**Victorian Purchasing Guide**

**for**

**AMP Meat Processing  
Training Package**

**Release 5.0**

**April 2021**

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Victorian Purchasing Guide ⎯ Release History

**Note**: RTOs should refer to the National Register for the detail of changes made in each Release. (See [National Register](https://training.gov.au/Home/Tga) for more information)

| Training Package Release | **Date VPG Approved** | Comments |
| --- | --- | --- |
| AMP Australian Meat Processing Training Package  Release 5.0 | 12 April 2021 | The AMP Australian Meat Processing Training Package Release 5.0 contains seven new units of competency developed across the Halal Meat Processing (2), Poultry Processing (4) and Game Harvesting Auditing (1) sectors of the Australian Meat Processing industry.  For detailed mapping of qualifications and units between AMP R5.0 and AMP R4.0 please refer to the AMP Training Package Implementation Guide [Companion Volume](https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7). |
| AMP Australian Meat Processing Training Package   Release 4.0 | 22 October 2019 | The AMP Australian Meat Processing Training Package Release 4.0 contains 13 new units developed across eight different industry areas to support clean and safe industry practices, including quality assurance programs.  For detailed mapping of qualifications and units between AMP R4.0 and AMP R3.0 please refer to the AMP Training Package Implementation Guide [Companion Volume](https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7). |
| AMP Australian Meat Processing Training Package   Release 3.0 | 05 March 2018 | The AMP Australian Meat Processing Training Package Release 3.0 contains four new units and ten poultry units from FDF10 Training Package migrated to AMP. Minor updates to other components and imported units have been included. The new units are:   * AMPA2078 Inspect meat for defects in a packing room * AMPA3136 Monitor welfare of stock during out-of-hours receival * AMPA413 Review or develop an Emergency Animal Disease  Response Plan * AMPX312 Calculate carcase yield in a boning room   For detailed mapping of qualifications and units between AMP R3.0 and AMP R2.0 please refer to the AMP Training Package Implementation Guide [Companion Volume](https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7).  Please also note that the following units were deleted on 13 June 2017:   * AMPA408 Inspect wild game meat * AMPA409 Inspect poultry * AMPA410 Inspect ratites   Please also note that Releases 2.1 (20/10/2016) and 2.2 (19/12/2016) contained minor upgrades only. |
| AMP Australian Meat Processing Training Package   Release 2.0 | 14 September 2016 | The AMP Australian Meat Processing Training Package Release 2.0 reflects the transitioning of the remaining qualifications from the MTM11 Australian Meat Industry Training Package to the new Standards for Training Packages, in addition to three new qualifications, as follows:   * AMP30716 Certificate III in Meat Processing (Quality Assurance) * AMP31116 Certificate III in Meat Processing (Livestock Handling) * AMP31216 Certificate III in Meat Processing (Packing Operations)   This Victorian Purchasing Guide also reflects the changes made from Maximum Nominal Hours to Maximum and Minimum Payable Hours.  For detailed mapping of qualifications and units between AMP R2.0 and MTM11 please refer to the AMP R2.0 Training Package Implementation Guide [Companion Volume](https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7). |
| AMP Australian Meat Processing Training Package   Release 1.0 | 25 January 2016 | The AMP Australian Meat Processing Training Package Release 1.0 reflects the transitioning of the MTM11 Australian Meat Industry Training Package to the new Standards for Training Packages. For MTM11 qualifications not yet transitioned, refer to MTM11 Victorian Purchasing guide.  This Victorian Purchasing Guide also reflects the changes made from Maximum Nominal Hours to Maximum and Minimum Payable Hours.  For detailed mapping of qualifications and units between AMP R1.0 and MTM11 please refer to the AMP R1.0 Training Package Implementation Guide [Companion Volume](https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7). |

**AMP Meat Processing Training Package Release 5.0   
Victorian Purchasing Guide**

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INTRODUCTION

What is a Victorian Purchasing Guide?

The Victorian Purchasing Guide provides information for use by Registered Training Organisations (RTOs) in the provision of Victorian government subsidised training.

Specifically the Victorian Purchasing Guide provides the following information related to the delivery of nationally endorsed Training Packages in Victoria:

* The maximum and minimum payable hours available for each qualification.
* Nominal hours for each unit of competency within the Training Package.

Registration

RTOs must be registered by either the Victorian Registration and Qualifications Authority (VRQA) or the Australian Skills Qualification Authority (ASQA) regulatory body to be eligible to issue qualifications and Statements of Attainment under the Australian Qualifications Framework (AQF).

The VRQA is the regulatory authority in Victoria responsible for the registration of Vocational Education and Training (VET) providers who offer courses to domestic students in Victoria only.

ASQA is the regulatory authority responsible for the registration of VET providers who offer training in Victoria, nationally and / or internationally.

Transition

The relationship between new units and any superseded or replaced units from the previous version of **AMP Meat Processing Training Package Release 5.0** is provided in theTraining PackageCompanionVolume Implementation Guide. (See [Companion Volumes](https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=e31d8c6b-1608-4d77-9f71-9ee749456273) for more information).

Information regarding transition arrangements can be obtained from the state or national VET Regulatory Authority (see Contacts and Links section).

RTOs must ensure that all training and assessment leading to issuance of qualifications or Statements of Attainment from the **AMP Meat Processing Training Package Release 5.0** is conducted against the Training Package units of competency and complies with the assessment requirements.

QUALIFICATIONS

|  |  |  |  |
| --- | --- | --- | --- |
| **Code** | **Title** | **Minimum Payable Hours** | **Maximum Payable Hours** |
| AMP20117 | Certificate II in Meat Processing (Food Services) | 570 | 600 |
| AMP20216 | Certificate II in Meat Processing (Smallgoods) | 518 | 492 |
| AMP20316 | Certificate II in Meat Processing (Abattoirs) | 418 | 440 |
| AMP20415 | Certificate II in Meat Processing (Meat Retailing) | 632 | 665 |
| AMP30116 | Certificate III in Meat Processing (Boning Room) | 627 | 660 |
| AMP30216 | Certificate III in Meat Processing (Food Services) | 580 | 610 |
| AMP30316 | Certificate III in Meat Processing (Meat Safety) | 608 | 640 |
| AMP30416 | Certificate III in Meat Processing (Rendering) | 475 | 500 |
| AMP30516 | Certificate III in Meat Processing (Slaughtering) | 523 | 550 |
| AMP30616 | Certificate III in Meat Processing (General) | 475 | 500 |
| AMP30716 | Certificate III in Meat Processing (Quality Assurance) | 608 | 640 |
| AMP30815 | Certificate III in Meat Processing (Retail Butcher) | 1040 | 1095 |
| AMP30916 | Certificate III in Meat Processing (Smallgoods - General) | 855 | 900 |
| AMP31016 | Certificate III in Meat Processing (Smallgoods – Manufacture) | 907 | 955 |
| AMP31116 | Certificate III in Meat Processing (Livestock Handling) | 532 | 560 |
| AMP31216 | Certificate III in Meat Processing (Packing Operations) | 542 | 570 |
| AMP40215 | Certificate IV in Meat Processing (General) | 589 | 620 |
| AMP40315 | Certificate IV in Meat Processing (Leadership) | 466 | 490 |
| AMP40415 | Certificate IV in Meat Processing (Quality Assurance) | 561 | 590 |
| AMP40516 | Certificate IV in Meat Processing (Meat Safety) | 1026 | 1080 |
| AMP50115 | Diploma of Meat Processing (Meat Retailing) | 532 | 560 |
| AMP50215 | Diploma of Meat Processing | 542 | 570 |
| AMP60115 | Advanced Diploma of Meat Processing | 912 | 960 |
| AMP80115 | Graduate Certificate in Agribusiness | 399 | 420 |
| AMP80215 | Graduate Diploma of Agribusiness | 789 | 830 |

UNITS OF COMPETENCY AND NOMINAL HOURS

| Unit Code | Unit Title | Nominal Hours |
| --- | --- | --- |
| AMPA2000 | Prepare animals for slaughter | 40 |
| AMPA2001 | Feed race | 10 |
| AMPA2002 | Restrain animal | 10 |
| AMPA2003 | Perform emergency kill | 20 |
| AMPA2004 | Assess, purchase and transport calves | 40 |
| AMPA2005 | Unload livestock | 10 |
| AMPA2006 | Apply animal welfare and handling requirements | 40 |
| AMPA2007 | Identify animals using electronic systems | 20 |
| AMPA2008 | Shackle animal | 20 |
| AMPA2009 | Operate electrical stimulator | 10 |
| AMPA2010 | Remove head | 10 |
| AMPA2011 | Cut hocks | 10 |
| AMPA2012 | Mark brisket | 10 |
| AMPA2013 | Complete changeover operation | 10 |
| AMPA2014 | Trim pig pre evisceration | 40 |
| AMPA2015 | Number carcase and head | 10 |
| AMPA2016 | Punch pelts | 20 |
| AMPA2017 | Remove brisket wool | 10 |
| AMPA2018 | Prepare hide or pelt for removal | 20 |
| AMPA2019 | Bag tail | 10 |
| AMPA2020 | Remove and record tag | 10 |
| AMPA2021 | Seal or drain urinary tract | 10 |
| AMPA2022 | Singe carcase | 10 |
| AMPA2023 | Shave carcase | 10 |
| AMPA2024 | Flush carcase | 20 |
| AMPA2025 | Operate scalding and de-hairing equipment | 40 |
| AMPA2026 | Operate whizzard knife | 20 |
| AMPA2027 | Operate rise and fall platform | 10 |
| AMPA2028 | Operate vacuum blood collection process | 20 |
| AMPA2029 | Operate nose roller | 20 |
| AMPA2030 | Operate pneumatic cutter | 10 |
| AMPA2031 | Operate circular saw | 10 |
| AMPA2032 | Prepare carcase and equipment for hide or pelt puller | 10 |
| AMPA2035 | Operate new technology or process | 20 |
| AMPA2036 | Operate sterivac equipment | 20 |
| AMPA2037 | De-rind meat cuts | 20 |
| AMPA2038 | De-nude meat cuts | 20 |
| AMPA2039 | Operate rib puller | 10 |
| AMPA2040 | Operate frenching machine | 10 |
| AMPA2041 | Operate cubing machine | 10 |
| AMPA2042 | Cure and corn product in a meat processing plant | 20 |
| AMPA2043 | Operate head splitter | 10 |
| AMPA2044 | Trim neck | 20 |
| AMPA2045 | Trim forequarter to specification | 20 |
| AMPA2046 | Trim hindquarter to specification | 20 |
| AMPA2047 | Inspect hindquarter and remove contamination | 20 |
| AMPA2048 | Inspect forequarter and remove contamination | 20 |
| AMPA2049 | Remove spinal cord | 30 |
| AMPA2050 | Operate jaw breaker | 10 |
| AMPA2060 | Grade carcase | 80 |
| AMPA2061 | Weigh carcase | 20 |
| AMPA2062 | Operate semi-automatic tagging machine | 40 |
| AMPA2063 | Measure fat | 20 |
| AMPA2064 | Label and stamp carcase | 20 |
| AMPA2065 | Wash carcase | 10 |
| AMPA2066 | Operate a decontamination unit | 10 |
| AMPA2067 | Remove tenderloin | 20 |
| AMPA2068 | Inspect meat for defects | 40 |
| AMPA2069 | Assemble and prepare cartons | 20 |
| AMPA2070 | Identify cuts and specifications | 60 |
| AMPA2071 | Pack meat products | 60 |
| AMPA2072 | Operate carton sealing machine | 20 |
| AMPA2073 | Operate carton scales | 20 |
| AMPA2074 | Operate strapping machine | 20 |
| AMPA2075 | Operate carton forming machine | 20 |
| AMPA2076 | Operate automatic CL determination machine | 20 |
| AMPA2077 | Operate bag forming equipment | 10 |
| AMPA2078 | Inspect meat for defects in a packing room | 40 |
| AMPA2080 | Assess dentition | 10 |
| AMPA2081 | Drop tongue | 10 |
| AMPA2082 | Wash head | 10 |
| AMPA2083 | Bone head | 40 |
| AMPA2084 | Remove cheek meat | 20 |
| AMPA2085 | Bar head and remove cheek meat | 20 |
| AMPA2086 | Process thick skirts | 10 |
| AMPA2087 | Process thin skirts | 10 |
| AMPA2088 | Process offal | 60 |
| AMPA2089 | Process runners | 60 |
| AMPA2100 | Overview offal processing | 20 |
| AMPA2101 | Prepare and trim honeycomb | 30 |
| AMPA2102 | Recover mountain chain | 30 |
| AMPA2103 | Further process tripe | 30 |
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| AMPA2105 | Process small stock tripe | 20 |
| AMPA2106 | Process bibles | 20 |
| AMPA2107 | Process maws | 20 |
| AMPA2108 | Loadout meat product | 40 |
| AMPA2109 | Store carcase product | 20 |
| AMPA2110 | Store carton product | 20 |
| AMPA2111 | Locate storage areas and product | 20 |
| AMPA2112 | Complete re-pack operation | 40 |
| AMPA2113 | Bag carcase | 10 |
| AMPA2114 | Overview offal processing on the slaughter floor | 20 |
| AMPA2115 | Separate offal | 20 |
| AMPA2116 | Trim offal fat | 10 |
| AMPA2117 | Separate and tie runners | 10 |
| AMPA2118 | Recover thin skirts | 20 |
| AMPA2125 | Remove thick skirts | 10 |
| AMPA2126 | Remove flares | 10 |
| AMPA2127 | Recover offal | 40 |
| AMPA2128 | Overview hide or pelt or skin processing | 20 |
| AMPA2129 | Trim hide or skin | 40 |
| AMPA2130 | Salt hide or skin | 40 |
| AMPA2131 | Grade hide or skin | 60 |
| AMPA2132 | Despatch hide or skin | 40 |
| AMPA2133 | Treat hides chemically | 20 |
| AMPA2134 | Chill or ice hides | 20 |
| AMPA2135 | Crop pelts | 20 |
| AMPA2136 | Overview fellmongering operations | 20 |
| AMPA2137 | Chemically treat skins for fellmongering process | 20 |
| AMPA2138 | Prepare chemicals for fellmongering process | 30 |
| AMPA2139 | Operate wool drier and press | 30 |
| AMPA2140 | Perform sweating operation on fellmongered skins | 30 |
| AMPA2146 | Perform skin fleshing operation | 30 |
| AMPA2147 | Skirt and weigh fellmongered wool | 20 |
| AMPA2148 | Operate wool puller | 30 |
| AMPA2149 | Dispose of condemned carcase | 10 |
| AMPA2150 | Skin condemned carcase | 40 |
| AMPA2151 | Eviscerate condemned carcase | 20 |
| AMPA2152 | Process paunch | 40 |
| AMPA2153 | Process slink by-products | 100 |
| AMPA2154 | Process pet meat | 40 |
| AMPA2155 | Skin slinks | 20 |
| AMPA2156 | Process blood | 20 |
| AMPA2157 | Overview rendering process | 20 |
| AMPA2158 | Operate hogger | 40 |
| AMPA2159 | Operate blow line | 40 |
| AMPA2160 | Operate meat meal mill | 40 |
| AMPA2161 | Operate waste recovery systems | 30 |
| AMPA2162 | Pack and despatch rendered products | 40 |
| AMPA2163 | Break down and bone carcase for pet meat or rendering | 40 |
| AMPA2170 | Operate air filtration system | 40 |
| AMPA2171 | Clean carcase hanging equipment | 40 |
| AMPA2172 | Clean amenities and grounds | 20 |
| AMPA2173 | Overview cleaning program | 20 |
| AMPA2174 | Clean after operations - boning room | 40 |
| AMPA2175 | Clean after operations - slaughter floor | 40 |
| AMPA2176 | Transport meat and meat products | 40 |
| AMPA2177 | Handle working dogs in stock yards | 30 |
| AMPA3000 | Stun animal | 40 |
| AMPA3001 | Stick and bleed animal | 40 |
| AMPA3002 | Handle animals humanely while conducting ante-mortem inspection | 20 |
| AMPA3003 | Assess effective stunning and bleeding | 20 |
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| AMPA3005 | Rod weasand | 20 |
| AMPA3006 | Seal weasand | 10 |
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| AMPA3008 | Seal bung | 20 |
| AMPA3009 | Split carcase | 40 |
| AMPA3010 | Overview legging operation | 10 |
| AMPA3012 | Make first leg opening cuts | 40 |
| AMPA3013 | Make second leg opening cuts | 30 |
| AMPA3014 | Perform legging on small stock | 40 |
| AMPA3015 | Perform animal slaughter in accordance with Halal certification requirements | 40 |
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| AMPA3021 | Perform 'Y' cut | 20 |
| AMPA3022 | Skin head | 40 |
| AMPA3023 | Explain opening cuts | 10 |
| AMPA3024 | Perform flanking cuts | 60 |
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| AMPA3026 | Perform rumping cuts | 40 |
| AMPA3027 | Perform rosette cuts | 40 |
| AMPA3028 | Perform midline cuts | 40 |
| AMPA3029 | Scald and dehair carcase | 40 |
| AMPA3030 | Operate pelt puller | 40 |
| AMPA3031 | Operate hide puller | 60 |
| AMPA3032 | Remove pelt manually | 60 |
| AMPA3033 | Bed dress carcase | 160 |
| AMPA3034 | Eviscerate animal carcase | 80 |
| AMPA3040 | Operate brisket cutter or saw | 40 |
| AMPA3041 | Eviscerate wild game animal carcase | 40 |
| AMPA3042 | Backdown pig carcase | 20 |
| AMPA3043 | Prepare head for inspection | 40 |
| AMPA3044 | Operate air knife | 20 |
| AMPA3045 | Drop sock and pull shoulder pelt | 30 |
| AMPA3046 | Undertake retain rail operations | 20 |
| AMPA3047 | Prepare and present viscera for inspection | 20 |
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| AMPA3049 | Slice and trim leg - small stock | 100 |
| AMPA3050 | Bone large stock carcase - forequarter | 150 |
| AMPA3051 | Bone large stock carcase - hindquarter | 150 |
| AMPA3052 | Slice and trim large stock forequarter | 150 |
| AMPA3053 | Slice and trim large stock hindquarter | 150 |
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| AMPA3061 | Operate leg boning machine | 100 |
| AMPA3062 | Operate trunk boning machine | 100 |
| AMPA3063 | Bone small stock carcase - shoulder | 100 |
| AMPA3064 | Bone small stock carcase - middle | 100 |
| AMPA3065 | Slice small stock carcase - shoulder | 100 |
| AMPA3066 | Slice small stock carcase - middle | 100 |
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| AMPA3068 | Prepare and despatch meat products | 80 |
| AMPA3069 | Perform ante-mortem inspection and make disposition | 60 |
| AMPA3071 | Implement food safety program | 60 |
| AMPA3072 | Perform carcase Meat Hygiene Assessment | 20 |
| AMPA3073 | Perform process monitoring for Meat Hygiene Assessment | 20 |
| AMPA3074 | Perform boning room Meat Hygiene Assessment | 20 |
| AMPA3081 | Perform offal Meat Hygiene Assessment | 20 |
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| AMPA3083 | Operate continuous cooker | 70 |
| AMPA3084 | Operate press | 50 |
| AMPA3085 | Operate wet rendering process | 100 |
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| AMPA3088 | Operate blood processing plant | 60 |
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| AMPA3137 | Operate biogas facilities | 40 |
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| AMPA403 | Apply meat science | 40 |
| AMPA404 | Conduct and validate pH and temperature declines to MSA standards | 20 |
| AMPA405 | Develop and implement Quality Assurance program for a rendering plant | 60 |
| AMPA406 | Inspect transportation container or vehicle | 10 |
| AMPA407 | Contribute to abattoir design and construction processes | 40 |
| AMPA413 | Review or develop an Emergency Animal Disease Response Plan | 40 |
| AMPA414 | Manage the collection, monitoring and reporting of animal health data from a meat processing plant | 60 |
| AMPA415 | Manage biogas facilities | 40 |
| AMPA416 | Oversee humane handling of animals | 20 |
| AMPA417 | Conduct an animal welfare audit of a meat processing plant | 40 |
| AMPCOR201 | Maintain personal equipment | 20 |
| AMPCOR202 | Apply hygiene and sanitation practices | 40 |
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| AMPCOR404 | Facilitate hygiene and sanitation performance | 30 |
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| AMPG301 | Operate a game harvesting vehicle | 30 |
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| AMPMGT501 | Design and manage the food safety system | 100 |
| AMPMGT502 | Manage new product or process development | 100 |
| AMPMGT503 | Develop and assess a meat retailing business opportunity | 60 |
| AMPMGT504 | Develop, manage and maintain quality systems | 100 |
| AMPMGT505 | Manage maintenance systems | 80 |
| AMPMGT506 | Manage utilities and energy | 80 |
| AMPMGT507 | Manage and improve meat industry plant operations | 100 |
| AMPMGT508 | Manage environmental impacts of meat processing operations | 90 |
| AMPMGT509 | Manage, maintain and continuously improve workplace health and safety plans and systems | 100 |
| AMPMGT510 | Manage transportation of meat, meat products and meat by-products | 80 |
| AMPMGT601 | Benchmark to manage and improve enterprise performance | 80 |
| AMPMGT602 | Monitor and manage organisational legal responsibilities | 80 |
| AMPMGT603 | Manage meat processing systems to maintain and improve product quality | 100 |
| AMPMGT604 | Manage effective operation of meat enterprise cold chain and refrigeration systems | 100 |
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| AMPMGT606 | Analyse and develop enterprise systems for new opportunities | 100 |
| AMPMGT607 | Establish new markets | 80 |
| AMPMGT801 | Manage financial performance | 100 |
| AMPMGT802 | Provide strategic leadership | 100 |
| AMPMGT803 | Communicate and negotiate in a culturally diverse context | 100 |
| AMPMGT804 | Develop and enhance collaborative partnerships and relationships | 100 |
| AMPMGT805 | Develop and manage international business operations | 100 |
| AMPMGT806 | Commercialise research and technology product or idea | 100 |
| AMPMGT807 | Manage change to organisational electronic technology systems | 100 |
| AMPMGT808 | Undertake research project | 100 |
| AMPMGT809 | Analyse data for business decision making | 100 |
| AMPP201 | Operate a poultry dicing, stripping or mincing process | 30 |
| AMPP202 | Operate a poultry evisceration process | 50 |
| AMPP203 | Grade poultry carcase | 30 |
| AMPP204 | Harvest edible poultry offal | 20 |
| AMPP205 | Operate a poultry marinade injecting process | 30 |
| AMPP206 | Operate a poultry washing and chilling process | 40 |
| AMPP207 | Operate the bird receival and hanging process | 30 |
| AMPP208 | Operate a poultry stunning, killing and defeathering process | 50 |
| AMPP209 | Operate the live bird receival process | 40 |
| AMPP210 | Prepare birds for stunning | 40 |
| AMPP301 | Operate a poultry carcase delivery system | 50 |
| AMPP302 | Debone and fillet poultry product (manually) | 50 |
| AMPR101 | Identify species and meat cuts | 15 |
| AMPR102 | Trim meat for further processing | 10 |
| AMPR103 | Store meat product | 10 |
| AMPR104 | Prepare minced meat and minced meat products | 15 |
| AMPR105 | Provide service to customers | 15 |
| AMPR106 | Process sales transactions | 10 |
| AMPR107 | Undertake minor routine maintenance | 20 |
| AMPR108 | Monitor meat temperature from receival to sale | 10 |
| AMPR201 | Break and cut product using a bandsaw | 10 |
| AMPR202 | Provide advice on cooking and storage of meat products | 10 |
| AMPR203 | Select, weigh and package meat for sale | 10 |
| AMPR204 | Package products using manual packing and labelling equipment | 10 |
| AMPR205 | Use basic methods of meat cookery | 30 |
| AMPR206 | Vacuum pack products in a retail operation | 20 |
| AMPR207 | Undertake routine preventative maintenance | 40 |
| AMPR208 | Make and sell sausages | 20 |
| AMPR209 | Produce and sell value-added products | 10 |
| AMPR210 | Receive meat products | 10 |
| AMPR211 | Provide advice on meal solutions in a meat retail outlet | 10 |
| AMPR212 | Clean meat retail work area | 20 |
| AMPR301 | Prepare specialised cuts | 20 |
| AMPR302 | Assess carcase or product quality | 10 |
| AMPR303 | Calculate yield of carcase or product | 15 |
| AMPR304 | Manage stock | 15 |
| AMPR305 | Meet customer needs | 15 |
| AMPR306 | Provide advice on nutritional role of meat | 10 |
| AMPR307 | Merchandise products, services | 25 |
| AMPR308 | Prepare, roll, sew and net meat | 10 |
| AMPR309 | Bone and fillet poultry | 10 |
| AMPR310 | Cost and price meat products | 15 |
| AMPR311 | Prepare portion control to specifications | 10 |
| AMPR312 | Bone game meat | 10 |
| AMPR313 | Order stock in a meat enterprise | 20 |
| AMPR314 | Calculate and present statistical data in a meat enterprise | 40 |
| AMPR315 | Utilise the Meat Standards Australia system to meet customer requirements | 80 |
| AMPR316 | Cure, corn and sell product | 20 |
| AMPR317 | Assess and sell poultry products | 10 |
| AMPR318 | Break carcase for retail sale | 40 |
| AMPR319 | Locate, identify and assess meat cuts | 40 |
| AMPR320 | Assess and address customer preferences | 40 |
| AMPR321 | Collect and prepare standard samples | 30 |
| AMPR322 | Prepare and produce value added products | 10 |
| AMPR323 | Break small stock carcases for retail sale | 40 |
| AMPR324 | Break large stock carcases for retail sale | 40 |
| AMPR325 | Prepare cooked meat product for retail sale | 10 |
| AMPS101 | Handle materials and products | 30 |
| AMPS102 | Pack smallgoods product | 30 |
| AMPS201 | Package product using thermoform process | 40 |
| AMPS203 | Operate bar and coder systems | 30 |
| AMPS205 | Select, identify and prepare casings | 20 |
| AMPS206 | Manually shape and form product | 30 |
| AMPS207 | Slice product using simple machinery | 10 |
| AMPS208 | Rotate stored meat | 20 |
| AMPS209 | Rotate meat product | 20 |
| AMPS210 | Inspect carton meat | 10 |
| AMPS211 | Prepare dry ingredients | 15 |
| AMPS212 | Measure and calculate routine workplace data | 20 |
| AMPS213 | Manually link and tie product | 20 |
| AMPS300 | Operate mixer or blender unit | 50 |
| AMPS301 | Cook, steam and cool product | 20 |
| AMPS302 | Prepare dried meat | 40 |
| AMPS303 | Fill casings | 20 |
| AMPS304 | Thaw product - water | 20 |
| AMPS305 | Thaw product - air | 10 |
| AMPS307 | Sort meat | 70 |
| AMPS308 | Batch meat | 40 |
| AMPS309 | Operate product forming machinery | 30 |
| AMPS310 | Operate link and tie machinery | 30 |
| AMPS311 | Operate complex slicing and packaging machinery | 30 |
| AMPS312 | Prepare meat-based pates and terrines for commercial sale | 30 |
| AMPS313 | Prepare product formulations | 30 |
| AMPS314 | Ferment and mature product | 35 |
| AMPS315 | Blend meat product | 60 |
| AMPX201 | Prepare and operate bandsaw | 20 |
| AMPX202 | Clean work area during operations | 40 |
| AMPX203 | Operate scales and semi-automatic labelling machinery | 80 |
| AMPX204 | Maintain production records | 100 |
| AMPX205 | Clean chillers | 20 |
| AMPX206 | Operate forklift in a specific workplace | 60 |
| AMPX207 | Vacuum pack product | 50 |
| AMPX208 | Apply environmentally sustainable work practices | 20 |
| AMPX209 | Sharpen knives | 40 |
| AMPX210 | Prepare and slice meat cuts | 30 |
| AMPX211 | Trim meat to specifications | 20 |
| AMPX212 | Package product using automatic packing and labelling equipment | 30 |
| AMPX213 | Despatch meat product | 20 |
| AMPX214 | Package meat and smallgoods product for retail sale | 30 |
| AMPX215 | Operate tenderiser | 10 |
| AMPX216 | Operate mincer | 20 |
| AMPX217 | Package product using gas flushing process | 20 |
| AMPX218 | Operate metal detection unit | 10 |
| AMPX219 | Follow electronic labelling and traceability systems in a food processing establishment | 40 |
| AMPX230 | Undertake pest control in a food processing establishment | 20 |
| AMPX301 | Assess product in chillers | 80 |
| AMPX302 | Cure and corn product | 20 |
| AMPX303 | Break carcase into primal cuts | 40 |
| AMPX304 | Prepare primal cuts | 40 |
| AMPX305 | Smoke product | 20 |
| AMPX306 | Provide coaching | 30 |
| AMPX307 | Provide mentoring | 30 |
| AMPX308 | Follow and implement an established work plan | 10 |
| AMPX309 | Identify and repair equipment faults | 40 |
| AMPX310 | Perform pre-operations hygiene assessment | 20 |
| AMPX311 | Monitor production of packaged product to customer specifications | 20 |
| AMPX312 | Calculate carcase yield in a boning room | 40 |
| AMPX313 | Contribute to energy efficiency | 30 |
| AMPX314 | Handle meat product in cold stores | 20 |
| AMPX315 | Follow hygiene, sanitation and quality requirements when handling meat product in cold stores | 40 |
| AMPX316 | Monitor product to be sent to rendering | 20 |
| AMPX317 | Monitor product flow in an automated process | 60 |
| AMPX401 | Monitor meat preservation process | 40 |
| AMPX402 | Monitor and overview the production of processed meats and smallgoods | 80 |
| AMPX403 | Monitor and overview the production of Uncooked Comminuted Fermented Meat (UCFM) | 30 |
| AMPX404 | Conduct an internal audit of a documented program | 40 |
| AMPX405 | Conduct statistical analysis of process | 80 |
| AMPX406 | Manage or oversee an external audit of the establishment's quality system | 20 |
| AMPX407 | Oversee export requirements | 40 |
| AMPX408 | Coordinate contracts | 50 |
| AMPX409 | Prepare and evaluate resource proposals | 50 |
| AMPX410 | Facilitate achievement of enterprise environmental policies and goals | 50 |
| AMPX411 | Foster a learning culture in a meat enterprise | 50 |
| AMPX412 | Build productive and effective workplace relationships | 50 |
| AMPX413 | Manage and maintain a food safety plan | 50 |
| AMPX414 | Assess and evaluate meat industry requirements and processes | 10 |
| AMPX415 | Specify beef product using AUS-MEAT language | 40 |
| AMPX416 | Specify sheep product using AUS-MEAT language | 30 |
| AMPX417 | Specify pork product using AUS-MEAT language | 30 |
| AMPX418 | Lead communication in the workplace | 20 |
| AMPX419 | Participate in product recall | 40 |
| AMPX420 | Participate in the ongoing development and implementation of a HACCP and Quality Assurance system | 60 |
| AMPX421 | Establish sampling program | 40 |
| AMPX422 | Develop and implement work instructions and SOPs | 40 |
| AMPX423 | Supervise new recruits | 30 |
| AMPX424 | Raise and validate requests for export permits and Meat Transfer Certificates | 20 |
| AMPX425 | Conduct a document review | 30 |
| AMPX426 | Undertake chiller assessment to AUS-MEAT requirements | 60 |
| AMPX427 | Dry age meat | 30 |
| AMPX428 | Plan, conduct and report a workplace incident investigation | 40 |
| AMPX429 | Develop and implement a TACCP and VACCP plan | 40 |
| AMPX430 | Develop, implement and evaluate a pest control program in a meat processing premises | 40 |
| AMPX431 | Oversee meat processing establishment's Halal compliance | 60 |

CONTACTS AND LINKS

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| **Curriculum Maintenance Manager (CMM)** | | |
| General Manufacturing | The CMM Service is provided on behalf of Higher Education and Skills.  CMM Service Executive Officers can assist with questions on payable and nominal hours | Paul Saunders:  Address: Chisholm Institute, PO Box 684, Dandenong, Vic. 3175.  Phone: 9238 8448  Email: paul.saunders@chisholm.edu.au |
| **Service Skills Organisation (SSO)** | | |
| Skills Impact | This SSO is responsible for developing this **AMP Meat Processing Training Package** and can be contacted for further information. | Phone: 03 9321 3526  Email: [inquiry@skillsimpact.com.au](mailto:inquiry@skillsimpact.com.au)  See [Skills Impact](http://www.skillsimpact.com.au/) website for more information. |
| **National Register for VET in Australia** | | |
| Training.gov.au (TGA) | TGA is the Australian government’s official National Register of information on Training Packages, qualifications, courses, units of competency and RTOs. | See the [National Register](http://training.gov.au/) for more information. |
| **Australian Government** | | |
| Department of Education, Skills and Employment. | The Commonwealth Department is responsible for national policies and programmes that help Australians access quality vocational education and training. | See the [Commonwealth Department of Education, Skills and Employment website](https://www.dese.gov.au/) for more information. |
| **State Government** | | |
| Department of Education and Training (DET) | DET is the State Training Authority responsible for supporting implementation of Vocational Education and Training (VET) in Victoria. | (03) 9637 2000  See the [Victorian Department of Education and Training website](http://www.education.vic.gov.au/) for more information. |
| **National VET Regulatory Authority** | | |
| Australian Skills Quality Authority (ASQA) | ASQA is the national regulator for Australia’s VET sector. | Info line: 1300 701 801  See the [ASQA website](http://www.asqa.gov.au/) for more information. |
| **Victorian State VET Regulatory Authority** | | |
| Victorian Registration and Qualifications Authority (VRQA) | The VRQA is a statutory authority responsible for the registration and regulation of Victorian RTOs and for the regulation of apprenticeships and traineeships in Victoria. | (03) 9637 2806  See the [VRQA website](http://www.vrqa.vic.gov.au/) for more information. |

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| **Industry Regulatory Bodies** | | |
| WorkSafe Victoria | The industry Regulatory body can provide advice on licensing, legislative or regulatory requirements which may impact on the delivery of training or the issuance of qualifications in this Training Package.  WorkSafe needs to provide written verification before High Risk Work Units can be added to an RTO’s scope of registration. | Address: 222 Exhibition Street, Melbourne, 3000.  Phone: (03) 9641 1444 or 1800 136 089 (toll free)  Email: [info@worksafe.vic.gov.au](mailto:info@worksafe.vic.gov.au)  See the [Worksafe Victoria’s](http://www.worksafe.vic.gov.au/) website for more information. |

GLOSSARY

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| --- | --- |
| **Code** | Nationally endorsed Training Package qualification code. |
| **Title** | Nationally endorsed Training Package qualification title. |
| **Unit Code** | Nationally endorsed Training Package unit code. |
| **Unit Title** | Nationally endorsed Training Package unit title. |
| **Maximum Payable Hours** | The maximum number of hours the Victorian Government will subsidise under Skills First funding for the achievement of the minimum realistic vocational outcome of the qualification, as determined by the qualification packaging rules.  The Maximum Payable Hours do not cover every possible combination of core and elective units available for a specific qualification.  Minimum payable hours reflect a calculated minimum number of hours that could deliver a minimum realistic vocational outcome, based on efficiencies of contextualisation and integration. |
| **Scope of Registration** | Scope of registration specifies the AQF qualifications and/or units of competency the training organisation is registered to issue and the industry training and/or assessment services it is registered to provide. |
| **Nominal Hours** | Nominal hours reflect the anticipated time taken to deliver and assess the outcomes of a unit of competency excluding unsupervised delivery or the time taken for repeated practical application of skills. Nominal hours are determined by the Victorian State Training Authority (DET) and are primarily developed for funding purposes in Victoria. |