

Victorian Purchasing Guide
for
AMP Australian Meat Processing
Training Package
Release 3.0

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Victorian Purchasing Guide — Version History

Training Package Version	Date VPG Approved	Comments
<p>AMP Australian Meat Processing Training Package</p> <p>Release No 3.0</p>	<p>05 March 2018</p>	<p>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:</p> <ul style="list-style-type: none"> • AMPA2078 Inspect meat for defects in a packing room • AMPA3136 Monitor welfare of stock during out-of-hours receipt • AMPA413 Review or develop an Emergency Animal Disease Response Plan • AMPX312 Calculate carcass yield in a boning room <p>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</p> <p>Please also note that the following units were deleted on 13 June 2017:</p> <ul style="list-style-type: none"> • AMPA408 Inspect wild game meat • AMPA409 Inspect poultry • AMPA410 Inspect ratites <p>Please also note that Releases 2.1 (20/10/2016) and 2.2 (19/12/2016) contained minor upgrades only.</p>
<p>AMP Australian Meat Processing Training Package</p> <p>Release No 2.0</p>	<p>14 September 2016</p>	<p>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:</p> <ul style="list-style-type: none"> ▪ AMP30716 Certificate III in Meat Processing (Quality Assurance) ▪ AMP31116 Certificate III in Meat Processing (Livestock Handling) ▪ AMP31216 Certificate III in Meat Processing (Packing Operations) <p>This Victorian Purchasing Guide also reflects the changes made from Maximum Nominal Hours to Maximum and Minimum Payable Hours.</p> <p>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</p>
<p>AMP Australian Meat Processing Training Package</p> <p>Release No 1.0</p>	<p>25 January 2016</p>	<p>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.</p> <p>This Victorian Purchasing Guide also reflects the changes made from Maximum Nominal Hours to Maximum and Minimum Payable Hours.</p> <p>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</p>



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

Unit Code	Unit Title	Nominal Hours
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

Unit Code	Unit Title	Nominal Hours
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 carcass product	20
AMPA2110	Store carton product	20
AMPA2111	Locate storage areas and product	20
AMPA2112	Complete re-pack operation	40
AMPA2113	Bag carcass	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

Unit Code	Unit Title	Nominal Hours
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

Unit Code	Unit Title	Nominal Hours
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

Unit Code	Unit Title	Nominal Hours
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 carcasses 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
AMPA3109	Manage, report and upload NLIS slaughter data from RFIDs	40
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

Unit Code	Unit Title	Nominal Hours
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
AMPA3121	Perform ante and post-mortem inspection - Bovine	120
AMPA3122	Perform ante and post-mortem inspection - Porcine	120
AMPA3123	Perform ante and post-mortem inspection – Poultry	120
AMPA3124	Perform ante and post-mortem inspection – Ratites	120
AMPA3125	Perform ante and post-mortem inspection – Camels	120
AMPA3127	Perform post-mortem inspection – wild game	90
AMPA3128	Perform ante and post-mortem inspection – Rabbits	120
AMPA3129	Perform ante and post-mortem inspection – Deer	120
AMPA3130	Perform ante and post-mortem inspection – Horses	120
AMPA3131	Identify and report emergency diseases of food animals	20
AMPA3132	Perform ante and post-mortem inspection – Alpacas or Llamas	120
AMPA3133	Manage NLIS data for pigs in lairage	20
AMPA3134	Overview of the NLIS Pork	40
AMPA3135	Perform ante and post-mortem inspection - Calves	120
AMPA3136	Monitor welfare of stock during out-of-hours receipt	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

Unit Code	Unit Title	Nominal Hours
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 carcass in the field	30
AMPG303	Receive and inspect wild game carcasses from the field	30
AMPG304	Receive and inspect wild game carcasses at a processing plant	30
AMPG305	Store wild game carcasses	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

Unit Code	Unit Title	Nominal Hours
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

Unit Code	Unit Title	Nominal Hours
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 carcasses for retail sale	40
AMPR324	Break large stock carcasses 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

Unit Code	Unit Title	Nominal Hours
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

Unit Code	Unit Title	Nominal Hours
AMPX310	Perform pre-operations hygiene assessment	20
AMPX311	Monitor production of packaged product to customer specifications	20
AMPX312	Calculate carcass 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 carcass – forequarter	150
AMPA3054	Break carcass 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 carcass 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 carcase in the field	30
AMPG303	Receive and inspect wild game carcasses from the field	30
AMPG304	Receive and inspect wild game carcasses at a processing plant	30
AMPG305	Store wild game carcasses	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 carcass meat hygiene assessment	20
AMPA3092	Grade beef carcasses 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 carcass or product quality	10
AMPR303	Calculate yield of carcass 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, cure 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

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Electives Group B		
AMPR207	Undertake routine preventative maintenance	40
Electives Group C		
AMPR323	Break small stock carcasses for retail sale	40
AMPR324	Break large stock carcasses 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

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

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 carcass 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

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

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

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

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 accordance with sampling plan	40
Total Hours		1080

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

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

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

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

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

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 3526 Email: inquiry@skillsimpact.com.au Web: 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
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
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

Industry Regulatory Bodies		
WorkSafe Victoria	<p>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.</p> <p>WorkSafe needs to provide written verification before High Risk Work Units can be added to an RTO's scope of registration.</p>	<p>Address: 222 Exhibition Street, Melbourne, 3000. Phone: (03) 9641 1444 or 1800 136 089 (toll free)</p> <p>Email: info@worksafe.vic.gov.au Web: http://www.worksafe.vic.gov.au</p>
Other Contact		
National Meat Industry Training Advisory Council Ltd. (MINTRAC)	<p>MINTRAC can provide you with information about this Training Package and also stocks a comprehensive range of resources to support your delivery and assessment.</p>	<p>Phone (02) 9819 6699 Toll free: 1800 817 462 Email: mintrac@mintrac.com.au Web: www.mintrac.com.au</p>

GLOSSARY

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.