



**Australian Government**

# **AMP50221 Diploma of Meat Processing**

**Release 1**

# AMP50221 Diploma of Meat Processing

## Modification History

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 6.0.

## Qualification Description

The qualification reflects the role of individuals who apply knowledge, practical skills and experience in team leadership and/or management roles across operational, functional, technical and business meat industry contexts to process meat and produce meat products for domestic and export markets.

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

## Entry Requirements

Entry into this qualification is open to an individual who can demonstrate the skills and knowledge and to:

- have completed the following units of competency prior to commencement of this qualification:
  - 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

### Or

- may have acquired the skills and knowledge through industry experience or through the completion of a Certificate IV Meat Processing qualification or equivalent.

## Packaging Rules

To achieve this qualification, competency must be demonstrated in 6 units of competency.

The units are to be chosen as follows:

- At least 4 units from the electives listed below, of which at least 2 units must be coded AMP
- 2 additional units from the electives listed below, 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.

#### Elective Units

AMPMGT501	Design and manage the food safety system
AMPMGT502	Manage new product or process development
AMPMGT505	Manage maintenance systems
AMPMGT506	Manage utilities and energy
AMPMGT507	Manage and improve meat industry plant operations
AMPMGT508	Manage environmental impacts of meat processing operations
AMPMGT509	Manage, maintain and continuously improve workplace health and safety plans and systems
AMPMGT511	Manage feedlot facility
AMPMGT512	Manage supply chain and enterprise animal welfare performance
AMPMGT513	Manage transportation of meat, meat products and meat by-products
AMPMGT514	Develop, manage and maintain quality systems
BSBAUD514	Interpret compliance requirements
BSBFIN501	Manage budgets and financial plans
BSBOPS502	Manage business operational plans
BSBPMG430	Undertake project work
BSBTWK501	Lead diversity and inclusion
BSBTWK502	Manage team effectiveness
SIRXMGT005	Lead the development of business opportunities
SIRXMKT005	Develop a marketing strategy
TLIX0011X	Establish blockchain in supply chains

TLIX0015X	Manage fundamental aspects of supply chains
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## Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMP50221 Diploma of Meat Processing	AMP50115 Diploma of Meat Processing (Meat Retailing)	Redesigned qualification that includes content from two existing qualifications  Qualification description, entry requirements, packaging rules and elective units updated	Not equivalent
AMP50221 Diploma of Meat Processing	AMP50215 Diploma of Meat Processing	Redesigned qualification that includes content from two existing qualifications  Qualification description, entry requirements, packaging rules and elective units updated	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>