Modification History

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| Release | Comments |
| Release 1 | This version released with AMP Australian Meat Processing Training Package Version 7.0. |

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| AMP3X421 | Certificate III in Meat Processing (Rendering) |
| Qualification DescriptionThis qualification describes the skills and knowledge required for operational roles carried out under broad direction in the meat rendering industry. Individuals in these roles apply specialist knowledge and judgement to perform a range of skills required to undertake all or part of meat rendering processes in industrial rendering plants. They work autonomously to safely operate specialised plant and equipment, complete routine and non routine activities, comply quality requirements and solve problems that arise with meat rendering processes. No licensing, legislative or certification requirements are known to apply to this qualification at the time of publication. |
| Entry RequirementsThere are no entry requirements for this qualification. |
| Packaging RulesTo achieve this qualification, competency must be demonstrated in: * 12 units of competency:
* 4 core units plus
* 8 elective units.

Elective units must ensure the integrity of the qualification’s Australian Qualifications Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome in horse related industries. The electives are to be chosen as follows: * 3 units must be selected from Group A
* the remaining 5 units may be selected from any units in Groups A and B not already selected
* up to 2 units from any currently endorsed Training Package or accredited course.

Core Units

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| AMPX308 | Follow and implement an established work plan |
| AMPX310 | Perform pre-operations hygiene assessment  |
| FBPWHS3001 | Contribute to work health and safety processes |
| ACMGEN315 | Communicate effectively with clients and team members |

Elective UnitsGroup A

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| AMPAREN30X82 | Operate and monitor a batch cooking process |
| AMPAREN30X83 | Operate and monitor a continuous dry rendering process |
| AMPAREN30X85 | Operate low temperature wet rendering process |
| AMPAREN30X87 | Operate a tallow refining process |
| AMPAREN30X88 | Operate a blood coagulation and drying process |
| AMPAREN30X90 | Render edible products |
| MSMENV172 | Identify and minimise environmental hazards |
| PPMSTM3XX | Perform steam boiler operations (Note - Stakeholders can access this unit and provide feedback in by emailing Don Jones - djones@mintrac.com.au) |

Group B

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| --- | --- |
| AMPX218 | Operate metal detection unit |
| AMPA3117 | Oversee product loadout |
| FBPOPR2072  | Work in confined spaces in the food and beverage industries  |
| FBPFSY3002 | Participate in a HACCP team  |
| HLTAID0011 | Provide first aid  |
| MEM07033 | Operate and monitor basic boiler |
| MSL973013 | Perform basic tests |
| MSMBLIC002 | Licence to operate an advanced boiler |

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| Qualification Mapping Information

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| Code and title current version | Code and title previous version | Comments | Equivalence status |
| AMP3X421 Certificate III in Meat Processing (Rendering) | AMP30416 Certificate III in Meat Processing (Rendering) | Changes to Packaging Rules to reflect current code from previous code | Not equivalent |

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| LinksCompanion Volumes, including Implementation Guides, are available at VETNet: <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>  |