



**Australian Government**

# **AMP30322 Certificate III in Meat Safety Inspection**

**Release 1**

# AMP30322 Certificate III in Meat Safety Inspection

## Modification History

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 8.0.

## Qualification Description

This qualification reflects the role of individuals working as meat inspectors or meat safety officers in meat processing establishments. In such roles, workers perform ante mortem (except in the case of wild game) and post-mortem inspection of food animals to ensure that meat is safe for human or pet consumption, in line with relevant Australian Standards.

Workers are required to take responsibility for their own work, participate in teams where required, use judgement, interpret information, and apply solutions to routine and some non-routine problems.

This qualification includes two elective units that cover work in micro meat processing premises. Users must note that these units will not satisfy the regulatory requirements for meat inspection work in export premises or some domestic premises. Users must check with the relevant regulatory authority before delivery.

Individuals who work as meat inspectors must comply with the requirements of local/state/territory authorities and where applicable the Australian Government export authority.

## Entry Requirements

There are no entry requirements for this qualification.

## Packaging Rules

To achieve this qualification, competency must be demonstrated in:

- 11 units of competency:
  - 8 core units plus
  - 3 elective units.

The electives are to be chosen as follows:

- at least 1 unit from Group A

- up to 2 units from Group B or from this or any other endorsed training package or accredited course. Elective units must ensure the integrity of the qualification's Australian Qualification Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome.

### Core Units

AMPCOM301	Communicate effectively at work
AMPMSY301	Apply food animal anatomy and physiology to inspection processes
AMPMSY302	Recognise signs of emergency and notifiable animal diseases
AMPMSY413	Recognise diseases and conditions during inspection of food animal
AMPQUA301	Comply with hygiene and sanitation requirements
AMPQUA302	Maintain food safety and quality programs
AMPWHS201	Sharpen and handle knives safely
AMPWHS301	Contribute to workplace health and safety processes

### Elective Units

An asterisk (\*) next to the unit code indicates that there are prerequisite requirements which must be met when packaging the qualification. Please refer to the Prerequisite requirements table for details.

A hash (#) next to the unit code indicates mandatory workplace requirements which must be met when assessing this unit. Please refer to the individual unit's Assessment Requirements for details.

#### Group A – Ante and post-mortem inspection

AMPMSY401 * #	Perform ante and post-mortem inspection - Ovine and Caprine
AMPMSY402 * #	Perform ante and post-mortem inspection – Bovine
AMPMSY403 * #	Perform ante and post-mortem inspection – Porcine
AMPMSY404 * #	Perform ante and post-mortem inspection – Poultry
AMPMSY405	Perform ante and post-mortem inspection – Ratites

* #	
AMPMSY406 * #	Perform ante and post-mortem inspection – Camels
AMPMSY407 #	Perform post-mortem inspection – Wild game
AMPMSY408 * #	Perform ante and post-mortem inspection – Rabbits
AMPMSY409 * #	Perform ante and post-mortem inspection – Deer
AMPMSY410 * #	Perform ante and post-mortem inspection – Equine
AMPMSY411 * #	Perform ante and post-mortem inspection – Alpacas or Llamas
AMPMSY412 * #	Perform ante and post-mortem inspection – Calves
AMPMSY414 * #	Conduct ante and post-mortem inspection in micro meat processing premises
AMPMSY415 #	Conduct post-mortem inspection in micro meat processing premises – Wild game

### Group B – General electives

AMPG303 #	Receive and inspect wild game carcasses from the field
AMPG304 #	Receive and inspect wild game carcasses at a processing plant
AMPG305 #	Store wild game carcasses
AMPGAM301	Apply knowledge of the wild game meat industry
AMPGAM302 #	Operate a wild game harvester vehicle
AMPGAM303	Use firearms to safely and humanely harvest wild game
AMPGAM304 #	Eviscerate, inspect and tag wild game carcass in the field

AMPLSK201	Apply animal welfare and handling requirements
AMPLSK301	Handle animals humanely while conducting ante-mortem inspection
AMPMSY303 * #	Conduct ante-mortem inspection and make disposition
AMPOPR303	Manage animal identification data
AMPQUA304	Perform carcass Meat Hygiene Assessment
AMPQUA311	Assess effective stunning and bleeding
AMPQUA405	Oversee compliance with Australian Standards for meat processing

### Prerequisite requirements

Unit of competency	Prerequisite requirement
AMPMSY303 Conduct ante-mortem inspection and make disposition	AMPLSK301 Handle animals humanely while conducting ante-mortem inspection
AMPMSY401 Perform ante and post-mortem inspection – Ovine and Caprine	AMPLSK301 Handle animals humanely while conducting ante-mortem inspection
AMPMSY402 Perform ante and post-mortem inspection – Bovine	AMPLSK301 Handle animals humanely while conducting ante-mortem inspection
AMPMSY403 Perform ante and post-mortem inspection – Porcine	AMPLSK301 Handle animals humanely while conducting ante-mortem inspection
AMPMSY404 Perform ante and post-mortem inspection – Poultry	AMPLSK301 Handle animals humanely while conducting ante-mortem inspection
AMPMSY405 Perform ante and post-mortem inspection – Ratites	AMPLSK301 Handle animals humanely while conducting ante-mortem inspection
AMPMSY406 Perform ante and post-mortem inspection – Camels	AMPLSK301 Handle animals humanely while conducting ante-mortem inspection
AMPMSY408 Perform ante and post-mortem inspection – Rabbits	AMPLSK301 Handle animals humanely while conducting ante-mortem inspection
AMPMSY409 Perform ante and post-mortem inspection – Deer	AMPLSK301 Handle animals humanely while conducting ante-mortem inspection

AMPMSY410 Perform ante and post-mortem inspection – Equine	AMPLSK301 Handle animals humanely while conducting ante-mortem inspection
AMPMSY411 Perform ante and post-mortem inspection– Alpacas or Llamas	AMPLSK301 Handle animals humanely while conducting ante-mortem inspection
AMPMSY412 Perform ante and post-mortem inspection – Calves	AMPLSK301 Handle animals humanely while conducting ante-mortem inspection
AMPMSY414 Conduct ante and post-mortem inspection in micro meat processing premises	AMPLSK301 Handle animals humanely while conducting ante-mortem inspection

## Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMP30322 Certificate III in Meat Safety inspection	AMP30316 Certificate III in Meat Processing (Meat Safety)	Total number of units required to achieve the qualification reduced  Packaging rules, core and elective units changed  Mandatory workplace requirement indicator added	Not equivalent

## Links

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