Australian Government

AMP30616 Certificate III in Meat Processing (General)

Release 6

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Modification History

Release	Comments
Release 6	This version released with AMP Australian Meat Processing Training Package Version 5.1.
Release 5	This version released with AMP Australian Meat Processing Training Package Version 5.0.
Release 4	This version released with AMP Australian Meat Processing Training Package Version 4.0.
Release 3	This version released with AMP Australian Meat Processing Training Package Version 3.0.
Release 2	This version released with AMP Australian Meat Processing Training Package Version 2.1.
Release 1	This version released with AMP Australian Meat Processing Training Package Version 2.0.

Qualification Description

This qualification covers work activities undertaken by workers in meat processing plants who are working across a broad range of areas in the enterprise.

Graduates from this qualification will have a wide range of cognitive, technical and communication skills to select and apply a specialised range of tools, materials and information to:

- complete routine activities
- provide and transmit solutions to predictable and sometimes unpredictable problems

Graduates will apply knowledge and skills to demonstrate autonomy and judgement and to take limited responsibility in known and stable contexts within established parameters.

No licensing, legislative or certification requirements apply to this qualification at the time of publication.

Entry Requirements

There are no entry requirements for this qualification.

Packaging Rules

To achieve this qualification, competency must be demonstrated in:

- a minimum of 8 units of competency, to a minimum of 50 points:
  - 6 (20 points) core units plus
  - at least 2 elective units, to a minimum value of 30 points.

Elective units must ensure the integrity of the qualification's Australian Qualification Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome. The electives are to be chosen as follows:

- Select at least 2 elective units to a minimum value of 30 points
- Units to a minimum value of 20 points must be selected from the elective list
- The remaining units may be selected from the elective list, or this or any other endorsed Training Package or Accredited Course

Selected units must be relevant to job outcomes in meat processing and must be chosen to ensure the integrity of the qualification outcome at AQF level 3. Units selected will be worth 2 points

Core Units

AMPCOR201	Maintain personal equipment	2
AMPCOR202	Apply hygiene and sanitation practices	4
AMPCOR203	Comply with Quality Assurance and HACCP requirements	4
AMPCOR204	Follow safe work policies and procedures	4
AMPCOR205	Communicate in the workplace	4
AMPCOR206	Overview the meat industry	2

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.

AMPA3000	Stun animal	4
AMPA3001*	Stick and bleed animal	4
AMPA3003	Assess effective stunning and bleeding	2
AMPA3004	Monitor the effective operations of electrical stimulation	2

AMPA3005	Rod weasand	2
AMPA3006*	Seal weasand	1
AMPA3007*	Ring bung	4
AMPA3008	Seal bung	2
AMPA3009	Split carcase	4
AMPA3010	Overview legging operation	1
AMPA3012*	Make first leg opening cuts	4
AMPA3013*	Make second leg opening cuts	3
AMPA3014*	Perform legging on small stock	4
AMPA3020*	Bone neck	3
AMPA3021*	Perform 'Y' cut	2
AMPA3022*	Skin head	4
AMPA3023*	Explain opening cuts	1
AMPA3024*	Perform flanking cuts	6
AMPA3025*	Perform brisket cuts	4
AMPA3026*	Perform rumping cuts	4
AMPA3027*	Perform rosette cuts	4
AMPA3028*	Perform midline cuts	4
AMPA3029*	Scald and dehair carcase	4
AMPA3030	Operate pelt puller	4
AMPA3031*	Operate hide puller	6
AMPA3032*	Remove pelt manually	6
AMPA3033*	Bed dress carcase	16
AMPA3034*	Eviscerate animal carcase	8
AMPA3040	Operate brisket cutter or saw	4

AMPA3042*	Backdown pig carcase	2
AMPA3043*	Prepare head for inspection	4
AMPA3044	Operate air knife	2
AMPA3045*	Drop sock and pull shoulder pelt	3
AMPA3046*	Undertake retain rail operations	2
AMPA3047*	Prepare and present viscera for inspection	2
AMPA3048*	Bone small stock carcase – leg	10
AMPA3049*	Slice and trim leg – small stock	10
AMPA3050*	Bone large stock carcase – forequarter	15
AMPA3051*	Bone large stock carcase – hindquarter	15
AMPA3052*	Slice and trim large stock forequarter	15
AMPA3053*	Slice and trim large stock hindquarter	15
AMPA3054*	Break carcase using a bandsaw	15
AMPA3062*	Operate trunk boning machine	10
AMPA3063*	Bone small stock carcase – shoulder	10
AMPA3064*	Bone small stock carcase – middle	10
AMPA3065*	Slice small stock carcase – shoulder	10
AMPA3066*	Slice small stock carcase – middle	10
AMPA3068	Prepare and despatch meat products	8
AMPA3072*	Perform carcase Meat Hygiene Assessment	2
AMPA3073	Perform process monitoring for Meat Hygiene Assessment	2
AMPA3074	Perform boning room Meat Hygiene Assessment	2
AMPA3081	Perform offal Meat Hygiene Assessment	2
AMPA3082	Operate batch cooker	8

AMPA3083	Operate continuous cooker	7
AMPA3084	Operate press	5
AMPA3085	Operate wet rendering process	10
AMPA3086	Monitor boiler operations	4
AMPA3087	Operate tallow processing plant	6
AMPA3088	Operate blood processing plant	6
AMPA3089	Produce rendered products hygienically	6
AMPA3090	Render edible products	2
AMPA3092	Grade beef carcases using Meat Standards Australia standards	3
AMPA3093	Use standard product descriptions – sheep and goats	2
AMPA3094	Use standard product descriptions – beef	2
AMPA3095	Use standard product descriptions – pork	2
AMPA3100	Perform manual chemical lean testing	2
AMPA3101	Overview of the NLIS for sheep and goats	2
AMPA3102	Overview of the NLIS program utilising RFIDs	2
AMPA3103*	Manage NLIS data for livestock in lairage	2
AMPA3104*	Manage NLIS data for sheep and goats in lairage	2
AMPA3105*	Manage NLIS for direct purchase of stock identified with an RFID	2
AMPA3106*	Manage NLIS for direct purchase of sheep or goats	2
AMPA3107*	Manage NLIS data for saleyard purchase of livestock	2
AMPA3108*	Manage NLIS for saleyard purchase of sheep or goats	2

AMPA3109*	Manage, report and upload NLIS slaughter data from RFIDs	4
AMPA3110*	Manage, report and upload mob based NLIS data for sheep and goats	2
AMPA3111*	Conduct start up procedures and preoperational checks on slaughter floor NLIS data equipment	2
AMPA3112*	Manage NLIS data from RFIDs on the slaughter floor	4
AMPA3113	Prepare a kill sheet	2
AMPA3115*	Undertake pre slaughter checks of NVDs, PICs and RFIDs	2
AMPA3116	Supervise meat packing operation	3
AMPA3117	Oversee product loadout	3
AMPA3118	Monitor pH and temperature decline	2
AMPA3133*	Manage NLIS data for pigs in lairage	2
AMPA3134	Overview of the NLIS Pork	2
AMPA3136	Monitor welfare of stock during out-of-hours receival	1
AMPA3137	Operate biogas facilities	3
AMPA3138	Identify secondary sexual characteristics – beef	2
AMPA3139	Prepare market reports – cattle	3
AMPA3140	Prepare market reports - sheep	3
AMPA402	Oversee plant compliance with the Australian standards for meat processing	3
AMPG300	Overview wild game meat industry	2
AMPG301	Operate a game harvesting vehicle	3
AMPG302*	Eviscerate, inspect and tag wild game carcase in the field	3
AMPG303	Receive and inspect wild game carcases from	3

	the field	
AMPG304	Receive and inspect wild game carcases at a processing plant	3
AMPG305	Store wild game carcases	3
AMPG306	Use firearms to harvest wild game	3
AMPG307	Inspect wild game field depot	3
AMPX209	Sharpen knives	4
AMPX301	Assess product in chillers	8
AMPX306	Provide coaching	3
AMPX307	Provide mentoring	3
AMPX308	Follow and implement an established work plan	2
AMPX310	Perform pre-operations hygiene assessment	2
AMPX311	Monitor production of packaged product to customer specifications	2
AMPX312	Calculate carcase yield in a boning room	4
AMPX314	Handle meat product in cold stores	3
AMPX315	Follow hygiene, sanitation and quality requirements when handling meat product in cold stores	3
AMPX404	Conduct an internal audit of a documented program	3
BSBXTW301	Work in a team	3
MSL904002	Perform standard calibrations	2
MSL922001	Record and present data	2
MSL933005	Maintain the laboratory/field workplace fit for purpose	3
MSL952002	Handle and transport samples or equipment	3
MSL954004	Obtain representative samples in accordance	3

	with sampling plan	
MSL973013	Perform basic tests	3
MSL973014	Prepare working solutions	3
MSL973015	Prepare culture media	3
MSL973016	Perform aseptic techniques	3
MSMENV172	Identify and minimise environmental hazards	2
TAEDEL301	Provide work skill instruction	3

Prerequisite requirements

Unit of competency	Prerequisite requirement
AMPA3001 Stick and bleed animal	AMPX209 Sharpen knives
AMPA3006 Seal weasand	AMPX209 Sharpen knives
AMPA3007 Ring bung	AMPX209 Sharpen knives
AMPA3012 Make first leg opening cuts	AMPX209 Sharpen knives AMPA3010 Overview legging operation
AMPA3013 Make second leg opening cuts	AMPX209 Sharpen knives AMPA3010 Overview legging operation
AMPA3014 Perform legging on small stock	AMPX209 Sharpen knives AMPA3010 Overview legging operation
AMPA3020 Bone neck	AMPX209 Sharpen knives
AMPA3021 Perform 'Y' cut	AMPX209 Sharpen knives AMPA3023 Explain opening cuts
AMPA3022 Skin head	AMPX209 Sharpen knives
AMPA3023 Explain opening cuts	AMPX209 Sharpen knives AMPA3044 Operate air knife
AMPA3024 Perform flanking cuts	AMPA3023 Explain opening cuts

	AMPX209 Sharpen knives
	AMPA3023 Explain opening cuts
AMPA3025 Perform brisket cuts	AMPX209 Sharpen knives
	AMPA3023 Explain opening cuts
AMPA3026 Perform rumping cuts	AMPX209 Sharpen knives
	AMPA3023 Explain opening cuts
AMPA3027 Perform rosette cuts	AMPX209 Sharpen knives
	AMPA3023 Explain opening cuts
AMPA3028 Perform midline cuts	AMPX209 Sharpen knives
	AMPA3023 Explain opening cuts
AMPA3029 Scald and dehair carcase	AMPX209 Sharpen knives
AMPA3031 Operate hide puller	AMPX209 Sharpen knives
AMPA3032 Remove pelt manually	AMPX209 Sharpen knives
AMPA3033 Bed dress carcase	AMPX209 Sharpen knives
AMPA3034 Eviscerate animal carcase	AMPX209 Sharpen knives
AMPA3042 Backdown pig carcase	AMPX209 Sharpen knives
AMPA3043 Prepare head for inspection	AMPX209 Sharpen knives
AMPA3045 Drop sock and pull shoulder pelt	AMPX209 Sharpen knives
AMPA3046 Undertake retain rail operations	AMPX209 Sharpen knives
AMPA3047 Prepare and present viscera for inspection	AMPX209 Sharpen knives
AMPA3048 Bone small stock carcase – leg	AMPX209 Sharpen knives

AMPA3049 Slice and trim leg – small stock	AMPX209 Sharpen knives
AMPA3050 Bone large stock carcase – forequarter	AMPX209 Sharpen knives
AMPA3051 Bone large stock carcase – hindquarter	AMPX209 Sharpen knives
AMPA3052 Slice and trim large stock forequarter	AMPX209 Sharpen knives
AMPA3053 Slice and trim large stock hindquarter	AMPX209 Sharpen knives
AMPA3054 Break carcase using a bandsaw	AMPX201 Prepare and operate a bandsaw
AMPA3062 Operate trunk boning machine	AMPX209 Sharpen knives
AMPA3063 Bone small stock carcase – shoulder	AMPX209 Sharpen knives
AMPA3064 Bone small stock carcase – middle	AMPX209 Sharpen knives
AMPA3065 Slice small stock carcase – shoulder	AMPX209 Sharpen knives
AMPA3066 Slice small stock carcase – middle	AMPX209 Sharpen knives
AMPA3072 Perform carcase Meat Hygiene Assessment	AMPX209 Sharpen knives
AMPA3103 Manage NLIS data for livestock in lairage	AMPA3102 Overview of the NLIS program utilising RFIDs
AMPA3104 Manage NLIS data for sheep and goats in lairage	AMPA3101 Overview of the NLIS for sheep and goats
AMPA3105 Manage NLIS for direct purchase of stock identified with an RFID	AMPA3102 Overview of the NLIS program utilising RFIDs
AMPA3106 Manage NLIS for direct purchase of sheep or	AMPA3101 Overview of the NLIS for sheep and goats

Skills Impact

goats	
AMPA3107 Manage NLIS data for saleyard purchase of livestock	AMPA3102 Overview of the NLIS program utilising RFIDs
AMPA3108 Manage NLIS for saleyard purchase of sheep or goats	AMPA3101 Overview of the NLIS for sheep goats
AMPA3109 Manage, report and upload NLIS slaughter data from RFIDs	AMPA3102 Overview of the NLIS program utilising RFIDs
AMPA3110 Manage, report and upload mob based NLIS data for sheep and goats	AMPA3101 Overview of the NLIS for sheep and goats
AMPA3111 Conduct start up procedures and preoperational checks on slaughter floor NLIS data equipment	AMPA3102 Overview of the NLIS program utilising RFIDs
AMPA3112 Manage NLIS data from RFIDs on the slaughter floor	AMPA3102 Overview of the NLIS program utilising RFIDs
AMPA3114 Undertake pre slaughter checks of NVDs and PICs for NLIS for sheep and goats	AMPA3101 Overview of the NLIS for sheep and goats
AMPA3115 Undertake pre slaughter checks of NVDs, PICs and RFIDs	AMPA3102 Overview of the NLIS program utilising RFIDs
AMPA3133 Manage NLIS data for pigs in lairage	AMPA3134 Overview of the NLIS pork
AMPG302 Eviscerate, inspect and tag wild game carcase in the field	AMPX209 Sharpen knives

Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMP30616 Certificate III in Meat Processing (General) Release 6	AMP30616 Certificate III in Meat Processing (General) Release 5	Qualification updated to remove seven elective units that have been deleted as part of meeting Skills Ministers' priority of removing training products with low or no enrolments, as agreed by the AISC	Equivalent

Links

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