Australian Government

AMP40315 Certificate IV in Meat Processing (Leadership)

Release 1

INDUSTRY SKILLS COUNCILS
Creating Australia's Future

AMP40315 Certificate IV in Meat Processing (Leadership)

Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Qualification Description

This qualification covers work activities undertaken by experienced meat workers who are carrying out supervisory roles.

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

Entry Requirements

Nil.

AgriFood Skills Australia

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:

- 5 units from the elective list
- 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 supervisory roles and must be chosen to ensure the integrity of the qualification outcome at AQF level 4.

Unit Code	Unit Title
AMPX403	Monitor and overview the production of Uncooked Comminuted Fermented Meat (UCFM)* *AMPCOR202 Apply hygiene and sanitation practices* *AMPCOR404 Facilitate hygiene and sanitation performance*
AMPX408	Coordinate contracts
AMPX409	Prepare and evaluate resource proposals
AMPX410	Facilitate achievement of enterprise environmental policies and goals
AMPX411	Foster a learning culture in a meat enterprise
AMPX412	Build productive and effective workplace relationships
AMPX413	Manage and maintain a food safety plan

AMPX414	Assess and evaluate meat industry requirements and processes
AMPX418	Lead communication in the workplace
AMPX419	Participate in product recall
AMPX422	Develop and implement work instructions and SOPs
AMPX423	Supervise new recruits
BSBCUS402	Address customer needs
BSBINM401	Implement workplace information system
BSBINN301	Promote innovation in a team environment
BSBLDR403	Lead team effectiveness
BSBLED401	Develop teams and individuals
BSBMGT402	Implement operational plan
BSBMGT403	Implement continuous improvement
SIRXFIN004A	Manage financial resources
SIRXINV004A	Buy merchandise
SIRXINV005A	Control inventory
TAEASS401B	Plan assessment activities and processes
TAEASS402B	Assess competence

Qualification Mapping Information

MTM40111 Certificate IV in Meat Processing (Leadership)	E

Links

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