>Training Package Development and Endorsement Process Policy</i>	<input checked="" type="checkbox"/>
<i>Companion Volume Implementation Guide is available and quality assured.</i>	<input checked="" type="checkbox"/>
<i>Copies of quality assurance reports are included in <b>Attachment F</b>.</i>	

## 10. Implementation of the Minister's priorities in training packages

Refer to **Attachment E** for information on no enrolment and low enrolment qualifications reviewed as part of this project, and the outcomes of this review (i.e. product proposed for deletion or retention). **Attachment E** also includes the rationale for retaining no and/or low enrolment products when this is the proposal.

Please include an explanation of how approval of the proposed training products will support the reform priorities for training packages agreed by skills ministers in November 2015 and October 2020:

<p><b>Streamlining/rationalisation of training products</b></p>	<ul style="list-style-type: none"> <li>• Two units have been merged to better reflect current job tasks and also to reduce the overall number of units in the AMP Australian meat Processing Training Package</li> <li>• <i>AMPA3091 Implement a Quality Assurance program for rendering plant</i> which was included in the original scope of this project, was deleted from the <i>AMP Australian Meat Processing Training Package</i> earlier in February, 2021 as part of meeting Skills Ministers' priority of removing training products with low or no enrolments.</li> </ul> <p><b>Changes to the net number of units and qualifications in the training package</b></p> <p>If the products from these projects are endorsed, the net number of units will be reduced by 2 as a result of merged units. The net number of qualifications will not change. The net number of skill sets will increase by 3.</p>
<p><b>Ensure that more information about industry's expectations of training delivery is available to training providers to improve their delivery and to consumers to enable more informed course choices</b></p>	<p>The companion volume details information that covers key industry expectations about:</p> <ul style="list-style-type: none"> <li>• qualifications suitable for vocational education and training delivered to secondary students</li> <li>• qualifications suitable for delivery as apprenticeships or traineeships</li> <li>• amount of training/volume of learning requirements to ensure that the individual can gain the necessary skills and knowledge</li> <li>• key legislative requirements</li> <li>• essential knowledge requirements.</li> </ul>

<p><b>Ensure the training system better supports individuals to move more easily between related occupations</b></p>	<p>The qualification AMP30421 Certificate III in Meat Processing (Rendering) was redesigned in consideration of Training Package Standards to address several non-compliance matters including AQF misalignment of core units. In addition, the points allocation system has been removed. The qualification now requires 12 units of competency to be achieved – 4 core units and 8 elective units. Electives in the qualification include a range of flexible options that can be chosen by the user to cover various technical/operator tasks across the meat rendering sector.</p> <p>The new suite of skill sets and qualification within the AMP Australian Meat Processing Training Package allows a range of pathways from entry and preparatory level as appropriate to facilitate movement between schools and VET, from entry level into work, and between VET and higher education qualifications.</p>
<p><b>Improve the efficiency of the training system by creating units that can be owned and used by multiple industry sectors</b></p> <p><b>Foster greater recognition of skill sets and work with industry to support their implementation</b></p>	<ul style="list-style-type: none"> <li>• The unit AMPSMA201 Slice product using simple machinery has been revised with appropriate amendments to application and competency outcomes in meat slicing for cross sector candidates, including retail butchers, smallgoods retailers, delicatessens and supermarkets.</li> <li>• Three new Skills Sets have also been developed covering key job roles in the rendering plant such the operation of a batch rendering process, continuous dry rendering process and low temperature wet rendering process which will allow for stand-alone delivery of the rendering units included in AMP30421 Certificate III in Meat Processing (Rendering).</li> </ul>


## 11. A link to the full content of the proposed training package component(s)

The AISC should be provided with a link to the full, developed training package component(s) to be approved under the Case for Endorsement.

A link to the training package components proposed for endorsement is included here.

<https://www.skillsimpact.com.au/meat/training-package-projects/meat-rendering-project/>  
<https://www.skillsimpact.com.au/meat/training-package-projects/meat-slicing-project/>

This Case for Endorsement was agreed to by the Meat IRC

Name of Chair	Michael Bayer
Signature of Chair	
Date	15 July 2021

## Attachment A: Training products submitted for approval

Please set out in the table below, the training products submitted for approval, including showing whether this is an updated, new or deleted product.

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
<b>Qualifications</b>				
AMP30421	Certificate III in Meat Processing (Rendering)	<b>Updated</b>	Not equivalent	Total number of units required for completion of qualification increased. Number of core units reduced. AQF alignment corrected. Units merged and deleted. Points system removed. Unit codes updated throughout
<b>Units of competency</b>				
AMPABA201	Operate meat size reduction equipment	<b>Updated</b>	Not equivalent	Title and application changed to better reflect work task. Unit sector added Performance criteria added, revised, reordered, or merged for clarity Foundation skills updated Performance Evidence, Knowledge Evidence and Assessment Conditions updated
AMPABA202	Operate blow line	<b>Updated</b>	Not equivalent	Application changed Unit sector added. Code updated to better reflect work task. Performance criteria added, revised, reordered, or merged for clarity Foundation skills added Performance Evidence, Knowledge Evidence and Assessment Conditions updated
AMPREN301	Operate and monitor a batch rendering process	<b>Updated</b>	Not equivalent	Unit redesigned to incorporate AMPA3082 Operate batch cooker merged with AMPA3084 Operate press. Unit code and title updated to better reflect work task. Elements and Performance Criteria refined for clarity. Foundation skills updated. Assessment requirements refined accordingly.

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
AMPREN302	Operate and monitor a continuous dry rendering process	Updated	Not equivalent	Unit redesigned to incorporate AMPA3083 Operate continuous cooker merged with AMPA3084 Operate press. Unit code and title updated to reflect work task. Elements and Performance Criteria refined for clarity. Foundation skills updated. Assessment requirements refined accordingly
AMPREN303	Operate and monitor a low temperature wet rendering process	Updated	Not equivalent	New unit sector. Unit code and title updated to better reflect work task. Updated Elements and Performance Criteria Added Foundation Skills Revised Performance Evidence and Knowledge Evidence
AMPREN304	Operate a tallow refining process	Updated	Not equivalent	Unit redesigned to incorporate AMPA3087 Operate a tallow processing plant merged with AMPA3089 Produce rendered products hygienically. Unit code and title updated to better reflect work task. Elements and Performance Criteria refined for clarity. Foundation skills updated. Assessment requirements refined accordingly.
AMPREN305	Operate a blood coagulation and drying process	Updated	Not equivalent	Unit redesigned to incorporate AMPA3088 Operate blood processing plant merged with AMPA3089 Produce rendered products hygienically. Unit code and title updated to better reflect work task. Elements and Performance Criteria refined for clarity. Foundation skills updated. Assessment requirements refined accordingly.
AMPREN306	Render edible products	Updated	Not equivalent	Unit redesigned to incorporate AMPA3089 Produce rendered products hygienically merged with AMPA3090 Render edible products. Unit code and title updated to better reflect work task. Elements and Performance Criteria refined for clarity. Foundation skills

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
				updated. Assessment requirements refined accordingly.
AMPSMA201	Slice product using simple machinery	<b>Updated</b>	Not equivalent	Application updated. Unit sector added. Unit code and title updated to better reflect work task. Performance criteria added, revised, reordered, or merged for clarity Foundation skills updated Performance Evidence, Knowledge Evidence and Assessment Conditions updated

### Additional updates

These components have been impacted by the project work that has been undertaken for AMP V7, and includes new skill sets, and minor updates made to qualifications and skill sets. These changes are minor and do not require endorsement.

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
<b>Qualifications</b>				
AMP20117	Certificate II in Meat Processing (Food Services)	<b>Updated</b>	Equivalent	Unit code of AMPS207 Slice product using simple machinery has been updated to AMPSMA201 (same title). The unit code of the imported unit TLIA2021 Despatch stock also updated to TLI1019 (same title)
AMP20316	Certificate II in Meat Processing (Abattoirs)	<b>Updated</b>	Equivalent	Unit code of AMPA2158 Operate hogger updated to AMPABA201 Operate meat size reduction equipment and AMPA2159 Operate blow line updated to AMPABA202 (same title).
AMP30916	Certificate III in Meat Processing (Smallgoods-General)	<b>Updated</b>	Equivalent	Unit code of AMPS207 Slice product using simple machinery updated to AMPSMA201 (same title). Imported unit TLID2013 Move materials mechanically using automated equipment updated to TLID0006 (same title).

Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
				Unit LHTAID003 Provide first aid updated to HLTAID011 (same title) - not equivalent but suitable. Unit code of BSBINM302 Utilise a knowledge management system updated to BSBINS303 Use knowledge management systems. Unit TLIA2009 Complete and check import/export documentation updated to TLIA0003 (same title)
AMP31016	Certificate III in Meat Processing (Smallgoods-Manufacturing)	<b>Updated</b>	Equivalent	Unit code of AMPS207 Slice product using simple machinery updated to AMPSMA201 (same title). Imported units updated TLID2013 Move materials mechanically using automated equipment updated to TLID0006 (same title). Unit HLTAID003 Provide first aid updated to HLTAID011 (same title).
<b>Skill Sets</b>				
AMPSS00049	Produce Cooked Fermented Meat Products Skill Set	<b>Updated</b>	Equivalent	Description, pathways, target group information, suggested words for statement of attainment and one unit code updated.
AMPSS00050	Produce Cooked Meat Products Skill Set	<b>Updated</b>	Equivalent	Description, pathways, target group information, suggested words for statement of attainment and one unit code updated.
AMPSS00051	Produce Dried Meat Products Skill Set	<b>Updated</b>	Equivalent	Description, pathways, target group information, suggested words for statement of attainment and one unit code updated.
AMPSS00052	Produce Smoked Meat Products Skill Set	<b>Updated</b>	Equivalent	Description, pathways, target group information, suggested words for statement of attainment and one unit code updated.
AMPSS00053	Produce UCFM Products Skill Set	<b>Updated</b>	Equivalent	Description, pathways, target group information, suggested words for statement of attainment and one unit code updated.
AMPSS00077	Operate a Rendering Plant that includes Batch Cooking Skill Set	<b>New</b>	NA	Newly created



Training Product Code	Training Product Name	Type	For existing products, equivalence/non-equivalence status	For updated products, rationale for equivalence/non-equivalence status
AMPSS00078	Operate a Rendering Plant that includes Continuous Cooking Skill Set	New	NA	Newly created
AMPSS00079	Operate a Rendering Plant that includes Low Temperature Cooking Skill Set	New	NA	Newly created
AMPSS00080	Prepare Cooked and Processed Meat for Retail Product Range Skill Set	Updated	Equivalent	New code and title. Description, pathways, target group information, suggested words for statement of attainment and one unit code updated.

## Attachment B: How qualification updates support job roles

Please use the table below to demonstrate how the proposed updates to qualifications will better support job roles.

Job role	Qualification	Proposed updates and how these better support the job role
Renderer	AMP30421 Certificate III in Meat Processing (Rendering)	The <i>AMP30421 Certificate III in Meat Processing (Rendering)</i> now meets the needs of industry with the AQF level 3 status, the points system has been removed and changes to the Packaging Rules enable a flexible choice of units to avoid possible disadvantage to candidates, and also to ensure that a full qualification can be completed to meet the employers/candidates' needs.

## Attachment C: Stakeholder consultation

*List of stakeholders that actively participated in stakeholder consultation for the project:*

Name	Organisation	Title	Industry	Representation Type	State
Andrew Westlake	Ridley	Raw Materials and Product Development Manager - CSF	Rendering	Employer	VIC
David Matthews	Teys Australia	Co- Products and Render	Rendering	Employer	QLD

Ben Baron	Talloman		Rendering	Employer	WA
Craig Palmer	WT Proteins	Managing Director	Rendering	Employer	TAS
Dennis King	Australian Rendering Association	Executive officer	Rendering	Peak body	QLD
Jon Marlow	ProAnd Associates Aust P/L	Director	Rendering	Employer	NSW
Patricia Ryder	AusMeat	Manager of Accreditation audit program	Training	Peak body	QLD
Mark Green	Inghams	Plant manager Inghams Vic	Poultry processing	Employer	VIC
Ross Brown	CHM Alliance Pty Ltd	Manager	Training	RTO	QLD
Michael Failli	L&G Meats	Manager	Meat Processing	Employer	VIC
Lyle Davies	Teys Australia	Quality Control	Meat Processing	Employer	QLD
Sandra Trevithick	Bindaree Food	Group Training Manager	Meat Processing	Employer	NSW
Suzie Hounsham	Department of Training and Workforce Development (WA)	Senior Program Officer	Training/ Government	STA	WA
Paul Etheredge	Food, Fibre & Timber Industries Training Council	Project Manager	Training	Industry association	WA
Paul Saunders	TAFE VIC- Chisholm Institute	Curriculum Maintenance Services	Training	RTO	VIC
Claire James	Industry Skills Advisory Council Northern Territory	Training Product Development	Training/Government	STA	NT
Franz Knoll	Barossa Fine Foods	Director	Meat Processing	Employer	SA
Michael Bayer	Big River Pork	Quality systems manager	Meat Processing	Employer (IRC)	SA

**Summary of Feedback by Stakeholder type:**

Stakeholder Type	Key Feedback Points	Actions Taken to Address Feedback
<b>Industry Reference Committee (IRC) Representatives</b>	Ensure that changes in technology and terminology are addressed.	Correct industry language has been checked and updated in all components.

	Create skill sets for rendering units.	Three skill sets addressing rendering skills developed.
<b>Peak Industry Bodies</b>	Ensure that changes in technology and terminology are addressed.	Correct industry language has been checked and updated in all components.
<b>Employers (Non-IRC)</b>	<p>Recommendations for additions in units of competency, including:</p> <ul style="list-style-type: none"> <li>• Adding PPE and details related to cleaning and sanitising to the Performance Evidence</li> <li>• Adding more general references to contamination in the Knowledge Evidence.</li> </ul> <p>Concern in AMP30421 Certificate III in Meat Processing (Rendering) that the Packaging Rules may limit the ability of some candidates to choose units since this depends on access to use of equipment available.</p>	<p>Recommendation for additions to AMPSMA201 were implemented.</p> <p>In the qualification, changes were made to the Packaging Rules to enable more flexible choice of units to avoid possible disadvantage to candidates.</p>
<b>Regulators</b>	Not Applicable	
<b>Registered Training Organisations (RTOs)</b>	<p>All units noted to contain repetition or partial repetition of performance Criteria as Performance Evidence which leads to ambiguity and confusion during Assessment and RTO auditing. The Performance Evidence field should contain details of particular evidence that can be observed and assessed which confirms achievement of the Performance Criteria</p> <p>All revised units such as AMPSMA201 must be identified to be housed within qualifications to ensure learners can access government subsidised training towards units</p> <p>At AMPSMA201, Performance Evidence field, clarify wording for assessment of four different orders to include at least two different meats</p> <p>At AMPSMA201 in Application change wording to be inclusive of cross sector users</p>	<p>The Performance Evidence in the units has been revised to remove duplication, to add detail and to clarify the quality of the evidence to be collected</p> <p>The Unit AMPSMA201 is included within qualification AMP20316 Certificate II in Meat Processing (Abattoirs) which will be updated to include the revised Unit code</p> <p>In Assessment Requirements, changed wording to clarify assessment of four different work orders and to include at least two different meats</p>

		At AMPSMA201 in Application, changed wording to be inclusive of cross sector work settings including small goods retailers, delicatessens and supermarkets
<b>Training Boards/Other</b>	Not Applicable	
<b>State and Territory Training Authorities (STAs)</b>	<p>This qualification has had consistently low enrolments – why should it be retained?</p> <p>Query related to updating revised qualification affected by revised unit AMPSMA201.</p>	<p>Consultation with employers through the Australian Renderers Association indicated a minimal awareness of the availability of accredited training for rendering operations. The industry acknowledges the relatively low turnover of rendering staff but maintains the high value of the qualification as a stand-alone credential. It is envisaged that there will be more industry support for the units of competency and new qualification specialisation now that the components have been reviewed and updated to meet current industry practices and terminology. An opportunity exists to widely publicise the new qualification to foster an increase in the take-up of the accredited training by the independent renderers.</p> <p>At endorsement the current unit code AMPS207 will be replaced with the revised unit code AMPSMA201 in the following:</p> <ul style="list-style-type: none"> <li>• <i>AMP20117 Certificate II in Meat Processing (Food Services)</i></li> <li>• <i>AMP30916 Certificate III in Meat Processing (Smallgoods - General)</i></li> <li>• <i>AMP31016 Certificate III in Meat Processing (Smallgoods - Manufacture)</i>.</li> </ul> <p>This will result in a new release (minor update) of these qualifications in AMP v7.0.</p>
<b>Unions</b>	Ensure that changes in technology and terminology are addressed.	Correct industry language has been checked and updated in all components.

### Summary of Issues raised during stakeholder consultation

Issue raised	Key Feedback Points	Actions Taken to Address Feedback
Assessment conditions AMPSMA201	At AMPSMA20X PE clarify wording for assessment of four different orders to include at least two different meats	At PE wording changed to clarify wording for assessment of four different orders to include at least two different meats

Application AMPSMA20X	At AMPSMA20X in Application change wording to be inclusive of cross sector users	At AMPSMA201 in Application, wording changed to be inclusive of cross sector work settings including small goods retailers, delicatessens, and supermarkets
Knowledge Evidence AMPSMA20X	At AMPSMA20X to include a more general reference to contamination	At AMPSMA201 in KE, wording changed to include workplace procedure for contamination when product fault or foreign object causes consumption risk and/or unacceptable quality issue

## Attachment D: Mandatory Workplace Requirements in Training Products

Please set out in the table below training products which include a mandatory workplace requirement (i.e. which must be completed in a workplace)

Code/title	Description of the Requirement (e.g. work placement, assessment requirement)	Rationale for Inclusion	Evidence of employer support
	There are no Mandatory Workplace Requirements in any of the proposed units in this project.	All units must be assessed in a workplace or an environment that reflects a real workplace, and is set up with the appropriate equipment, systems and guiding procedures and that reflect an actual workplace.	

## Attachment E: No enrolment and low enrolment training products

### No Enrolment:

Please set out in the table below those training products that have had no enrolments over the past three years for which data is available

Units of Competency		
Unit Code/ Name of Unit	Proposed for retention/deletion	Rationale for Retention
N/A	N/A	N/A
Qualifications		
Qualification Code/ Name of Qualification	Proposed for retention/deletion	Rationale for Retention
N/A	N/A	N/A

### Low Enrolment:

Please set out in the table below those training products that have had low enrolments over the past three years for which data is available<sup>1</sup>

Units of Competency		
Unit Code/ Name of Unit	Proposed for retention/deletion	Rationale for Retention
AMPREN301 Operate and monitor a batch rendering process	Proposed for retention	2017 (0) 2018 (2) 2019 (0) enrolments Unit review updated and recoded to better reflect the complexity of the work tasks and align with industry requirements. Small niche processing sector with industry support for future enrolments.
AMPREN306 Render edible products	Proposed for retention	2017 (5) 2018 (0) 2019 (0) enrolments

<sup>1</sup> Low enrolment training products are qualifications or units of competency that have had less than 42 enrolments in each of the past three years (this is the maximum no. of enrolments for the bottom 25% of qualifications based on average enrolments over 2016 - 2018)

<b>Units of Competency</b>		
<b>Unit Code/ Name of Unit</b>	<b>Proposed for retention/deletion</b>	<b>Rationale for Retention</b>
		Unit review updated and recoded to better reflect the complexity of the work tasks and align with industry requirements. Small niche processing sector with industry support for future enrolments.
AMPREN302 Operate and monitor a continuous dry rendering process	Proposed for retention	2017 (12) 2018 (4) 2019 (1) enrolments Unit review updated and recoded to better reflect the complexity of the work tasks and align with industry requirements. Small niche processing sector with industry support for future enrolments.
AMPREN303 Operate and monitor a low temperature wet rendering process	Proposed for retention	2017 (3) 2018 (0) 2019 (0) enrolments Unit review updated and recoded to better reflect the complexity of the work tasks and align with industry requirements. Small niche processing sector with industry support for future enrolments.
AMPREN304 Operate a tallow refining process	Proposed for retention	2017 (14) 2018 (2) 2019 (6) enrolments Unit review updated and recoded to better reflect the complexity of the work tasks and align with industry requirements. Small niche processing sector with industry support for future enrolments.
AMPREN305 Operate a blood coagulation and drying process	Proposed for retention	2017 (12) 2018 (1) 2019 (0) enrolments Unit review updated and recoded to better reflect the complexity of the work tasks and align with industry requirements. Small niche processing sector with industry support for future enrolments.
AMPABA201 Operate meat size reduction equipment	Proposed for retention	2017 (16) 2018 (5) 2019 (1) enrolments Unit review updated and recoded to better reflect the complexity of the work tasks and align with industry requirements. Small niche processing sector with industry support for future enrolments.
AMPABA202 Operate blow line	Proposed for retention	2017 (9) 2018 (9) 2019 (1) enrolments Unit review updated and recoded to better reflect the complexity of the work tasks and align with industry requirements. Small niche processing sector with industry support for future enrolments.
AMP SMA201 Slice product using simple machinery	Proposed for retention	2017 (49) 2018 (23) 2019 (25) enrolments Unit review updated and recoded to better reflect the complexity of the work tasks and align with industry requirements. Small niche processing sector with industry support for future enrolments.
AMPA3084 Operate press	Proposed for deletion	2017 (2) 2018 (2) 2019 (0) enrolments



<b>Units of Competency</b>		
<b>Unit Code/ Name of Unit</b>	<b>Proposed for retention/deletion</b>	<b>Rationale for Retention</b>
AMPA3089 Produce rendered products hygienically	Proposed for deletion	2017 (13) 2018 (0) 2019 (2) enrolments
<b>Qualifications</b>		
<b>Qualification Code/ Name of Qualification</b>	<b>Proposed for retention/deletion</b>	<b>Rationale for Retention</b>
AMP30421 Certificate III in Meat Processing (Rendering)	Proposed for retention	2017 (13) 2018 (3) 2019 (5) enrolls Consultation with employers through the Australian Renderers Association indicated a minimal awareness of the availability of accredited training for rendering operations. The industry acknowledges the relatively low turnover of rendering staff but maintains the high value of the qualification as a stand-alone credential. It is envisaged that there will be more industry support for the units of competency and new qualification specialisation now that the components have been reviewed and updated to meet current industry practices and terminology. An opportunity exists to widely publicise the new qualification to foster an increase in the take-up of the accredited training by the independent renderers.

# Attachment F: Quality assurance reports

## Independent Quality Report

### Quality Report Template

#### Section 1 – Cover page

Information required	Detail
Training Package title and code	<b>AMP Australian Meat Processing Training Package V7.0</b>
Number of new qualifications and their titles <sup>2</sup>	<b>0</b>
Number of revised qualifications and their titles	1 AMP30421 Certificate III in Meat Processing (Rendering)
Number of new units of competency and their titles	0
Number of revised units of competency and their titles	9 AMPABA201 Operate meat size reduction equipment AMPABA202 Operate blow line AMPREN301 Operate and monitor a batch rendering process AMPREN302 Operate and monitor a continuous dry rendering process AMPREN303 Operate and monitor a low temperature wet rendering process AMPREN304 Operate a tallow refining process AMPREN305 Operate a blood coagulation and drying process AMPREN306 Render edible products AMPSPA201 Slice product using simple machinery
Confirmation that the panel member is independent of: <ul style="list-style-type: none"> <li>the Training Package or Training Package components review ('Yes' or 'No')</li> <li>development and/or validation activities associated with the Case for Endorsement ('Yes' or 'No')</li> <li>undertaking the Equity and/or Editorial Reports for the training package products that are the subject of this quality report ('Yes' or 'No')</li> </ul>	I confirm that I, Maree Thorne, am independent of: <ul style="list-style-type: none"> <li>the Training Package or Training Package components review (YES)</li> <li>development and/or validation activities associated with the Case for Endorsement (YES)</li> <li>undertaking the Equity and/or Editorial Reports for the training package products that are the subject of this quality report (YES)</li> </ul>
Confirmation of the Training Packages or components thereof being compliant with the <i>Standards for Training Packages 2012</i>	<b>I confirm that the Training Package components submitted for Quality Assurance are compliant with the <i>Standards for Training Packages 2012</i></b>
Confirmation of the Training Packages or components thereof being compliant with the <i>Training Package Products Policy</i>	<b>I confirm that the Training Package components submitted for Quality Assurance are compliant with the <i>Training Package Products Policy</i></b>

<sup>2</sup> When the number of training products is high the titles can be presented as an attached list.

Information required	Detail
Confirmation of the Training Packages or components thereof being compliant with the <i>Training Package Development and Endorsement Process Policy</i>	<b>I confirm that the Training Package components submitted for Quality Assurance are compliant with the <i>Training Package Development and Endorsement Process Policy</i></b>
Panel member's view about whether: <ul style="list-style-type: none"> <li>the evidence of consultation and validation process being fit for purpose and commensurate with the scope</li> <li>estimated impact of the proposed changes is sufficient and convincing</li> </ul>	<b>It is this panel member's view that the evidence of consultation and validation are fit for purpose and commensurate with the scope of the project, and that the estimated impact of the proposed changes is sufficient and convincing.</b>
Name of panel member completing Quality Report	<b>Maree Thorne</b>
Date of completion of the Quality Report	<b>21 June 2021</b>

## Section 2 – Compliance with the Standards for Training Packages 2012

Standards for Training Packages	Standard met 'yes' or 'no'	Evidence supporting the statement of compliance or noncompliance (including evidence from equity and editorial reports)
<p>Standard 1</p> <p>Training Packages consist of the following:</p> <ol style="list-style-type: none"> <li>1. AISC endorsed components: <ul style="list-style-type: none"> <li>• qualifications</li> <li>• units of competency</li> <li>• assessment requirements (associated with each unit of competency)</li> <li>• credit arrangements</li> </ul> </li> <li>2. One or more <b>quality assured</b> companion volumes</li> </ol>	<p><b>Yes</b></p>	<p>The components proposed for endorsement in the AMP Australian Meat Processing Training Package V7.0 meet the requirements of Standard 1.</p> <p>The Training Package components in the Case for Endorsement (CfE) include:</p> <ul style="list-style-type: none"> <li>• One revised qualification</li> <li>• Nine revised units of competency, and associated assessment requirements.</li> </ul> <p>An additional three new and six revised skill sets, and four qualifications with updated unit codes (minor changes) were included in the quality assurance process.</p> <p>The AMP Australian Meat Processing Training Package Companion Volume Implementation Guide (CVIG) Release 8.0 Parts 1 and 2 provide implementation advice and component mapping, have been updated to include the revised components and have been quality assured in this process.</p> <p>The CVIG specifies no credit arrangements exist for the qualification being endorsed, at the time of publication.</p>

Standards for Training Packages	Standard met 'yes' or 'no'	Evidence supporting the statement of compliance or noncompliance (including evidence from equity and editorial reports)
<p>Standard 2</p> <p>Training Package developers comply with the <i>Training Package Products Policy</i></p>	<p><b>Yes</b></p>	<p>The Training Package developers have complied with the requirements of Standards 2 – Compliance with the Training Packages Products Policy (TPPP), with supporting evidence including:</p> <ul style="list-style-type: none"> <li>• Changes to qualification and unit codes in components reviewed for endorsement, with minor changes to components reflected in updated releases</li> <li>• No units of competency proposed for endorsement include pre-requisites, and there are no entry requirements for the revised qualification</li> <li>• Packing rules in the proposed qualification have been revised to ensure clear core and elective requirements (with removal of achievement of a point total through a variable number of units), whilst maintaining a structure that allows for flexibility in occupational outcomes</li> <li>• Imported units in the qualification proposed for endorsement have been updated to current versions, and have been updated in the minor release qualifications</li> <li>• Component mapping, including determination of equivalency, has been included in the components and in the CVIG</li> <li>• Pathways, including recommendation of the proposed qualification as an Australian Apprenticeship pathway, and access and equity including reasonable adjustment, advice is included in the CVIG.</li> </ul>
<p>Standard 3</p> <p>Training Package developers comply with the <i>AISC Training Package Development and Endorsement Process Policy</i></p>	<p><b>Yes</b></p>	<p>The CfE provides information about the Meat Industry Reference Committee's (IRC) and the developer's development processes for the components proposed for endorsement, including:</p> <ul style="list-style-type: none"> <li>• establishment of two Subject Matter Expert (SME) working groups</li> <li>• direct and 'informational' communication with industry stakeholders including Registered Training Organisations (RTOs) through a variety of channels</li> <li>• website project pages with opportunities for feedback on draft components including facilitated webinars.</li> </ul> <p>Draft and validation timeframes for feedback meet the requirements of the Policy. Summary of feedback, concerns, developer responses and actions taken is available on the website for each stage of the project and was examined in the quality assurance processes.</p>

Standards for Training Packages	Standard met 'yes' or 'no'	Evidence supporting the statement of compliance or noncompliance (including evidence from equity and editorial reports)
<p>Standard 4</p> <p>Units of competency specify the standards of performance required in the workplace</p>	<p><b>Yes</b></p>	<p>Nine units of competency were reviewed. The CfE confirms industry and other stakeholders validated the components being proposed, with the standards of performance required in the workplace presumed to be confirmed through industry consultation during development.</p>
<p>Standard 5</p> <p>The structure of units of competency complies with the unit of competency template</p>	<p><b>Yes</b></p>	<p>The structure of the revised units comply with the unit of competency template requirements. As noted in the Editorial Report, no units have occupational licensing, legislative or certification requirements, prerequisites or range of conditions. Foundation skills listed in the appropriate field in the unit templates are not explicit in the elements and performance criteria of the unit and can be reasonably seen to align to the unit requirements.</p>
<p>Standard 6</p> <p>Assessment requirements specify the evidence and required conditions for assessment</p>	<p><b>Yes</b></p>	<p>All assessment requirements associated with the units of competency specify the performance evidence and knowledge evidence to be demonstrated for assessment, along with required conditions for assessment.</p> <p>Reference to frequency and volume (number of occasions etc) of Performance Evidence is stated, as are Assessment Conditions in relation to how evidence may be gathered and provision of necessary resources for meeting assessment requirements. Concerns from stakeholders regarding repetition or partial repetition of Performance Criteria as Performance Evidence in feedback has been addressed in the development process.</p>
<p>Standard 7</p> <p>Every unit of competency has associated assessment requirements. The structure of assessment requirements complies with the assessment requirements template</p>	<p><b>Yes</b></p>	<p>The quality report confirms the Editorial Report's statements that:</p> <ul style="list-style-type: none"> <li>• All units of competency have associated assessment requirements, and the structure of these documents indicates they comply with the assessment requirements template.</li> <li>• The performance evidence appropriately notes volume and frequency of the tasks to be performed.</li> <li>• The knowledge evidence relates to the performance criteria and indicates the type and depth of knowledge required.</li> <li>• The assessment conditions have been updated to provide clear, mandatory conditions.</li> </ul>
<p>Standard 8</p> <p>Qualifications comply with the Australian Qualifications Framework specification for that qualification type</p>	<p><b>Yes</b></p>	<p>The CfE indicates the development work undertaken to better align the core units of the qualification to an AQF 3 outcome, as well as the removal of a 'minimum' number of units (points) to more prescribed and structured elective selection to strengthen the AQF outcome of the qualification.</p>

Standards for Training Packages	Standard met 'yes' or 'no'	Evidence supporting the statement of compliance or noncompliance (including evidence from equity and editorial reports)
<p>Standard 9</p> <p>The structure of the information for the Australian Qualifications Framework qualification complies with the qualification template</p>	<p><b>Yes</b></p>	<p>The structure of the qualification proposed for endorsement complies with the qualification template, including specification of a total number of units of competency (core and elective) to achieve the qualification, with packaging rules clearly described. The mapping table describes equivalency using wording required by the TPPP.</p>
<p>Standard 10</p> <p>Credit arrangements existing between Training Package qualifications and Higher Education qualifications are listed in a format that complies with the credit arrangements template</p>	<p><b>Yes</b></p>	<p>The AMP CVIG indicates that no national credit arrangements exist at the time of publication for the proposed qualification.</p>
<p>Standard 11</p> <p>A quality assured companion volume implementation guide produced by the Training Package developer is available at the time of endorsement and complies with the companion volume implementation guide template.</p>	<p><b>Yes</b></p>	<p>The training package components in this submission are accompanied by the AMP Australian Meat Processing Companion Volume Implementation Guide (Release 8) in two parts:</p> <ul style="list-style-type: none"> <li>• Part 1: <i>Overview and Implementation</i></li> <li>• Part 2: <i>Component Details</i>.</li> </ul> <p>As indicated in the Editorial Report:  <i>All of the key points listed in the implementation guide template are included in these two combined volumes, including mapping information for qualifications, skill sets and units of competency. It will be available on the VETNet site.</i>  Both parts of the CVIG have been quality assured in this process.</p>
<p>Standard 12</p> <p>Training Package developers produce other quality assured companion volumes to meet the needs of their stakeholders as required.</p>	<p><b>Not Applicable</b></p>	



## Section 3 – Compliance with the training package quality principles

Note: *not all training package quality principles might be applicable to every training package or its components. Please provide a supporting statement/evidence of compliance or non-compliance against each principle.*

### Quality principle 1. Reflect identified workforce outcomes

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance/non compliance with the quality principle  Please see examples of evidence in the <i>Training Package Development and Endorsement Process Policy</i>
Driven by industry's needs	Yes	<p>The components proposed for endorsement partially align to the three Cases for Change approved in June 2020, including the review of:</p> <ul style="list-style-type: none"> <li>• One qualification and 16 units of competency in meat rendering</li> <li>• One unit in Electric Meat Slicing</li> <li>• Two units of competency in Meat Size Reduction. The CfE indicates that the qualification proposed for review in the Meat Size Reduction project will be reviewed as part of a wider AMP rationalisation of qualifications if approved, due to the high number of units common to multiple AMP qualifications.</li> </ul> <p>The CfE provides information about the extent of industry consultation and stakeholder engagement, and narrative about the rationales for changes that occurred in the development of the revised qualification and units. It outlines involvement of the range of industry and other stakeholders, and details changes made throughout the project to meet the needs of those stakeholders, including the retention of a 'fit for industry' version of the Certificate III qualification in meat rendering, despite low usage data.</p>
<p>Compliant and responds to government policy initiatives</p> <p>Training package component responds to the COAG Industry and Skills Council's (CISC) training package-related initiatives or directions, in particular the 2015 training package reforms. Please specify which of the following CISC reforms are relevant to the training product and identify supporting evidence:</p> <ul style="list-style-type: none"> <li>• ensure obsolete and superfluous qualifications are removed from the system</li> </ul>	Yes	<p>The proposed components for endorsement respond to the COAG Industry and Skills Council's (CISC) training package reforms, specifically:</p> <ul style="list-style-type: none"> <li>• <b>foster greater recognition of skill sets</b></li> <li>• <b>ensure that the training system better supports individuals to move easily from one related occupation to another</b></li> </ul> <p>The endorsed components will be supported by three new skill sets in meat rendering, and six skill sets have been updated to incorporate the revised product slicing unit to make the skill sets more useable across a broader range of users.</p> <ul style="list-style-type: none"> <li>• <b>improve the efficiency of the training system by creating units that can be owned and used by multiple industry sectors</b></li> </ul>

<ul style="list-style-type: none"> <li>• ensure that more information about industry’s expectations of training delivery is available to training providers to improve their delivery and to consumers to enable more informed course choices</li> <li>• ensure that the training system better supports individuals to move easily from one related occupation to another</li> <li>• improve the efficiency of the training system by creating units that can be owned and used by multiple industry sectors</li> <li>• foster greater recognition of skill sets</li> </ul>		<p>As indicated in the CfE, the unit <i>AMPSMA201 Slice product using simple machinery</i> has been revised with appropriate amendments to application and competency outcomes in meat slicing for cross sector candidates, including retail butchers, smallgoods retailers, delicatessens, and supermarkets.</p> <ul style="list-style-type: none"> <li>• <b>ensure that more information about industry’s expectations of training delivery is available to training providers to improve their delivery and to consumers to enable more informed course choices</b></li> </ul> <p>A key driver of the project as indicated in CfE was the updating of components to reflect current industry skills, job roles and changes in the operations of a rendering process, and the removal of redundant terminology no longer used by industry.</p>
<p>Reflect contemporary work organisation and job profiles incorporating a future orientation</p>	<p>Yes</p>	<p>As above, a key driver of the project as indicated in CfE was the updating of components to reflect current industry skills, job roles and changes in the operations of a rendering process, and the removal of redundant terminology no longer used by industry.</p>

**Quality principle 2: Support portability of skills and competencies including reflecting licensing and regulatory requirements**

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance with the quality principle Please see examples of evidence in the <i>Training Package Development and Endorsement Process Policy</i>
<p>Support movement of skills within and across organisations and sectors</p>	<p>Yes</p>	<p>Packaging rules in the qualifications enable flexibility in the selection of elective units to suit specific organisation or broader industry applications. An option to import units from other training packages enable movement within organisations, within the industry sector, and through inclusion of import units, to other sectors.</p> <p>Endorsed components will be supported by three new and six revised skill sets to provide entry, upskilling and skill movements within and across industry sectors.</p>
<p>Promote national and international portability</p>	<p>Yes</p>	<p>Units of competency include requirements for knowledge and application of national food safety methodologies (eg. HACCP) and national standards (AS) in meat rendering to ensure national portability of knowledge and skills.</p>

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance with the quality principle Please see examples of evidence in the <i>Training Package Development and Endorsement Process Policy</i>
Reflect regulatory requirements and licensing	Yes	<p>The CfEs indicate that there are no specific occupational licensing requirements for the Training Package components proposed for endorsement.</p> <p>As required by component templates, the following inf is included in components to guide users: <i>No licensing, legislative or certification requirements apply to this [qualification/ skill set/unit of competency] at the time of publication</i></p> <p>However, the CfE indicates that workplaces undertaking this work may have workplace requirements rather than individual licensing or individual certification, and as such the components include the wording that: <i>All work must be carried out to comply with workplace procedures, according to state/territory health and safety, environmental and meat rendering regulations, legislation and standards that apply to the workplace</i></p>

### Quality principle 3: Reflect national agreement about the core transferable skills and core job-specific skills required for job roles as identified by industry

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance with the quality principle Please see examples of evidence in the <i>Training Package Development and Endorsement Process Policy</i>
Reflect national consensus	Yes	<p>The CfE details the consultation that was conducted and changes made to accommodate stakeholder views.</p> <p>The CfE evidences a national consultation process providing stakeholders, including stakeholders from regional/remote areas, with a range of opportunities to participate via several communication channels (SMEWG, email and online, direct engagement, newsletter alerts inviting feedback etc) to capture input on the endorsed components throughout the duration of the review.</p> <p>The CfE details the range of national respondent stakeholders including industry participants (employers, industry associations), government representatives and training advisory associations, industry /content expert and training practitioners.</p>
Recognise convergence and connectivity of skills	Yes	Units listed in the qualifications include imported units from other nationally endorsed training packages including from the FBP, ACM, HLT, MEM, MSL and MSM Training Packages.

### Quality principle 4: Be flexible to meet the diversity of individual and employer needs including the capacity to adapt to changing job roles and workplaces

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance with the quality principle Please see examples of evidence in the <i>Training Package Development and Endorsement Process Policy</i>
Meet the diversity of individual and employer needs	Yes	The quality assurance process confirms the Equity Report which indicates that: <i>The qualification has been updated to remove the 'points based system', to refine the packaging rules and to include more appropriate core and elective units. This will allow users more flexibility in choosing elective units, including the option to choose units from any other training packages or accredited courses, suitable to vocational requirements and context. This all ensures that the qualification can be packaged to suit different settings and a range of employer and individual needs.</i> The assessment requirements of all of the units specify that assessment must take place in a workplace or in an environment that accurately reflects a real workplace.
Support equitable access and progression of learners	Yes	Pathways into and skill advancement from the qualification is supported by three new skill sets specifically in meat rendering processes: <i>These skill sets allow for many different entry and exit points and provide a number of options for skills to be recognised, or built on, without the need to achieve a full qualification, and meeting the needs of the various stakeholders [Equity Report]</i> None of the nine revised units of competency have prerequisite requirements, and there are no entry requirements restricting access into the qualification.

### Quality principle 5: Facilitate recognition of an individual's skills and knowledge and support movement between the school, vocational education and higher education sectors

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance with the quality principle Please see examples of evidence in the <i>Training Package Development and Endorsement Process Policy</i>
Support learner transition between education sectors	Yes	The IRC has, in the CfE, recommended the qualification proposed for endorsement to be suitable for a traineeship/apprenticeship pathway. Whilst no AMP qualifications are recommended for VET in Schools programs, the development of three new and six revised skill sets offer possible pathways in and out of the meat rendering qualification. The CVIG specifies that there are no national credit arrangements between the revised qualifications and Higher Education qualifications at the time of endorsement.

### Quality principle 6: Support interpretation by training providers and others through the use of simple, concise language and clear articulation of assessment requirements

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance with the quality principle  Please see examples of evidence in the <i>Training Package Development and Endorsement Process Policy</i>
Support implementation across a range of settings	Yes	<p>Industry advice about delivery implementation, including access and equity issues and training pathways, is provided via the AMP CVIG Part 1, which has been quality assured in this process and is ready for publication at the same time as the Training Package components.</p> <p>The Equity Report confirms that the CVIG provides guidance around how Foundation Skills frameworks are applied by the developer and notes that the revised units have been updated to reflect Skills Impact's current policy to reference the Australian Core Skills Framework (ACSF), and that RTOs must consider them part of the training and assessment for each unit.</p> <p>Foundation Skills are included in the units of competency reviewed for endorsement where skills are not explicit in the performance criteria, and industry support for the validated components and the CfE imply that they do not exceed foundation skills required in the workplace.</p>
Support sound assessment practice	Yes	<p>The draft Units of Competency and associated Assessment Requirements include reference to volume and frequency of Performance Evidence and include Assessment Conditions specifying how evidence must be gathered.</p> <p>Although all revised units of competency enable assessment to be undertaken in a workplace or an environment that represents workplace conditions, page 50 of the CVIG Part 1 provides advice about training and assessment requirements, including specifying that:</p> <p><i>For Certificate II and Certificate III level qualifications most of the task-related training will occur in the workplace, as part of the daily work schedule. This is particularly the case in the meat processing sector. This is because the nature of the work and licencing laws means there is no way of creating a simulated workplace.</i></p> <p>The assessment requirements are clearly written and align, without overly duplicating, the unit of competency elements and performance criteria.</p>
Support implementation	Yes	<p>The training package components provided for quality assurance were presented in full, and in a format required to comply with the National Register requirements for publication. The Editorial Report confirms that editorial suggestions made were incorporated or explained, and recommendations made in this quality assurance process have been similarly addressed by the developer, or where not, were confirmed to be supported by industry validation.</p> <p>Components contain links as required by the templates to the AMP CVIG (Release 8), both parts of which have been updated to include all components being endorsed, have been quality assured in this process and are ready for publication at the same time as the Training Package components.</p>

# Editorial and Equity Report

## Editorial Report

### 1. Cover page

Information required	Detail
Training Package title and code	AMP Australian Meat Processing Training Package, Version 7.0
Number of new qualifications and their titles	<p>No new qualifications.</p> <p>Three new skill sets have been submitted for editorial review:</p> <ul style="list-style-type: none"> <li>AMPSS00077 Operate a Rendering Plant that includes Batch Cooking Skill Set</li> <li>AMPSS00078 Operate a Rendering Plant that includes Continuous Cooking Skill Set</li> <li>AMPSS00079 Operate a Rendering Plant that includes Low Temperature Cooking Skill Set.</li> </ul>
Number of revised qualifications and their titles	<p>One revised qualification:</p> <ul style="list-style-type: none"> <li>AMP30421 Certificate III in Meat Processing (Rendering).</li> </ul> <p>Six revised skill sets:</p> <ul style="list-style-type: none"> <li>AMPSS00049 Produce Cooked Fermented Meat Products Skill Set</li> <li>AMPSS00050 Produce Cooked Meat Products Skill Set</li> <li>AMPSS00051 Produce Dried Meat Products Skill Set</li> <li>AMPSS00052 Produce Smoked Meat Products Skill Set</li> <li>AMPSS00053 Produce UCFM Products Skill Set</li> <li>AMPSS00080 Prepare Cooked and Processed Meat for Retail Product Range Skill Set.</li> </ul>
Number of new units of competency and their titles	No new units.
Number of revised units of competency and their titles	<p>Nine revised units:</p> <ul style="list-style-type: none"> <li>AMPABA201 Operate meat size reduction equipment</li> <li>AMPABA202 Operate blow line</li> <li>AMPREN301 Operate and monitor a batch rendering process</li> <li>AMPREN302 Operate and monitor a continuous dry rendering process</li> <li>AMPREN303 Operate and monitor a low temperature wet rendering process</li> <li>AMPREN304 Operate a tallow refining process</li> <li>AMPREN305 Operate a blood coagulation and drying process</li> <li>AMPREN306 Render edible products</li> <li>AMPMA201 Slice product using simple machinery.</li> </ul>
Confirmation that the draft training package components are publication-ready	The draft components reviewed meet the requirements of the <i>Standards for Training Packages 2012</i> and are publication-ready.
Is the Editorial Report prepared by a member of the Quality Assurance Panel? If 'yes' please provide a name.	Yes – Jenni Oldfield is a member of the Quality Assurance Panel.

Date of completion of the report	11 June 2021
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## 2. Content and structure

### Units of competency

Editorial requirements	Comments by the editor
Standard 5: <ul style="list-style-type: none"> <li>The structure of units of competency complies with the unit of competency template.</li> </ul>	<p>The structure of all nine units reviewed complies with the unit of competency template.</p> <p>No units have occupational licensing, legislative or certification requirements are known to apply to this unit at the time of publication.</p> <p>No units include prerequisites.</p> <p>No units have a Range of conditions.</p> <p>Foundation skills are described in the appropriate field, utilising skills as described in the Australian Core Skills Framework. The foundation skills highlighted are not explicit in the elements and performance criteria of the unit/s.</p>
Standard 7: <ul style="list-style-type: none"> <li>The structure of assessment requirements complies with the assessment requirements template.</li> </ul>	<p>All units of competency have associated assessment requirements, and the structure of these documents indicates they comply with the assessment requirements template.</p> <p>The performance evidence appropriately notes volume and frequency of the tasks to be performed.</p> <p>The knowledge evidence relates to the performance criteria and indicates the type and depth of knowledge required.</p> <p>The assessment conditions have been updated to provide clear, mandatory conditions.</p>

### Qualifications

Editorial requirements	Comments by the editor
Standard 9: <ul style="list-style-type: none"> <li>The structure of the information for qualifications complies with the qualification template.</li> </ul>	<p>The structure of the qualification complies with the qualification template included in the <i>2012 Standards</i>. It includes a qualification descriptor, no entry requirements, clear packaging rules that can be easily followed.</p> <p>The format and numbering of the new and revised skill sets also comply with the specifications set out in the <i>Training Package Products Policy 2019</i>.</p>
Standard 10: <ul style="list-style-type: none"> <li>Credit arrangements existing between Training Package qualifications and Higher Education qualifications are listed in a format that complies with the credit arrangements template.</li> </ul>	<p>Credit arrangements for the qualifications are referenced in the <i>AMP Companion Volume Implementation Guide Release 8.0 – Part 1</i>. No credit arrangements exist for the AMP30421 Certificate III in Meat Processing (Rendering).</p>



## Companion Volumes

Editorial requirements	Comments by the editor
<p>Standard 11:</p> <ul style="list-style-type: none"> <li>A quality assured companion volume implementation guide is available and complies with the companion volume implementation guide template.</li> </ul>	<p>This suite of training package components is accompanied by the <i>AMP Companion Volume Implementation Guide Release 8.0</i>, presented in two parts. Part 1: <i>Overview and Implementation</i>, and Part 2: <i>Component Details</i>. Part 2 includes a summary of the updates to create <i>AMP Australian Meat Processing Training Package Version 7.0</i>.</p> <p>All of the key points listed in the implementation guide template are included in these two combined volumes, including mapping information for qualifications, skill sets and units of competency. It will be available on the VETNet site at <a href="https://vetnet.education.gov.au/Pages/TrainingPackages.aspx">https://vetnet.education.gov.au/Pages/TrainingPackages.aspx</a>, at the time of endorsement.</p>

### 3. Proofreading

Editorial requirements	Comments by the editor
<ul style="list-style-type: none"> <li><b>Unit codes and titles and qualification codes and titles</b> are accurately cross-referenced throughout the training package product(s) including mapping information and packaging rules, and in the companion volume implementation guide.</li> </ul>	<p>The codes and titles included in all qualifications, skill sets and units included in this review have been checked and cross-referenced between components and within the mapping presented in <i>AMP Companion Volume Implementation Guide Release 8.0: Part 2</i> and found to be correct.</p>
<ul style="list-style-type: none"> <li>Units of competency and their <b>content</b> are <b>presented in full</b>.</li> </ul>	<p>All nine units of competency and their associated assessment requirements have been presented in full.</p>
<ul style="list-style-type: none"> <li>The author of the Editorial Report is satisfied with the quality of the training products, specifically with regard to: <ul style="list-style-type: none"> <li>absence of spelling, grammatical and typing mistakes</li> <li>consistency of language and formatting</li> <li>logical structure and presentation of the document</li> <li>compliance with the required templates</li> </ul> </li> </ul>	<p>This editorial review has incorporated checking:</p> <ul style="list-style-type: none"> <li>spelling/grammar mistakes</li> <li>numbering (component codes and performance criteria)</li> <li>expanding (or contracting) acronyms</li> <li>consistency and clarity of language throughout</li> <li>structure and presentation of documents, including formatting</li> <li>compliance with templates.</li> </ul> <p>Feedback has been provided to the development team throughout this editorial review – many suggestions have been adopted and errors corrected.</p>



## Equity Report

### Section 1 – Cover page

Information required	Detail
Training Package title and code	AMP Australian Meat Processing Training Package, Version 7.0
Number of new qualifications and their titles	<p>No new qualifications.</p> <p>Three new skill sets have been submitted for equity review:</p> <ul style="list-style-type: none"> <li>AMPSS00077 Operate a Rendering Plant that includes Batch Cooking Skill Set</li> <li>AMPSS00078 Operate a Rendering Plant that includes Continuous Cooking Skill Set</li> <li>AMPSS00079 Operate a Rendering Plant that includes Low Temperature Cooking Skill Set.</li> </ul>
Number of revised qualifications and their titles	<p>One revised qualification:</p> <ul style="list-style-type: none"> <li>AMP30421 Certificate III in Meat Processing (Rendering).</li> </ul> <p>Six revised skill sets:</p> <ul style="list-style-type: none"> <li>AMPSS00049 Produce Cooked Fermented Meat Products Skill Set</li> <li>AMPSS00050 Produce Cooked Meat Products Skill Set</li> <li>AMPSS00051 Produce Dried Meat Products Skill Set</li> <li>AMPSS00052 Produce Smoked Meat Products Skill Set</li> <li>AMPSS00053 Produce UCFM Products Skill Set</li> <li>AMPSS00080 Prepare Cooked and Processed Meat for Retail Product Range Skill Set.</li> </ul>
Number of new units of competency and their titles	No new units.
Number of revised units of competency and their titles	<p>Nine revised units:</p> <ul style="list-style-type: none"> <li>AMPABA201 Operate meat size reduction equipment</li> <li>AMPABA202 Operate blow line</li> <li>AMPREN301 Operate and monitor a batch rendering process</li> <li>AMPREN302 Operate and monitor a continuous dry rendering process</li> <li>AMPREN303 Operate and monitor a low temperature wet rendering process</li> <li>AMPREN304 Operate a tallow refining process</li> <li>AMPREN305 Operate a blood coagulation and drying process</li> <li>AMPREN306 Render edible products</li> <li>AMPMA201 Slice product using simple machinery.</li> </ul>
Confirmation that the draft training package components are publication-ready	The draft components reviewed meet the requirements of the <i>Standards for Training Packages 2012</i> and are publication-ready.
Is the Editorial Report prepared by a member of the Quality Assurance Panel? If 'yes' please provide a name.	Yes – Jenni Oldfield is a member of the Quality Assurance Panel.
Date of completion of the report	11 June 2021

### Section 2 – Equity checklist of draft training package components

Equity requirements	Equity reviewer comments <i>Provide brief commentary on whether the draft endorsed components meet each of the equity requirements</i>
<p>The training package component(s) comply with Standard 2 of the <i>Standards for Training Packages 2012</i>. The standard requires compliance with the <i>Training Package Products Policy</i>, specifically with the access and equity requirements:</p> <ul style="list-style-type: none"> <li>• Training Package developers must meet their obligations under Commonwealth anti-discrimination legislation and associated standards and regulations.</li> <li>• Training Package developers must ensure that Training Packages are flexible and that they provide guidance and recommendations to enable reasonable adjustments in implementation.</li> </ul>	<p>The draft components presented for this equity review are the result of work on three separate Skills Impact projects:</p> <ul style="list-style-type: none"> <li>• Meat rendering</li> <li>• Electric meat slicing skills, and</li> <li>• Meat size reduction skills.</li> </ul> <p>Skills Impact has met the requirements of Standard 2 of the <i>Standards for Training Packages 2012</i>, and all components comply with the <i>2019 Training Package Products Policy</i>. Specifically, project methodology used to develop training package components has incorporated consultation with a broad range of stakeholder groups ensuring that stakeholder needs and key aspects of anti-discrimination legislation, associated standards and regulations have been incorporated into the draft components.</p> <p>The draft components are flexible and the <i>AMP Companion Volume Implementation Guide, Part 1: Overview and Implementation, Release 8.0</i> includes guidance about how components can be delivered in different contexts, guidance about elective choices for occupational outcomes, information about how to deal with the access and equity issues that students may have, and suggestions for how to address foundation skills in training.</p>

### Section 3 - Training Package Quality Principles

#### Quality Principle 4

Be **flexible** to meet the diversity of individual and employer needs, including the capacity to adapt to changing job roles and workplaces.

#### Key features

Do the units of competency meet the diversity of individual and employer needs and support equitable access and progression of learners?

What evidence demonstrates that the units of competency and their associated assessment requirements are clearly written and have consistent breadth and depth so that they support implementation across a range of settings?

Are there other examples that demonstrate how the key features of flexibility are being achieved?

Equity requirements	Equity reviewer comments
<p>1. What evidence demonstrates that the draft components provide flexible qualifications/units of competency that enable application in different contexts?</p>	<p>This submission includes one revised qualification, nine revised units of competency, six revised skill sets and three new skill sets. The work carried out during these projects ensures they all meet the requirements of current and future job roles in the meat processing industry.</p> <p>The qualification has been updated to remove the 'points based system', to refine the packaging rules and to include more appropriate core and elective units. This will allow users more</p>

Equity requirements	Equity reviewer comments
	<p>flexibility in choosing elective units, including the option to choose units from any other training packages or accredited courses, suitable to vocational requirements and context. This all ensures that the qualification can be packaged to suit different settings and a range of employer and individual needs.</p> <p>The assessment requirements of all of the units specify that assessment must take place in a workplace, and some in a setting that accurately reflects a real workplace. This is appropriate, given that the industrial meat processing environment is not easy to simulate.</p>
2. Is there evidence of multiple entry and exit points?	<p>Although not a formal part of this endorsement submission, nine skill sets that have been presented for equity review – six have been revised and three are new. These skill sets allow for many different entry and exit points and provide a number of options for skills to be recognised, or built on, without the need to achieve a full qualification, and meeting the needs of the various stakeholders.</p>
3. Have prerequisite units of competency been minimised where possible?	<p>None of the nine units presented include prerequisites.</p> <p>None of the units listed in the AMP30421 Certificate III in Meat Processing (Rendering) have prerequisites.</p> <p>None of the units listed in the skill sets have prerequisites.</p>
4. Are there other examples of evidence that demonstrate how the key features of the flexibility principle are being achieved?	<p>Imported units have been incorporated into the core and elective banks of the qualification to allow for flexibility in skills and knowledge, acknowledging the value of units from other training packages and in some cases replacing duplicated content.</p>

#### Quality Principle 5

Facilitate **recognition** of an individual's skills and knowledge and support movement between the school, vocational education and higher education sectors.

#### **Key features**

Support learner transition between education sectors.

Equity requirements	Equity reviewer comments
1. What evidence demonstrates pathways from entry and preparatory level as appropriate to facilitate movement between schools and VET, from entry level into work, and between VET and higher education qualifications?	<p>As stated above, the nine skill sets presented offer pathways in and out of the Certificate(s) III in Meat Processing. The AMP30421 Certificate III in Meat Processing (Rendering) may be delivered through an apprenticeship pathway, possibly started in a VET in Schools context.</p>

#### Quality Principle 6

Support interpretation by training providers and others through the use of simple, concise language and clear articulation of assessment requirements.

### Key features

Support implementation across a range of settings and support sound assessment practices.

Equity requirements	Equity reviewer comments
<p>1. Does the Companion Volume Implementation Guide include advice about:</p> <ul style="list-style-type: none"><li>• Pathways</li><li>• Access and equity</li><li>• Foundation skills?</li></ul> <p>(see Training Package Standard 11)</p>	<p>The <i>AMP Companion Volume Implementation Guide, Part 1: Overview and Implementation, Release 8.0</i> includes appropriate and clear information about pathways for training accompanied by clear diagrams that capture progression between qualifications, in different sectors and between sectors. It also provides advice for selecting units for qualifications with different occupational outcomes.</p> <p>This guide also includes guidance to ensure that learners are not discriminated against, and guidance around reasonable adjustment to accommodate learners with disabilities or particular needs. Reference has been made to <i>Disability Standards for Education, 2005</i>.</p> <p>The guide also outlines how Foundation Skills have been addressed in units of competency and emphasises that RTOs must consider them as part of the training and assessment for each unit.</p>
<p>2. Are the foundation skills explicit and recognisable within the training package and do they reflect and not exceed the foundation skills required in the workplace?</p>	<p>The Foundation Skills not explicit in the elements and performance criteria are clearly stated in the Foundation Skills field of each unit of competency (which utilises the skills identified in the Australian Core Skills Framework). The skills covered in this field do not exceed the Foundation Skills required in the workplace.</p>

## Attachment G: Copies of Letters of Support



Dear MINTRAC,

**Re: Australian Meat Processing (AMP) 21-20 Training Package Projects**

This letter is to support the changes in the made to the AMP Certificate III in Meat Processing (Rendering), new skills sets and revised Units of Competency contained in the Australian Meat Processing (AMP) 21-20 Training Package Projects, now subject to endorsement by the Australian Industry Skills Committee.

I wish to acknowledge that my organisation has been regularly informed of the Project through industry newsletters, received invitations to contribute to the public consultation and validation processes through webinars or Feedback hub and were keep updated on progress of the Project components.

The Project components, which include the Certificate III in Meat Processing (Rendering), the revised Units of competency, including the pre-rendering and meat slicing units, and three new skill sets, will contribute to a suite of timely changes to the AMP Training Package that reflect current practices, technology, equipment and terminology. In addition, the changes ensure the project components meet the priorities outlined in the Training Package Development and Endorsement Process Policy and meet Training Package Standards.

We support the changes that have been proposed to these qualifications, skill sets and units of competency and look forward to utilising them in future with the knowledge that they meet the skills requirement needs of job roles in the sector.

Regards,

A handwritten signature in black ink, consisting of stylized, overlapping loops and curves, representing the name Lou Barnes.

Lou Barnes

**SENIOR HR BUSINESS PARTNER**

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Dear MINTRAC,

**Re: Australian Meat Processing (AMP) 21-20 Training Package Projects**

This letter is to support the changes in the made to the AMP Certificate III in Meat Processing (Rendering), new skills sets and revised Units of Competency contained in the Australian Meat Processing (AMP) 21-20 Training Package Projects, now subject to endorsement by the Australian Industry Skills Committee.

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We support the changes that have been proposed to these qualifications, skill sets and units of competency and look forward to utilising them in future with the knowledge that they meet the skills requirement needs of job roles in the sector.

Yours Sincerely

Sandra Trevithick  
Training Manager  
15<sup>th</sup> June 2021





Dear MINTRAC,

**Re: Australian Meat Processing (AMP) 21-20 Training Package Projects**

This letter is to support the changes in the made to the AMP Certificate III in Meat Processing (Rendering), new skills sets and revised Units of Competency contained in the Australian Meat Processing (AMP) 21-20 Training Package Projects, now subject to endorsement by the Australian Industry Skills Committee.

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We support the changes that have been proposed to these qualifications, skill sets and units of competency and look forward to utilising them in future with the knowledge that they meet the skills requirement needs of job roles in the sector.

A handwritten signature in blue ink, appearing to be "Mark Green".

Mark Green  
Production shift Manager

CHM Alliance  
SunPork Solutions  
Unit 1/6 Eagleview Place  
Eagle Farm 4009 QLD

11/06/2021

Dear MINTRAC,

**Re: Australian Meat Processing (AMP) 21-20 Training Package Projects**

This letter is to support the changes in the made to the AMP Certificate III in Meat Processing (Rendering), new skills sets and revised Units of Competency contained in the Australian Meat Processing (AMP) 21-20 Training Package Projects, now subject to endorsement by the Australian Industry Skills Committee.

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We support the changes that have been proposed to these qualifications, skill sets and units of competency and look forward to utilising them in future with the knowledge that they meet the skills requirement needs of job roles in the sector.

Regards



Ross Brown  
RTO Manager  
CHM Alliance Pty Ltd part of the SunPork Group





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Teys is a Trade Mark of Teys Australia – A Cargill Joint Venture

Dear MINTRAC,

**Re: Australian Meat Processing (AMP) 21-20 Training Package Projects**

This letter is to support the changes in the made to the AMP Certificate III in Meat Processing (Rendering), new skills sets and revised Units of Competency contained in the Australian Meat Processing (AMP) 21-20 Training Package Projects, now subject to endorsement by the Australian Industry Skills Committee.

I wish to acknowledge that my organisation has been regularly informed of the Project through industry newsletters, received invitations to contribute to the public consultation and validation processes through webinars or Feedback hub and were keep updated on progress of the Project components.

The Project components, which include the Certificate III in Meat Processing (Rendering), the revised Units of competency, including the pre-rendering and meat slicing units, and three new skill sets, will contribute to a suite of timely changes to the AMP Training Package that reflect current practices, technology, equipment and terminology. In addition, the changes ensure the project components meet the priorities outlined in the Training Package Development and Endorsement Process Policy and meet Training Package Standards.

We support the changes that have been proposed to these qualifications, skill sets and units of competency and look forward to utilising them in future with the knowledge that they meet the skills requirement needs of job roles in the sector.

Lyle Davies

A handwritten signature in black ink, appearing to read "Lyle Davies", written over a faint horizontal line.

Position

Group Quality Control Manager (Teys Australia)

Date: 11/06/2021



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15 JUNE 2021

MINTRAC,

**RE: AUSTRALIAN MEAT PROCESSING (AMP) 21-20 TRAINING PACKAGE PROJECTS**

This letter is to support the changes in the made to the AMP Certificate III in Meat Processing (Rendering), new skills sets and revised Units of Competency contained in the Australian Meat Processing (AMP) 21-20 Training Package Projects, now subject to endorsement by the Australian Industry Skills Committee.

I wish to acknowledge that my organisation has been regularly informed of the Project through industry newsletters, received invitations to contribute to the public consultation and validation processes through webinars or Feedback hub and were keep updated on progress of the Project components.

The Project components, which include the Certificate III in Meat Processing (Rendering), the revised Units of competency, including the pre-rendering and meat slicing units, and three new skill sets, will contribute to a suite of timely changes to the AMP Training Package that reflect current practices, technology, equipment and terminology. In addition, the changes ensure the project components meet the priorities outlined in the Training Package Development and Endorsement Process Policy and meet Training Package Standards.

We support the changes that have been proposed to these qualifications, skill sets and units of competency and look forward to utilising them in future with the knowledge that they meet the skills requirement needs of job roles in the sector.

**Jon Marlow**  
DIRECTOR  
PROAND ASSOCIATES