



Australian Government

AMP40215 Certificate IV in Meat Processing (General)

Release 1

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Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Qualification Description

This qualification covers work activities undertaken by workers at supervisory or post-trade level in the meat industry. It is designed to enable candidates to select a mix of technical and leadership units to suit their job roles and career requirements. This qualification is also designed to enable candidates to gain cross-sectoral experience in the meat industry.

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

Entry Requirements

Nil.

Packaging Rules

Total number of units = 12

- Core units = 4
- Elective units = 8

Core Units

Unit Code	Unit Title
AMPCOR401	Manage own work performance
AMPCOR402	Facilitate Quality Assurance process
AMPCOR403	Participate in workplace health and safety risk control process
AMPCOR404	Facilitate hygiene and sanitation performance

Elective Units

Select:

- 1 unit from Group A
- 1 unit from Groups B or C or D or E
- 3 units from the elective list (any group)
- 3 additional units 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 4.

Group A: Technical Units

Unit Code	Unit Title
AMPA400	Utilise refrigeration index
AMPA401	Implement a Meat Hygiene Assessment program
AMPA402	Oversee plant compliance with the Australian standards for meat processing
AMPA403	Apply meat science
AMPA404	Conduct and validate pH and temperature declines to MSA standards
AMPA407	Contribute to abattoir design and construction processes
AMPA411	Oversee humane handling of animals

AMPX401	Monitor meat preservation process
AMPX402	Monitor and overview the production of processed meats and smallgoods
AMPX403	Monitor and overview the production of Uncooked Comminuted Fermented Meat (UCFM)* <i>AMPCOR202 Apply hygiene and sanitation practices</i> <i>AMPCOR404 Facilitate hygiene and sanitation practices</i>
AMPX405	Conduct statistical analysis of process
AMPX407	Oversee export requirements
AMPX415	Specify beef product using AUS-MEAT language
AMPX416	Specify sheep product using AUS-MEAT language
AMPX417	Specify pork product using AUS-MEAT language
AMPX420	Participate in the ongoing development and implementation of a HACCP and Quality Assurance system
AMPX421	Establish sampling program
AMPX424	Raise and validate requests for export permits and Meat Transfer Certificates
AMPX426	Undertake chiller assessment to AUS-MEAT requirements

Group B: Management units

Unit Code	Unit Title
AMPA405	Develop and implement Quality Assurance program for a rendering plant
AMPX406	Manage or oversee an external audit of the establishment's quality system
AMPX408	Coordinate contracts
AMPX409	Prepare and evaluate resource proposals
AMPX410	Facilitate achievement of enterprise environmental policies and goals
AMPX413	Manage and maintain a food safety plan
AMPX414	Assess and evaluate meat industry requirements and processes

AMPX419	Participate in product recall
AMPX422	Develop and implement work instructions and SOPs
BSBCUS402	Address customer needs
BSBHRM405	Support the recruitment, selection and induction of staff
BSBINM401	Implement workplace information system
BSBMGT402	Implement operational plan
BSBMGT403	Implement continuous improvement
BSBMKG414	Undertake marketing activities
BSBRKG404	Monitor and maintain records in an online environment
PSPREG412A	Gather and manage evidence
SIRXEBS001A	Acquire and retain online customers
SIRXFIN004A	Manage financial resources
SIRXINV004A	Buy merchandise
SIRXINV005A	Control inventory

Group C: Leadership units

Unit Code	Unit Title
AMPX411	Foster a learning culture in a meat enterprise
AMPX412	Build productive and effective workplace relationships
AMPX418	Lead communication in the workplace
AMPX423	Supervise new recruits
BSBINN301	Promote innovation in a team environment
BSBLDR403	Lead team effectiveness
BSBLED401	Develop teams and individuals

Group D: Auditing units

Unit Code	Unit Title
AMPA412	Conduct an animal welfare audit of a meat processing plant* <i>AMPA411 Oversee of humane handling of animals</i> <i>AMPX404 Conduct an internal audit of a documented program</i> <i>MTMP2010A Apply animal welfare and handling requirements</i>
AMPX404	Conduct an internal audit of a documented program
AMPX425	Conduct a document review
FDFAU4001A	Assess compliance with food safety programs
FDFAU4002A	Communicate and negotiate to conduct food safety audits
FDFAU4003A	Conduct food safety audits
FDFAU4004A	Identify, evaluate and control food safety hazards

Group E: Training units

Unit Code	Unit Title
TAEASS401B	Plan assessment activities and processes
TAEASS402B	Assess competence

Qualification Mapping Information

MTM40411 Certificate IV in Meat Processing (General)	E
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Links

Companion Guides - <http://www.agrifoodskills.net.au/?page=TPCompanionGuides>