



**Australian Government**

# **AMP40222 Certificate IV in Meat Processing**

**Release 1**

# AMP40222 Certificate IV in Meat Processing

## 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 in a meat processing environment, in supervisory, leadership or quality assurance roles. At this level workers provide specialist technical skills, knowledge and leadership, and have responsibility for overseeing the work carried out in a meat processing environment. They are required to work autonomously, use judgement, interpret information, and apply solutions to routine and some non-routine problems. They may take some responsibility for the output of others.

This qualification offers optional specialisations in:

- Leadership
- Quality management.

All work must be carried out to comply with workplace procedures, according to state/territory food safety, and work health and safety codes, regulations and legislation that apply to the workplace.

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:

- 14 units of competency:
  - 4 core units plus
  - 10 elective units.

The electives are to be chosen as follows:

- at least 8 units from elective Groups A – C

- up to 2 units 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.

Any combination of electives that meets the packaging rules above can be selected for the award of the *AMP40222 Certificate IV in Meat Processing*.

Where appropriate, electives may be packaged to provide a qualification with a specialisation as follows:

- At least 6 Group A electives must be selected for the award of the *Certificate IV in Meat Processing (Leadership)*
- At least 6 Group B electives must be selected for the award of the *Certificate IV in Meat Processing (Quality Management)*.

### Core Units

AMPCOM40 1	Build productive and effective workplace relationships
AMPQUA40 1	Support food safety and quality programs
AMPQUA40 2	Maintain good manufacturing practice in meat processing
AMPWHS40 1	Monitor 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 – Leadership

*For the award of Certificate IV in Meat Processing (Leadership), users must complete six of the following units:*

AMPLDR402 #	Supervise new recruits
AMPLDR404	Manage own work performance and development
AMPLDR405	Oversee export requirements

AMPLDR406	Foster a learning culture in a meat processing workplace
BSBCMM412	Lead difficult conversations
BSBHRM413	Support the learning and development of teams and individuals
BSBHRM415	Coordinate recruitment and onboarding
BSBINS402	Coordinate workplace information systems
BSBLDR411	Demonstrate leadership in the workplace
BSBLDR412	Communicate effectively as a workplace leader
BSBLDR414	Lead team effectiveness
BSBLDR521	Lead the development of diverse workforces
BSBOPS402	Coordinate business operational plans
BSBOPS404	Implement customer service strategies
BSBPEF402	Develop personal work priorities
BSBPMG423	Apply project cost management techniques
BSBSTR402	Implement continuous improvement
BSBXCM401	Apply communication strategies in the workplace
FBPPPL4007	Manage internal audits
MSS405027	Facilitate holistic culture improvement in an organisation
SIRRRTF002	Monitor retail store financials

### Group B – Quality Management

*For the award of Certificate IV in Meat Processing (Quality Management), users must complete six of the following units:*

AMPAUD401 *	Conduct an animal welfare audit of a meat processing premises
AMPLSK401	Oversee humane handling of animals
AMPMGT515	Develop and implement a TACCP and VACCP plan

AMPQUA303	Collect and prepare standard samples
AMPQUA403	Utilise refrigeration index
AMPQUA404 *	Maintain a Meat Hygiene Assessment program
AMPQUA405	Oversee compliance with Australian Standards for meat processing
AMPQUA406	Apply meat science
AMPQUA407	Conduct and validate pH/temperature declines to MSA standards
AMPQUA410	Manage the collection, monitoring and interpretation of animal health data
AMPQUA411	Calculate carcass yield in a boning room
AMPQUA412	Specify beef product using AUS-MEAT language
AMPQUA413	Specify sheep product using AUS-MEAT language
AMPQUA414	Coordinate a product recall
AMPQUA415	Undertake chiller assessment to AUS-MEAT requirements
AMPQUA416	Conduct an internal audit of a documented program
AMPQUA417	Establish sampling program
AMPQUA418	Conduct a document review
AMPQUA422	Specify pork product using AUS-MEAT language
AMPQUA423	Participate in the ongoing development and implementation of a HACCP based QA system
AMPX431 #	Oversee meat processing establishment's Halal compliance
FBPAUD4004	Identify, evaluate and control food safety hazards
FBPFST4004	Perform microbiological procedures in the food industry
FBPFSY3005	Control contaminants and allergens in food processing
FBPFSY4005	Conduct a traceability exercise
FBPOPR4001	Apply principles of statistical process control

### Group C – General

AMPLDR401	Develop and implement work instructions and SOPs
AMPLDR403	Plan, conduct and report a workplace incident investigation
AMPLSK201	Apply animal welfare and handling requirements
AMPLSK401	Oversee humane handling of animals
AMPMGT401 #	Manage biogas facilities
AMPMSY416	Raise and validate requests for export permits and Meat Transfer Certificates
AMPPMG401	Develop, implement and evaluate a pest control program in a food processing premises
AMPQUA304	Perform carcass Meat Hygiene Assessment
AMPQUA305	Perform process monitoring for Meat Hygiene Assessment
AMPQUA306	Perform boning room Meat Hygiene Assessment
AMPQUA307	Perform offal Meat Hygiene Assessment
AMPQUA408	Contribute to meat processing premises design and construction processes
AMPQUA416	Conduct an internal audit of a documented program
AMPQUA419 #	Monitor meat preservation process
AMPQUA420	Monitor the production of processed meats and smallgoods
AMPQUA421	Prepare for and respond to an external audit of the establishment's quality system
AMPQUA424	Monitor the production of UCFM smallgoods
FBPPPL4002	Plan and coordinate production equipment maintenance
FBPTEC5002	Manage utilities and energy for a production process
MSS404063	Facilitate the use of SCADA systems in a team or work area

### Prerequisite requirements

Unit of competency	Prerequisite requirement
AMPAUD401 Conduct an animal welfare audit of a meat processing premises	AMPLSK201 Apply animal welfare and handling requirements AMPLSK401 Oversee humane handling of animals AMPQUA416 Conduct an internal audit of a documented program
AMPQUA404 Maintain a Meat Hygiene Assessment program	AMPQUA304 Perform carcass Meat Hygiene Assessment AMPQUA305 Perform process monitoring for Meat Hygiene Assessment AMPQUA306 Perform boning room Meat Hygiene Assessment AMPQUA307 Perform offal Meat Hygiene Assessment

## Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMP40222 Certificate IV in Meat Processing	AMP40215 Certificate IV in Meat Processing (General)	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	Not equivalent
AMP40222 Certificate IV in Meat Processing	AMP40315 Certificate IV in Meat Processing (Leadership)	Qualification revised and merged with two other existing qualifications  Revised qualification provides optional specialisations in Leadership or Quality Management  Packaging rules updated	Not equivalent

Code and title current version	Code and title previous version	Comments	Equivalence status
		Mandatory workplace requirement indicator added	
AMP40222 Certificate IV in Meat Processing	AMP40415 Certificate IV in Meat Processing (Quality Assurance)	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	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>