**Victorian Purchasing Guide**

**for**

**AMP Australian Meat Processing
Training Package**

**Release 3.0**

**March 2018**





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Victorian Purchasing Guide ⎯ Version History

|  |  |  |
| --- | --- | --- |
| Training Package Version  | Date VPGApproved | Comments |
| AMP Australian Meat Processing Training Package Release No 3.0 | 05March2018 | 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 R3.0 Training Package Implementation and Companion Guides: <https://vetnet.education.gov.au/Pages/default.aspx>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 No 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 and MTM11 please refer to the AMP R2 Training Package Implementation and Companion Guides: <https://vetnet.education.gov.au/Pages/default.aspx> |
| AMP Australian Meat Processing Training Package Release No 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 and MTM11 please refer to the AMP R1 Training Package Implementation and Companion Guides: <https://vetnet.education.gov.au/Pages/default.aspx> |

**Australian Meat Processing Training Package
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 education and training providers in VET who provide courses to domestic students only and who offer training in Victoria only or Victoria and Western Australia only.

To register to provide training to international students and in other Australian states and territories you will need to apply with ASQA.

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) | 492 | 518 |
| 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

RTOs are advised that there is a mapping inside the Training Package (Companion Volume) that describes the relationship between new units and any superseded or replaced units from the previous version of **AMP Australian Meat Processing Training Package Release 3.** Information regarding transition arrangements can be obtained from the state or national VET Regulating Authority (see Contacts and Links section).

You must be sure that all training and assessment leading to qualifications or Statements of Attainment from the **AMP Australian Meat Processing Training Package** is conducted against the Training Package units of competency and complies with the assessment requirements.

**List of the 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 dehairing 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 |
| AMPA2104 | Trim processed tripe | 20 |
| 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 dispatch 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 |
| AMPA3004 | Monitor the effective operations of electrical stimulation | 20 |
| AMPA3005 | Rod weasand | 20 |
| AMPA3006 | Seal weasand | 10 |
| AMPA3007 | Ring bung | 40 |
| 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 |
| AMPA3020 | Bone neck | 30 |
| AMPA3021 | Perform “Y” cut | 20 |
| AMPA3022 | Skin head | 40 |
| AMPA3023 | Explain opening cuts | 10 |
| AMPA3024 | Perform flanking cuts | 60 |
| AMPA3025 | Perform brisket cuts | 40 |
| 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 |
| AMPA3048 | Bone small stock carcase – leg | 100 |
| 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 |
| AMPA3054 | Break carcase using a bandsaw | 150 |
| 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 |
| AMPA3067 | Bone carcase using mechanical aids (large stock) | 150 |
| 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 |
| AMPA3082 | Operate batch cooker | 80 |
| AMPA3083 | Operate continuous cooker | 70 |
| AMPA3084 | Operate press | 50 |
| AMPA3085 | Operate wet rendering process | 100 |
| AMPA3086 | Monitor boiler operations | 40 |
| AMPA3087 | Operate tallow processing plant | 60 |
| AMPA3088 | Operate blood processing plant | 60 |
| AMPA3089 | Produce rendered products hygienically | 60 |
| AMPA3090 | Render edible products | 20 |
| AMPA3091 | Implement a Quality Assurance program for rendering plant | 40 |
| AMPA3092 | Grade beef carcases using Meat Standards Australia standards | 30 |
| AMPA3093 | Use standard product descriptions – sheep and goats | 20 |
| AMPA3094 | Use standard product descriptions – beef | 20 |
| AMPA3095 | Use standard product descriptions – pork | 20 |
| AMPA3096 | Use standard product descriptions – kangaroos | 20 |
| AMPA3100 | Perform manual chemical lean testing | 20 |
| AMPA3101 | Overview of the NLIS for sheep and goats | 40 |
| AMPA3102 | Overview of the NLIS program utilising RFIDs | 30 |
| AMPA3103 | Manage NLIS data for livestock in lairage | 20 |
| AMPA3104 | Manage NLIS data for sheep and goats in lairage | 20 |
| AMPA3105 | Manage NLIS for direct purchase of stock identified with an RFID | 20 |
| AMPA3106 | Manage NLIS for direct purchase of sheep or goats | 20 |
| AMPA3107 | Manage NLIS data for saleyard purchase of livestock | 20 |
| AMPA3108 | Manage NLIS for saleyard purchase of sheep or goats | 20 |
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| AMPA3110 | Manage, report and upload mob based NLIS data for sheep and goats | 30 |
| AMPA3111 | Conduct start up procedures and preoperational checks on slaughter floor NLIS data equipment | 20 |
| AMPA3112 | Manage NLIS data from RFIDs on the slaughter floor | 40 |
| AMPA3113 | Prepare a kill sheet | 20 |
| AMPA3114 | Undertake pre slaughter checks of NVDs and PICs for NLIS for sheep and goats | 20 |
| AMPA3115 | Undertake pre slaughter checks of NVDs, PICs and RFIDs | 20 |
| AMPA3116 | Supervise meat packing operation | 40 |
| AMPA3117 | Oversee product loadout | 40 |
| AMPA3118 | Monitor pH and temperature decline | 20 |
| AMPA3119 | Apply food animal anatomy and physiology to inspection processes | 30 |
| AMPA3120 | Perform ante and post-mortem inspection – Ovine and Caprine | 120 |
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| AMPA3132 | Perform ante and post-mortem inspection – Alpacas or Llamas | 120 |
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| AMPA3135 | Perform ante and post-mortem inspection - Calves | 120 |
| AMPA3136 | Monitor welfare of stock during out-of-hours receival | 10 |
| AMPA400 | Utilise refrigeration index | 30 |
| AMPA401 | Implement a Meat Hygiene Assessment program | 30 |
| AMPA402 | Oversee plant compliance with the Australian standards for meat processing | 20 |
| 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 |
| AMPA411 | Oversee humane handling of animals | 20 |
| AMPA412 | Conduct an animal welfare audit of a meat processing plant | 40 |
| AMPA413 | Review or develop an Emergency Animal Disease Response Plan | 40 |
| AMPCOR201 | Maintain personal equipment | 20 |
| AMPCOR202 | Apply hygiene and sanitation practices | 40 |
| AMPCOR203 | Comply with Quality Assurance and HACCP requirements | 40 |
| AMPCOR204 | Follow safe work policies and procedures | 40 |
| AMPCOR205 | Communicate in the workplace | 40 |
| AMPCOR206 | Overview the meat industry | 20 |
| AMPCOR401 | Manage own work performance | 20 |
| AMPCOR402 | Facilitate Quality Assurance Process | 30 |
| AMPCOR403 | Participate in workplace health and safety risk control process | 30 |
| AMPCOR404 | Facilitate hygiene and sanitation performance | 30 |
| AMPG300 | Overview wild game meat industry | 20 |
| AMPG301 | Operate a game harvesting vehicle | 30 |
| AMPG302 | Eviscerate, inspect and tag wild game carcase in the field | 30 |
| AMPG303 | Receive and inspect wild game carcases from the field | 30 |
| AMPG304 | Receive and inspect wild game carcases at a processing plant | 30 |
| AMPG305 | Store wild game carcases | 30 |
| AMPG306 | Use firearms to harvest wild game | 30 |
| 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 |
| AMPMGT605 | Assess and purchase livestock | 80 |
| 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 |
| 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 |
| 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 |
| 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 |

SAMPLE TRAINING PROGRAMS

A range of Sample Training Plans have been provided to demonstrate the flexibility of qualifications contained in the **AMP R3 Australian Meat Processing Training Package**, but are by no means mandatory.

|  |  |  |
| --- | --- | --- |
| **Occupation** | Meat Packer |   |
| **Qualification Title** | Certificate II in Meat Processing (Food Services) |   |
| **Qualification Code** | AMP20117 |   |
| **Description** | Appropriate for a person working as a packer in a meat wholesale establishment. |   |
| **Unit Code** | **Unit Title** | **Hours** |
| **Core** |   |   |
| AMPCOR201 | Maintain personal equipment | 20 |
| AMPCOR202 | Apply hygiene and sanitation practices | 40 |
| AMPCOR203 | Comply with Quality Assurance and HACCP requirements | 40 |
| AMPCOR204 | Follow safe work policies and procedures | 40 |
| AMPCOR205 | Communicate in the workplace | 40 |
| AMPCOR206 | Overview the meat industry | 20 |
| **Electives** |   |  |
| AMPA2068 | Inspect meat for defects | 40 |
| AMPA2070 | Identify cuts and specifications | 60 |
| AMPA2071 | Pack meat products | 60 |
| AMPX202 | Clean work area during operations | 40 |
| AMPX203 | Operate scales and semi-automatic labelling machinery | 80 |
| AMPX207 | Vacuum pack product | 50 |
| AMPX209 | Sharpen knives | 40 |
| AMPX210 | Prepare and slice meat cuts | 30 |
| **Total Hours** |   | **600** |

|  |  |  |
| --- | --- | --- |
| **Occupation** | Smallgoods Trimmer |   |
| **Qualification Title**  | Certificate II in Meat Processing (Smallgoods) |   |
| **Qualification Code** | AMP20216 |   |
| **Description** | Appropriate for a person working as a trimmer in a smallgoods plant. |   |
| **Unit Code** | **Unit Title** | **Hours** |
| **Core** |   |   |
| AMPCOR202 | Apply hygiene and sanitation practices | 40 |
| AMPCOR203 | Comply with Quality Assurance and HACCP requirements | 40 |
| AMPCOR204 | Follow safe work policies and procedures | 40 |
| AMPCOR205 | Communicate in the workplace | 40 |
| AMPCOR206 | Overview the meat industry | 20 |
| **Electives Group A** |   |  |
| AMPS101 | Handle materials and products | 30 |
| AMPX202 | Clean work area during operations | 40 |
| HLTAID003 | Provide first aid | 18 |
| **Electives Group B** |   |  |
| AMPA2047 | Inspect hindquarter and remove contamination | 20 |
| AMPA2048 | Inspect forequarter and remove contamination | 20 |
| AMPS208 | Rotate stored meat | 20 |
| AMPS209 | Rotate meat product | 20 |
| AMPX209 | Sharpen knives | 40 |
| AMPX210 | Prepare and slice meat cuts | 30 |
| AMPX211 | Trim meat to specifications | 20 |
| AMPX301 | Assess product in chillers | 80 |
| **Total Hours** |   | **518** |

|  |  |  |
| --- | --- | --- |
| **Occupation** | Abattoir worker |   |
| **Qualification Title**  | Certificate II in Meat Processing (Abattoirs) |   |
| **Qualification Code** | AMP20316 |   |
| **Description** | Appropriate for a person working in the abattoir sector of the meat processing industry. |   |
| **Unit Code** | **Unit Title** | **Hours** |
| **Core** |   |   |
| AMPCOR201 | Maintain personal equipment | 20 |
| AMPCOR202 | Apply hygiene and sanitation practices | 40 |
| AMPCOR203 | Comply with Quality Assurance and HACCP requirements | 40 |
| AMPCOR204 | Follow safe work policies and procedures | 40 |
| AMPCOR205 | Communicate in the workplace | 40 |
| AMPCOR206 | Overview the meat industry | 20 |
| **Electives** |   |  |
| AMPA2108 | Loadout meat product | 40 |
| AMPA2110 | Store carton product | 20 |
| AMPA2111 | Locate storage areas and product | 20 |
| AMPA2112 | Complete re-pack operation | 40 |
| AMPA3068 | Prepare and despatch meat products | 80 |
| AMPX202 | Clean work area during operations | 40 |
| **Total Hours** |   | **440** |

|  |  |
| --- | --- |
| **Occupation** | Assistant Butcher  |
| **Qualification Title**  | Certificate II in Meat Processing (Meat Retailing)  |
| **Qualification Code** | AMP20415  |
| **Description** | Appropriate for a person working as an assistant in a meat retailing enterprise  |
| **Unit Code** | **Unit Title** | **Hours** |
| **Core** |  |   |
| AMPCOR202 | Apply hygiene and sanitation practices | 40 |
| AMPCOR204 | Follow safe work policies and procedures | 40 |
| AMPCOR205 | Communicate in the workplace | 40 |
| AMPCOR206 | Overview the meat industry | 20 |
| FDFOP2061A | Use numerical applications in the workplace | 30 |
| **Electives Group A**  |   |
| AMPCOR201 | Maintain personal equipment | 20 |
| AMPR101 | Identify species and meat cuts | 15 |
| AMPR104 | Prepare minced meat and minced meat products | 15 |
| AMPR105 | Provide service to customers | 15 |
| AMPR107 | Undertake minor routine maintenance | 20 |
| AMPR203 | Select, weigh and package meat for sale | 10 |
| AMPR212 | Clean meat retail work area | 20 |
| AMPX209 | Sharpen knives | 40 |
| **Electives** **Group B**  |
| AMPCOR203 | Comply with Quality Assurance and HACCP requirements | 40 |
| AMPR201 | Break and cut product using a bandsaw | 10 |
| AMPR205 | Use basic methods of meat cookery | 30 |
| AMPR206 | Vacuum pack products in a retail operation | 20 |
| AMPR208 | Make and sell sausages | 20 |
| AMPR207 | Undertake routine preventative maintenance | 40 |
| AMPR210 | Receive meat products | 10 |
| AMPX201 | Prepare and operate bandsaw | 20 |
| 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 |
| SIRRRTF001 | Balance and secure point-of-sale terminal | 20 |
| **Total Hours** |  | **665** |

|  |  |  |
| --- | --- | --- |
| **Occupation** | Meat Processor (Boning Operations) |   |
| **Qualification Title**  | Certificate III in Meat Processing (Boning Room) |   |
| **Qualification Code** | AMP30116 |   |
| **Description** | Appropriate for a meat processor working in the boning room of an abattoir. |   |
| **Unit Code** | **Unit Title** | **Hours** |
| **Core** |   |   |
| AMPCOR201 | Maintain personal equipment | 20 |
| AMPCOR202 | Apply hygiene and sanitation practices | 40 |
| AMPCOR203 | Comply with Quality Assurance and HACCP requirements | 40 |
| AMPCOR204 | Follow safe work policies and procedures | 40 |
| AMPCOR205 | Communicate in the workplace | 40 |
| AMPCOR206 | Overview the meat industry | 20 |
| AMPX209 | Sharpen knives | 40 |
| **Electives** |   |  |
| AMPA3049 | Slice and trim leg – small stock | 100 |
| AMPA3050 | Bone large stock carcase – forequarter | 150 |
| AMPA3054 | Break carcase using a bandsaw | 150 |
| AMPX201 | Prepare and operate bandsaw | 20 |
| **Total Hours** |   | **660** |

|  |  |  |
| --- | --- | --- |
| **Occupation** | Meat Slicer |   |
| **Qualification Title**  | Certificate III in Meat Processing (Food Services) |   |
| **Qualification Code** | AMP30216 |   |
| **Description** | Appropriate for a person working as a slicer in a wholesale and food services enterprise. |   |
| **Unit Code** | **Unit Title** | **Hours** |
| **Core** |   |   |
| AMPCOR201 | Maintain personal equipment | 20 |
| AMPCOR202 | Apply hygiene and sanitation practices | 40 |
| AMPCOR203 | Comply with Quality Assurance and HACCP requirements | 40 |
| AMPCOR204 | Follow safe work policies and procedures | 40 |
| AMPCOR205 | Communicate in the workplace | 40 |
| AMPCOR206 | Overview the meat industry | 20 |
| **Electives** |   |  |
| AMPA3052 | Slice and trim large stock forequarter | 150 |
| AMPA3053 | Slice and trim large stock hindquarter | 150 |
| AMPR302 | Assess carcase or product quality | 10 |
| AMPR308 | Prepare, roll, sew and net meat | 10 |
| AMPR311 | Prepare portion control to specifications | 10 |
| AMPX301 | Assess product in chillers | 80 |
| **Total Hours** |   | **610** |

|  |  |  |
| --- | --- | --- |
| **Occupation** | Meat Inspector |   |
| **Qualification Title**  | Certificate III in Meat Processing (Meat Safety) |   |
| **Qualification Code** | AMP30316 |   |
| **Description** | Appropriate for a person working as a meat inspector in the meat processing industry. |   |
| **Unit Code** | **Unit Title** | **Hours** |
| **Core** |   |   |
| AMPCOR201 | Maintain personal equipment | 20 |
| AMPCOR202 | Apply hygiene and sanitation practices | 40 |
| AMPCOR203 | Comply with Quality Assurance and HACCP requirements | 40 |
| AMPCOR204 | Follow safe work policies and procedures | 40 |
| AMPCOR205 | Communicate in the workplace | 40 |
| AMPCOR206 | Overview the meat industry | 20 |
| AMPX209 | Sharpen knives | 40 |
| AMPA3071 | Implement food safety program | 60 |
| AMPA3119 | Apply food animal anatomy and physiology to inspection processes | 30 |
| AMPA3131 | Identify and report emergency diseases of food animals | 20 |
| **Electives** |  |  |
| AMPA3121 | Perform ante and post-mortem inspection - Bovine | 120 |
| AMPA3043 | Prepare head for inspection | 40 |
| MSL904001 | Perform standard calibrations | 50 |
| MSL922001 | Record and present data | 40 |
| MSL954001 | Obtain representative samples in in accordance with sampling plan | 40 |
| **Total Hours** |   | **640** |

|  |  |  |
| --- | --- | --- |
| **Occupation** | Rendering Plant Operator |   |
| **Qualification Title**  | Certificate III in Meat Processing (Rendering) |   |
| **Qualification Code** | AMP30416 |   |
| **Description** | Appropriate for a meat processor working in an abattoir rendering plant. |   |
| **Unit Code** | **Unit Title** | **Hours** |
| **Core** |   |   |
| AMPCOR201 | Maintain personal equipment | 20 |
| AMPCOR202 | Apply hygiene and sanitation practices | 40 |
| AMPCOR203 | Comply with Quality Assurance and HACCP requirements | 40 |
| AMPCOR204 | Follow safe work policies and procedures | 40 |
| AMPCOR205 | Communicate in the workplace | 40 |
| AMPCOR206 | Overview the meat industry | 20 |
| **Electives** |   |  |
| AMPA3082 | Operate batch cooker | 80 |
| AMPA3083 | Operate continuous cooker | 70 |
| AMPA3084 | Operate press | 50 |
| AMPA3086 | Monitor boiler operations | 40 |
| AMPA3089 | Produce rendered products hygienically | 60 |
| **Total Hours** |   | **500** |

|  |  |  |
| --- | --- | --- |
| **Occupation** | Slaughter Floor Operator |  |
| **Qualification Title** | Certificate III in Meat Processing (Slaughtering) |  |
| **Qualification Code** | AMP30516 |  |
| **Description** | Appropriate for a person working as a slaughter floor operator in an abattoir. |  |
| **Unit Code** | **Unit Title** | **Hours** |
| **Core** |  |  |
| AMPCOR201 | Maintain personal equipment | 20 |
| AMPCOR202 | Apply hygiene and sanitation practices | 40 |
| AMPCOR203 | Comply with Quality Assurance and HACCP requirements | 40 |
| AMPCOR204 | Follow safe work policies and procedures | 40 |
| AMPCOR205 | Communicate in the workplace | 40 |
| AMPCOR206 | Overview the meat industry | 20 |
| AMPX209 | Sharpen knives | 40 |
| **Electives** |  |  |
| AMPA3000 | Stun animal | 40 |
| AMPA3001 | Stick and bleed animal | 40 |
| AMPA3003 | Assess effective stunning and bleeding | 20 |
| AMPA3005 | Rod weasand | 20 |
| AMPA3006 | Seal weasand | 10 |
| AMPA3007 | Ring bung | 40 |
| AMPA3008 | Seal bung | 20 |
| AMPA3024 | Perform flanking cuts | 60 |
| AMPA3025 | Perform brisket cuts | 40 |
| AMPA3044 | Operate air knife | 20 |
| **Total Hours** |  | **550** |

|  |  |  |
| --- | --- | --- |
| **Occupation** | Wild game harvester |   |
| **Qualification Title**  | Certificate III in Meat Processing (General) |   |
| **Qualification Code** | AMP30616 |   |
| **Description** | Appropriate for a person harvesting and processing wild game |   |
| **Unit Code** | **Unit Title** | **Hours** |
| **Core** |   |   |
| AMPCOR201 | Maintain personal equipment | 20 |
| AMPCOR202 | Apply hygiene and sanitation practices | 40 |
| AMPCOR203 | Comply with Quality Assurance and HACCP requirements | 40 |
| AMPCOR204 | Follow safe work policies and procedures | 40 |
| AMPCOR205 | Communicate in the workplace | 40 |
| AMPCOR206 | Overview the meat industry | 20 |
| **Electives** |   |  |
| AMPG300 | Overview wild game meat industry | 20 |
| AMPG301 | Operate a game harvesting vehicle | 30 |
| AMPG302 | Eviscerate, inspect and tag wild game carase in the field | 30 |
| AMPG303 | Receive and inspect wild game carcases from the field | 30 |
| AMPG304 | Receive and inspect wild game carcases at a processing plant | 30 |
| AMPG305 | Store wild game carcases | 30 |
| AMPG306 | Use firearms to harvest wild game | 30 |
| AMPX209 | Sharpen knives | 40 |
| AMPA3041 | Eviscerate wild game animal carcase | 40 |
| AMPA3096 | Use standard product descriptions – kangaroos | 20 |
| **Total Hours** |   | **500** |

|  |  |  |
| --- | --- | --- |
| **Occupation** | Quality Assurance Officer |  |
| **Qualification Title** | Certificate III in Meat Processing (Quality Assurance) |  |
| **Qualification Code** | AMP30716 |  |
| **Description** | Appropriate for a person monitoring quality standards in a medium to large meat processing enterprise. |
| **Unit Code** | **Unit Title** | **Hours** |
| **Core** |  |  |
| AMPCOR201 | Maintain personal equipment | 20 |
| AMPCOR202 | Apply hygiene and sanitation practices | 40 |
| AMPCOR203 | Comply with Quality Assurance and HACCP requirements | 40 |
| AMPCOR204 | Follow safe work policies and procedures | 40 |
| AMPCOR205 | Communicate in the workplace | 40 |
| AMPCOR206 | Overview the meat industry | 20 |
| AMPA3071 | Implement food safety program | 60 |
| AMPX404 | Conduct an internal audit of a documented program | 40 |
| **Electives Group A** |  |
| AMPA3072 | Perform carcase meat hygiene assessment | 20 |
| AMPA3092 | Grade beef carcases using Meat Standards Australia standards | 30 |
| AMPA3094 | Use standard product descriptions – beef | 20 |
| AMPA3100 | Perform manual chemical lean testing | 20 |
| AMPX301 | Assess product in chillers | 80 |
| MSL922001 | Record and present data | 40 |
| MSL973001 | Perform basic tests | 60 |
| **Electives Group B** |  |
| AMPA3102 | Overview of the NLIS program utilising RFIDs | 30 |
| AMPX209 | Sharpen knives | 40 |
| **Total Hours** |  | **640** |

|  |  |
| --- | --- |
| **Occupation** | Butcher  |
| **Qualification Title**  | Certificate III in Meat Processing (Retail Butcher)  |
| **Qualification Code** | AMP30815  |
| **Description** | Appropriate for a person working as a butcher in a meat retail enterprise.  |
| **Unit Code** | **Unit Title** | **Hours** |
| **Core Stage 1** |  |   |
| AMPCOR201 | Maintain personal equipment | 20 |
| AMPCOR202 | Apply hygiene and sanitation practices | 40 |
| AMPCOR204 | Follow safe work policies and procedures | 40 |
| AMPCOR205 | Communicate in the workplace | 40 |
| AMPCOR206 | Overview the meat industry | 20 |
| 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 |
| AMPR203 | Select, weigh and package meat for sale | 10 |
| AMPR212 | Clean meat retail work area | 20 |
| AMPX209 | Sharpen knives | 40 |
| FDFOP2061A | Use numerical applications in the workplace | 30 |
| **Core Stage 2** |   |   |
| AMPCOR203 | Comply with Quality Assurance and HACCP requirements | 40 |
| AMPR201 | Break and cut product using a bandsaw | 10 |
| AMPR202 | Provide advice on cooking and storage of meat products | 10 |
| AMPR204 | Package products using manual packing and labelling equipment | 10 |
| AMPR205 | Use basic methods of meat cookery | 30 |
| AMPR208 | Make and sell sausages | 20 |
| AMPR209 | Produce and sell value-added products | 10 |
| AMPX201 | Prepare and operate bandsaw | 20 |
| AMPX210 | Prepare and slice meat cuts | 30 |
| AMPX211 | Trim meat to specifications | 20 |
| **Core Stage 3** |   |   |
| 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 |
| AMPR316 | Cure, corn and sell product | 20 |
| AMPR317 | Assess and sell poultry products | 10 |
| AMPR319 | Locate, identify and assess meat cuts | 40 |
| AMPR320 | Assess and address customer preferences | 40 |
| AMPR322 | Prepare and produce value added products | 10 |
| AMPX304 | Prepare primal cuts | 40 |
| **Electives Group A** |   |   |
| AMPR107 | Undertake minor routine maintenance | 20 |
| **AMP30815 Certificate III in Meat Processing (Retail Butcher**) (Cont) |
| **Electives Group B** |   |   |
| AMPR207 | Undertake routine preventative maintenance | 40 |
| **Electives Group C** |   |   |
| AMPR323 | Break small stock carcases for retail sale | 40 |
| AMPR324 | Break large stock carcases for retail sale | 40 |
| **Electives Group D** |   |   |
| AMPR315 | Utilise the Meat Standards Australia system to meet customer requirements | 80 |
| AMPX309 | Identify and repair equipment faults | 40 |
| TAEDEL301 | Provide work skill instruction | 40 |
| **Total Hours** |  | **1095** |

|  |  |  |
| --- | --- | --- |
| **Occupation** | Production operator |   |
| **Qualification Title**  | Certificate III in Meat Processing (Smallgoods - General) |   |
| **Qualification Code** | AMP30916 |   |
| **Description** | Appropriate for a person working as a smallgoods maker in a smallgoods enterprise. |   |
| **Unit Code** | **Unit Title** | **Hours** |
| **Core** |   |   |
| AMPCOR202 | Apply hygiene and sanitation practices | 40 |
| AMPCOR203 | Comply with Quality Assurance and HACCP requirements | 40 |
| AMPCOR204 | Follow safe work policies and procedures | 40 |
| AMPCOR205 | Communicate in the workplace | 40 |
| AMPCOR206 | Overview the meat industry | 20 |
| **Electives Group A**  |  |
| AMPX202 | Clean work area during operations | 40 |
| FDFOP2061A | Use numerical applications in the workplace | 30 |
| **Electives Group B**  |  |
| AMPA2047 | Inspect hindquarter and remove contamination | 20 |
| AMPA2048 | Inspect forequarter and remove contamination | 20 |
| AMPS208 | Rotate stored meat | 20 |
| AMPS209 | Rotate meat product | 20 |
| AMPX209 | Sharpen knives | 40 |
| AMPX210 | Prepare and slice meat cuts | 30 |
| AMPX211 | Trim meat to specifications | 20 |
| AMPX218 | Operate metal detection unit | 10 |
| AMPX301 | Assess product in chillers | 80 |
| **Electives Group C**  |  |
| AMPS300 | Operate mixer or blender unit | 50 |
| AMPS302 | Prepare dried meat | 40 |
| AMPS307 | Sort meat | 70 |
| AMPS308 | Batch meat | 40 |
| AMPS311 | Operate complex slicing and packaging machinery | 30 |
| AMPS315 | Blend meat product | 60 |
| AMPX302 | Cure and corn product | 20 |
| AMPX309 | Identify and repair equipment faults | 40 |
| TAEDEL301 | Provide work skill instruction | 40 |
| **Total Hours** |   | **900** |

|  |  |  |
| --- | --- | --- |
| **Occupation** | Smallgoods maker |   |
| **Qualification Title**  | Certificate III in Meat Processing (Smallgoods – Manufacture) |   |
| **Qualification Code** | AMP31016 |   |
| **Description** | Appropriate for a person working as a production operator in a medium to large smallgoods manufacturing. |   |
| **Unit Code** | **Unit Title** | **Hours** |
| **Core** |   |   |
| AMPCOR202 | Apply hygiene and sanitation practices | 40 |
| AMPCOR203 | Comply with Quality Assurance and HACCP requirements | 40 |
| AMPCOR204 | Follow safe work policies and procedures | 40 |
| AMPCOR205 | Communicate in the workplace | 40 |
| AMPCOR206 | Overview the meat industry | 20 |
| **Electives Group A**  |  |
| FDFOP2061A | Use numerical applications in the workplace | 30 |
| AMPS101 | Handle materials and products | 30 |
| AMPX202 | Clean work area during operations | 40 |
| **Electives Group B**  |  |
| AMPA2047 | Inspect hindquarter and remove contamination | 20 |
| AMPA2048 | Inspect forequarter and remove contamination | 20 |
| AMPS208 | Rotate stored meat | 20 |
| AMPS209 | Rotate meat product | 20 |
| AMPX209 | Sharpen knives | 40 |
| AMPX211 | Trim meat to specifications | 20 |
| AMPX210 | Prepare and slice meat cuts | 30 |
| AMPX301 | Assess product in chillers | 80 |
| **Electives Group C**  |  |
| AMPS300 | Operate mixer or blender unit | 50 |
| AMPS302 | Prepare dried meat | 40 |
| AMPS307 | Sort meat | 70 |
| AMPS308 | Batch meat | 40 |
| AMPS313 | Prepare product formulations | 30 |
| AMPS314 | Ferment and mature product | 35 |
| AMPS315 | Blend meat product | 60 |
| AMPX305 | Smoke product | 20 |
| **Electives Group D**  |  |
| AMPX309 | Identify and repair equipment faults | 40 |
| TAEDEL301 | Provide work skill instruction | 40 |
| **Total Hours** |   | **955** |

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| **Occupation** | Livestock handler |   |
| **Qualification Title**  | Certificate III in Meat Processing (Livestock Handling) |   |
| **Qualification Code** | AMP31116 |   |
| **Description** | Appropriate for a person working as a team leader working in the yards or lairage.  |
| **Unit Code** | **Unit Title** | **Hours** |
| **Core** |   |   |
| AMPCOR203 | Comply with Quality Assurance and HACCP requirements | 40 |
| AMPCOR204 | Follow safe work policies and procedures | 40 |
| AMPCOR205 | Communicate in the workplace | 40 |
| AMPCOR206 | Overview the meat industry | 20 |
| AMPA2006 | Apply animal welfare and handling requirements | 40 |
| AHCLSK205 | Handle livestock using basic techniques | 30 |
| **Electives Group A**  |  |
| AMPA2000 | Prepare animals for slaughter | 40 |
| AMPA2001 | Feed race | 10 |
| AMPA2002 | Restrain animal | 10 |
| AMPA2003 | Perform emergency kill | 20 |
| AMPA2177 | Handle working dogs in stock yards | 30 |
| **Electives Group B**  |  |
| AMPA3002 | Handle animals humanely while conducting ante-mortem inspection | 20 |
| AMPA3069 | Perform ante-mortem inspection and make disposition | 60 |
| AMPA3101 | Overview of the NLIS for sheep and goats | 40 |
| AMPA3104 | Manage NLIS data for sheep and goats in lairage | 20 |
| AMPA3108 | Manage NLIS for saleyard purchase of sheep or goats | 20 |
| AMPA3110 | Manage, report and upload mob based NLIS data for sheep and goats | 30 |
| **Electives Group C**  |  |
| AMPX308 | Follow and implement an established work plan | 10 |
| AMPX404 | Conduct an internal audit of a documented program | 40 |
| **Total Hours** |   | **560** |

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| **Occupation** | Packing Supervisor |   |
| **Qualification Title**  | Certificate III in Meat Processing (Packing Operations) |   |
| **Qualification Code** | AMP31216 |   |
| **Description** | Appropriate for a person working as a team leader working in a packing room.  |   |
| **Unit Code** | **Unit Title** | **Hours** |
| **Core** |   |   |
| AMPA3116 | Supervise meat packing operation | 40 |
| AMPCOR201 | Maintain personal equipment | 20 |
| AMPCOR202 | Apply hygiene and sanitation practices | 40 |
| AMPCOR203 | Comply with Quality Assurance and HACCP requirements | 40 |
| AMPCOR204 | Follow safe work policies and procedures | 40 |
| AMPCOR205 | Communicate in the workplace | 40 |
| AMPCOR206 | Overview the meat industry | 20 |
| **Electives** |   |  |
| AMPA3072 | Perform carcase meat hygiene assessment | 20 |
| AMPA3073 | Perform process monitoring for meat hygiene assessment | 20 |
| AMPA3074 | Perform boning room meat hygiene assessment | 20 |
| AMPA3094 | Use standard product descriptions – beef | 20 |
| AMPA3117 | Oversee product loadout | 40 |
| AMPX301 | Assess product in chillers | 80 |
| 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 |
| AMPX404 | Conduct an internal audit of a documented program | 40 |
| **Total Hours** |   | **570** |

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| **Occupation** | Export Product Supervisor  |
| **Qualification Title**  | Certificate IV in Meat Processing (General)  |
| **Qualification Code** | AMP40215  |
| **Description** | Appropriate for a person working as a team leader/supervisor in a medium to large meat processing establishment.  |
| **Unit Code** | **Unit Title** | **Hours** |
| **Core** |  |   |
| AMPCOR401 | Manage own work performance | 20 |
| AMPCOR402 | Facilitate Quality Assurance Process | 30 |
| AMPCOR403 | Participate in workplace health and safety risk control process | 30 |
| AMPCOR404 | Facilitate hygiene and sanitation performance | 30 |
| **Electives** |   |   |
| AMPX405 | Conduct statistical analysis of process | 80 |
| AMPX412 | Build productive and effective workplace relationships | 50 |
| AMPX420 | Participate in the ongoing development and implementation of a HACCP and Quality Assurance system | 60 |
| BSBLDR403 | Lead team effectiveness | 50 |
| BSBMKG414 | Undertake marketing activities | 50 |
| FDFAU4001A | Assess compliance with food safety programs | 60 |
| FDFAU4003A | Conduct food safety audits | 80 |
| FDFAU4004A | Identify, evaluate and control food safety hazards | 80 |
| **Total Hours** |  | **620** |

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| **Occupation** | Production Supervisor  |
| **Qualification Title**  | Certificate IV in Meat Processing (Leadership)  |
| **Qualification Code** | AMP40315  |
| **Description** | Appropriate for a person working as a team leader/supervisor in a medium to large meat processing establishment.  |
| **Unit Code** | **Unit Title** | **Hours** |
| **Core** |  |   |
| AMPCOR401 | Manage own work performance | 20 |
| AMPCOR402 | Facilitate Quality Assurance Process | 30 |
| AMPCOR403 | Participate in workplace health and safety risk control process | 30 |
| AMPCOR404 | Facilitate hygiene and sanitation performance | 30 |
| **Electives** |   |   |
| AMPX408 | Coordinate contracts | 50 |
| AMPX410 | Facilitate achievement of enterprise environmental policies and goals | 50 |
| AMPX412 | Build productive and effective workplace relationships | 50 |
| AMPX413 | Manage and maintain a food safety plan | 40 |
| AMPX419 | Participate in product recall | 40 |
| AMPX422 | Develop and implement work instructions and SOPs | 50 |
| BSBCUS402 | Address customer needs | 50 |
| BSBLDR403 | Lead team effectiveness | 50 |
| **Total Hours** |  | **490** |

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| **Occupation** | Quality Assurance Manager  |
| **Qualification Title**  | Certificate IV in Meat Processing (Quality Assurance)  |
| **Qualification Code** | AMP40415  |
| **Description** | Appropriate for a person working as a Quality Assurance manager in a medium to large meat processing plant.  |
| **Unit Code** | **Unit Title** | **Hours** |
| **Core** |  |   |
| AMPCOR401 | Manage own work performance | 20 |
| AMPCOR402 | Facilitate Quality Assurance Process | 30 |
| AMPCOR403 | Participate in workplace health and safety risk control process | 30 |
| AMPCOR404 | Facilitate hygiene and sanitation performance | 30 |
| AMPX404 | Conduct an internal audit of a documented program | 40 |
| AMPX420 | Participate in the ongoing development and implementation of a HACCP and Quality Assurance system | 60 |
| **Electives** |   |   |
| AMPA412 | Conduct an animal welfare audit of a meat processing plant | 40 |
| AMPX405 | Conduct statistical analysis of process | 80 |
| FDFAU4001A | Assess compliance with food safety programs | 60 |
| FDFAU4002A | Communicate and negotiate to conduct food safety audits | 40 |
| FDFAU4003A | Conduct food safety audits | 80 |
| FDFAU4004A | Identify, evaluate and control food safety hazards | 80 |
| **Total Hours** |  | **590** |

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| **Occupation** | Supervising Meat Inspector |   |
| **Qualification Title**  | Certificate IV in Meat Processing (Meat Safety) |   |
| **Qualification Code** | AMP40516 |   |
| **Description** | Appropriate for a person working as a meat inspector in the meat processing industry. |   |
| **Unit Code** | **Unit Title** | **Hours** |
| **Core** |   |  |
| AMPA3071 | Implement food safety program | 60 |
| AMPA3119 | Apply food animal anatomy and physiology to inspection processes | 30 |
| AMPA3131 | Identify and report emergency diseases of food animals | 20 |
| AMPCOR201 | Maintain personal equipment | 20 |
| AMPCOR202 | Apply hygiene and sanitation practices | 40 |
| AMPCOR203 | Comply with Quality Assurance and HACCP requirements | 40 |
| AMPCOR204 | Follow safe work policies and procedures | 40 |
| AMPCOR205 | Communicate in the workplace | 40 |
| AMPCOR206 | Overview the meat industry | 20 |
| AMPCOR401 | Manage own work performance | 20 |
| AMPCOR402 | Facilitate Quality Assurance Process | 30 |
| AMPCOR403 | Participate in workplace health and safety risk control process | 30 |
| AMPCOR404 | Facilitate hygiene and sanitation performance | 30 |
| AMPX209 | Sharpen knives | 40 |
| **Electives** |   |  |
| AMPA3120 | Perform ante and post-mortem inspection – Ovine and Caprine | 120 |
| AMPX402 | Monitor and overview the production of processed meats and smallgoods | 80 |
| AMPX412 | Build productive and effective workplace relationships | 50 |
| AMPX420 | Participate in the ongoing development and implementation of a HACCP and Quality Assurance System | 60 |
| BSBFLM312 | Contribute to team effectiveness | 40 |
| FDFAU4001A | Assess compliance with food safety programs | 60 |
| FDFAU4003A | Conduct food safety audits | 80 |
| MSL904001 | Perform standard calibrations | 50 |
| MSL922001 | Record and present data | 40 |
| MSL954001 | Obtain representative samples in in accordance with sampling plan | 40 |
| **Total Hours** |   | **1080** |

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| **Occupation** | Department Manager (Meat Retailing)  |
| **Qualification Title**  | Diploma of Meat Processing (Meat Retailing)  |
| **Qualification Code** | AMP50115  |
| **Description** | Appropriate for a person managing a meat retailing department in a large supermarket.  |
| **Unit Code** | **Unit Title** | **Hours** |
| **Electives** |  |   |
| AHCBUS603 | Develop and review a strategic plan | 250 |
| AMPMGT502 | Manage new product or process development | 100 |
| AMPMGT503 | Develop and assess a meat retailing business opportunity | 60 |
| BSBFIM501 | Manage budgets and financial plans | 70 |
| BSBCOM501 | Identify and interpret compliance requirements | 20 |
| BSBMGT617 | Develop and implement a business plan | 60 |
| **Total Hours** |  | **560** |

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| **Occupation** | Production Manager  |
| **Qualification Title**  | Diploma of Meat Processing  |
| **Qualification Code** | AMP50215  |
| **Description** | Appropriate for a person working as the production manager in a medium to large meat processing enterprise.  |
| **Unit Code** | **Unit Title** | **Hours** |
| **Electives** |  |   |
| AMPMGT501 | Design and manage the food safety system | 100 |
| AMPMGT504 | Develop, manage and maintain quality systems | 100 |
| 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 |
| **Total Hours** |  | **570** |

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| **Occupation** | Senior Manager  |
| **Qualification Title**  | Advanced Diploma of Meat Processing  |
| **Qualification Code** | AMP60115  |
| **Description** | Appropriate for a person employed as a senior manager in a medium to large meat processing enterprise.  |
| **Unit Code** | **Unit Title** | **Hours** |
| **Group A Electives**  |  |   |
| AHCBUS603 | Develop and review a strategic plan | 250 |
| 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 |
| BSBMGT605 | Provide leadership across the organisation | 60 |
| BSBCOM501 | Identify and interpret compliance requirements | 20 |
| **Group B Electives**  |   |   |
| 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 |
| BSBFIM601 | Manage finances | 80 |
| **Total Hours** |  | **960** |

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| **Occupation** | Export / Marketing Manager  |
| **Qualification Title**  | Graduate Certificate Agribusiness  |
| **Qualification Code** | AMP80115  |
| **Description** | Appropriate for a person working as an export/marketing manager in a medium to large meat wholesale enterprise.  |
| **Unit Code** | **Unit Title** | **Hours** |
| **Elective** |  |   |
| 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 |
| MSS027010 | Undertake complex environmental project work | 120 |
| **Total Hours** |  | **420** |

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| **Occupation** | Compliance and Systems Manager  |
| **Qualification Title**  | Graduate Diploma of Agribusiness  |
| **Qualification Code** | AMP80215  |
| **Description** | Appropriate for a person working as a compliance and systems manager in a medium to large meat wholesale enterprise.  |
| **Unit Code** | **Unit Title** | **Hours** |
| **Electives** |  |   |
| AMPMGT801 | Manage financial performance | 100 |
| AMPMGT802 | Provide strategic leadership | 100 |
| AMPMGT804 | Develop and enhance collaborative partnerships and relationships | 100 |
| AMPMGT806 | Commercialise research and technology product or idea | 100 |
| AMPMGT808 | Undertake research project | 100 |
| AMPMGT809 | Analyse data for business decision making | 100 |
| BSBRES801 | Initiate and lead applied research | 150 |
| MSS408003 | Develop models of future state operations practice | 80 |
| **Total Hours** |  | **830** |

CONTACTS AND LINKS

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| **Curriculum Maintenance Manager (CMM)** |
| General Manufacturing  | The CMM service is provided by Executive Officers located within Victorian TAFE institutes on behalf of the Higher Education and Skills Group.  | 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 Australian Meat Processing Industry Training Package** and can be contacted for further information. You can also source copies of the Training Package and support material. | Address:559A Queensbury Street,(PO Box 466)North Melbourne 3051. Phone: 03 9321 3526Email: inquiry@skillsimpact.com.auWeb: [www.skillsimpact.com.au](http://www.skillsimpact.com.au) |
| **National Register for VET in Australia** |
| Training.gov.au (TGA) | TGA is the Australian governments’ official National Register of information on Training Packages, qualifications, courses, units of competency and RTOs. | Web: <http://training.gov.au>  |
| **Australian Government** |
| Department of Education and Training  | The Commonwealth Department is responsible for national policies and programmes that help Australians access quality vocational education and training.  | https://education.gov.au/  |
| **State Government** |
| Department of Education and Training (DET)  | DET is responsible for funding and the implementation of Vocational Education and Training (VET) in Victoria, including Apprenticeships and Traineeships policy.  | (03) 9637 2000 [www.education.vic.gov.au](http://www.education.vic.gov.au) |
| **National VET Regulatory Authority** |
| Australian Skills Quality Authority (ASQA) | ASQA is the national regulator for Australia’s VET sector.  | Info line: 1300 701 801 [www.asqa.gov.au](http://www.asqa.gov.au) |
| **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 [www.vrqa.vic.gov.au](http://www.vrqa.vic.gov.au)  |

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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 Web:http://www.worksafe.vic.gov.au  |
| **Other Contact** |
| National Meat Industry Training Advisory Council Ltd. (MINTRAC) | MINTRAC can provide you with information about this Training Package and also stocks a comprehensive range of resources to support your delivery and assessment. | Phone (02) 9819 6699 Toll free: 1800 817 462 Email: mintrac@mintrac.com.auWeb: [www.mintrac.com.au](http://www.mintrac.com.au) |

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 the Victorian Training Guarantee 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** | The number of hours the Victorian government designates as the minimum required to deliver a qualification, taking into account contextualisation and integrated delivery efficiencies. |
| **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** | The anticipated hours of supervised learning or training deemed necessary to conduct training and assessment activities associated with the program of study. These hours are determined by the Victorian State Training Authority. Nominal hours may vary for a qualification depending on the units of competency selected. |