

# Qualification details



## AMP40415 - Certificate IV in Meat Processing (Quality Assurance)

### Summary

Releases:	Release	Status	Release date
	4	Current	2020/12/18
	3	Replaced	2019/09/10
	2	Replaced	2018/02/01
	1	Replaced	2015/12/01

Usage recommendation: **Superseded**

Mapping:	Mapping	Notes	Date
	Is superseded by AMP40222 - Certificate IV in Meat Processing	Qualification revised and merged with two other existing qualifications. Revised qualification provides optional specialisations in Leadership or Quality Management. Packaging rules updated. Mandatory workplace requirement indicator added	2023/01/24
	Supersedes and is equivalent to MTM40311 - Certificate IV in Meat Processing (Quality Assurance)		2015/12/01

### Training packages that include this qualification

Code	Title	Release
AMP	Australian Meat Processing Training Package	1.0 - 2.2

### Units of competency

Code	Title	Essential
AMPA400	Utilise refrigeration index	Elective
AMPA401	Implement a Meat Hygiene Assessment program	Elective
AMPA402	Oversee plant compliance with the Australian standards for meat processing	Elective
AMPA403	Apply meat science	Elective
AMPA405	Develop and implement Quality Assurance program for a rendering plant	Elective
AMPA412	Conduct an animal welfare audit of a meat processing plant	Elective
AMPCOR401	Manage own work performance	Core
AMPCOR402	Facilitate Quality Assurance Process	Core
AMPCOR403	Participate in workplace health and safety risk control process	Core
AMPCOR404	Facilitate hygiene and sanitation performance	Core
AMPX403	Monitor and overview the production of Uncooked Comminuted Fermented Meat (UCFM)	Elective
AMPX404	Conduct an internal audit of a documented program	Core
AMPX405	Conduct statistical analysis of process	Elective
AMPX406	Manage or oversee an external audit of the establishment's quality system	Elective

Code	Title	Essential
AMPX415	Specify beef product using AUS-MEAT language	Elective
AMPX416	Specify sheep product using AUS-MEAT language	Elective
AMPX417	Specify pork product using AUS-MEAT language	Elective
AMPX419	Participate in product recall	Elective
AMPX420	Participate in the ongoing development and implementation of a HACCP and Quality Assurance system	Core
AMPX422	Develop and implement work instructions and SOPs	Elective
AMPX424	Raise and validate requests for export permits and Meat Transfer Certificates	Elective
AMPX425	Conduct a document review	Elective
AMPX426	Undertake chiller assessment to AUS-MEAT requirements	Elective
FDFAU4001A	Assess compliance with food safety programs	Elective
FDFAU4002A	Communicate and negotiate to conduct food safety audits	Elective
FDFAU4003A	Conduct food safety audits	Elective
FDFAU4004A	Identify, evaluate and control food safety hazards	Elective

## Classifications

Scheme	Code	Name
ANZSCO Identifier	311312	Meat Inspector
ASCED Qualification/Course Field of Education Identifier	1101	Food And Hospitality
Qualification/Course Level of Education Identifier	511	Certificate IV
Taxonomy - Industry Sector	N/A	Meat Processing
Taxonomy - Occupation	N/A	Quality Assurance Manager (Meat Industry), Quality Assurance Officer (Meat Industry)

## Classifications history

Scheme	Code	Name	Start date	End date
ANZSCO Identifier	311312	Meat Inspector	2016/04/29	
ASCED Qualification/Course Field of Education Identifier	1101	Food And Hospitality	2016/04/29	
Qualification/Course Level of Education Identifier	511	Certificate IV	2015/12/01	