Training package details

AMP - Australian Meat Processing Training Package

Summary

	Release	Status	Release date	Approval process
Releases:	8.0	Current	2023/01/24	Endorsement date: 2023/01/24
	7.1	Replaced	2022/02/25	Minor upgrade (Approval date: 2021/12/09)
	7.0	Replaced	2021/10/28	Endorsement date: 2021/10/12
	6.0	Replaced	2021/04/09	Endorsement date: 2021/04/08
	5.1	Replaced	2021/02/13	Minor upgrade (Approval date: 2020/12/02)
	5.0	Replaced	2020/12/18	Endorsement date: 2020/10/01
	4.0	Replaced	2019/09/10	Endorsement date: 2019/08/13
	3.0	Replaced	2018/02/01	Endorsement date: 2017/12/04
	2.2	Replaced	2016/12/19	Minor upgrade (Approval date: 2016/12/19)
	2.1	Replaced	2016/10/20	Minor upgrade (Approval date: 2016/10/20)
	2.0	Replaced	2016/08/04	Endorsement date: 2016/05/16
	1.0	Replaced	2015/12/01	Endorsement date: 2015/10/12

Usage recommendation: **Current**

Training Package Developer

Organisation: **Skills Insight**

Web address: **https://skillsinsight.com.au/**

Mapping information

Mapping	Notes	Date
Supersedes MTM11 - Australian Meat Industry Training Package		2015/12/01

Training package components

Qualifications

Code		Title	Usage	Release
AMP20117		Certificate II in Meat Processing (Food Services)	Current	4
AMP20316		Certificate II in Meat Processing (Abattoirs)	Current	4
AMP20415		Certificate II in Meat Processing (Meat Retailing)	Current	3
AMP30116		Certificate III in Meat Processing (Boning Room)	Current	2
AMP30216		Certificate III in Meat Processing (Food Services)	Current	5
AMP30316		Certificate III in Meat Processing (Meat Safety)	Superseded	2
AMP30416		Certificate III in Meat Processing (Rendering)	Superseded	2
AMP30516		Certificate III in Meat Processing (Slaughtering)	Current	6
AMP30616		Certificate III in Meat Processing (General)	Superseded	6
AMP30716		Certificate III in Meat Processing (Quality Assurance)	Superseded	5
AMP30815		Certificate III in Meat Processing (Retail Butcher)	Current	4
AMP30916		Certificate III in Meat Processing (Smallgoods - General)	Current	3
AMP31016		Certificate III in Meat Processing (Smallgoods - Manufacture)	Current	3
AMP31116		Certificate III in Meat Processing (Livestock Handling)	Current	4

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Code		Title	Usage	Release
AMP31216		Certificate III in Meat Processing (Packing Operations)	Current	3
AMP40215		Certificate IV in Meat Processing (General)	Superseded	5
AMP40315		Certificate IV in Meat Processing (Leadership)	Superseded	5
AMP40415		Certificate IV in Meat Processing (Quality Assurance)	Superseded	4
AMP40516		Certificate IV in Meat Processing (Meat Safety)	Superseded	4
AMP50221		Diploma of Meat Processing	Current	1
AMP60121		Advanced Diploma of Meat Processing	Superseded	1
AMP80115		Graduate Certificate in Agribusiness	Current	4
AMP80215		Graduate Diploma of Agribusiness	Current	5

Skill sets

Code		Title	Release
AMPSS00061		Animal Welfare Officer Assistant Skill Set	1
AMPSS00001		Animal Welfare Officer Skill Set	2
AMPSS00002		Bandsaw Operator (Meat Retail) Skill Set	1
AMPSS00003		Bandsaw Operator (Small Stock) Skill Set	1
AMPSS00004		Basic Bandsaw Operator Skill Set	1
AMPSS00005		Basic Meat Industry Skill Set	1
AMPSS00006		Carcase Trimming (Contamination Trim) Skill Set	1
AMPSS00007		Carcase Trimming (Retain Rail) Skill Set	1
AMPSS00008		Carcase Trimming (Specifications Trim - Knife)	1
AMPSS00009		Carcase Trimming (Specifications Trim - Whizzard Knife) Skill Set	1
AMPSS00010		Carcase Trimming (SRM Removal) Skill Set	1
AMPSS00011		Cheek Meat Recovery Skill Set	1
AMPSS00012		Cook and Process Meats for Meat Retail Product Range Skill Set	1
AMPSS00013		Despatch Carcase from the Slaughter Floor Skill Set	1
AMPSS00014		Effective Stunning (Captive Bolt) Skill Set	1
AMPSS00015		Effective Stunning (Electrical Stunning) Skill Set	1
AMPSS00016		Effective Stunning (Gas Stunning) Skill Set	1
AMPSS00017		Fellmongering Skill Set	1
AMPSS00062		Food Processing Pest Control Skill Set	1
AMPSS00018		Game Harvester Skill Set	1
AMPSS00019		Game Industry Depot Management Skill Set	1
AMPSS00020		Game Pre-dressing Inspection Skill Set	1
AMPSS00021		Green Offal Processing (Clean Tripe Room) Skill Set	1
AMPSS00022		Green Offal Processing (Maws Processing) Skill Set	1
AMPSS00023		Green Offal Processing (Paunch Opening and Trim - Beef) Skill Set	1
AMPSS00024		Green Offal Processing (Paunch Opening and Trim - Sheep & Goats) Skill Set	1
AMPSS00025		Green Offal Processing (Runner Room) Skill Set	1
AMPSS00026		Head Chain Operator Skill Set	1
AMPSS00027		Humane Slaughter of Animals Skill Set	1
AMPSS00028		Knife Sharpening Skill Set	1
AMPSS00029		Lairage Supervisor Skill Set	2

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Code		Title	Release
AMPSS00030		Loadout Carcase Product Skill Set	1
AMPSS00031		Loadout Carton Product Skill Set	1
AMPSS00032		Meat Hygiene Assessment (Carcase) Skill Set	1
AMPSS00033		Meat Hygiene Assessment (Carton Meat) Skill Set	1
AMPSS00034		Meat Hygiene Assessment (Offal Room) Skill Set	1
AMPSS00035		Meat Hygiene Assessment (Process Monitoring) Skill Set	1
AMPSS00036		Meat Hygiene Assessment Officer Skill Set	1
AMPSS00037		Meat Industry Microbiological Testing Skill Set	2
AMPSS00038		Meat Packer (Boning Room) Skill Set	1
AMPSS00039		Meat Packer (Offal Room) Skill Set	1
AMPSS00040		Meat Processing Cleaner (Amenities) Skill Set	1
AMPSS00041		Meat Processing Cleaner (Boning Room) Skill Set	1
AMPSS00042		Meat Processing Cleaner (Chiller) Skill Set	1
AMPSS00043		Meat Processing Cleaner (Slaughter Floor) Skill Set	1
AMPSS00044		Meat Processing Core Skill Set	1
AMPSS00065		Meat Processing Halal Slaughter Skill Set	1
AMPSS00045		Meat Processing Livestock Handler Skill Set	1
AMPSS00056		Meat Processing New Supervisor Skill Set	1
AMPSS00063		Meat Processing Warehouse Operator Skill Set	1
AMPSS00064		Meat Processing Warehouse Supervisor Skill Set	1
AMPSS00060		Meat Processing Waste Water Environment Officer Skill Set (level 3)	2
AMPSS00058		Meat Processing Waste Water Irrigation Skill Set (level 2)	2
AMPSS00059		Meat Processing Waste Water Non-irrigation Skill Set (level 2)	2
AMPSS00057		Meat Processing Waste Water Operator Skill Set (level 1)	3
AMPSS00046		Pack Meat Products Skill Set	1
AMPSS00070		Poultry Evisceration Skill Set	1
AMPSS00072		Poultry Further Processing Skill Set	1
AMPSS00068		Poultry Pre-processing Skill Set (Electrical Stunning)	1
AMPSS00075		Poultry Pre-processing Skill Set (Gas Stunning)	1
AMPSS00071		Poultry Processing Boning and Filleting Skill Set	1
AMPSS00076		Poultry Processing Initial Chilling Skill Set	1
AMPSS00067		Poultry Processing Quality Assurance Skill Set	1
AMPSS00073		Poultry Processing Waste Disposal Skill Set	1
AMPSS00069		Poultry Stunning, Bleeding, Scalding and De-feathering Skill Set	1
AMPSS00047		Prepare Head for Inspection Skill Set	1
AMPSS00048		Process Animal Covering Skill Set	1
AMPSS00049		Produce Cooked Fermented Meat Products Skill Set	1
AMPSS00050		Produce Cooked Meat Products Skill Set	1
AMPSS00051		Produce Dried Meat Products Skill Set	1
AMPSS00052		Produce Smoked Meat Products Skill Set	1
AMPSS00053		Produce UCFM Products Skill Set	1
AMPSS00054		Tongue Meat Recovery Skill Set	1
AMPSS00055		Transport Livestock Skill Set	2
AMPSS00066		Wild Game Harvest Internal Auditor Skill Set	1

Training package details

Units of competency

Code		Title	Usage	Release
AMPA2000		Prepare animals for slaughter	Current	1
AMPA2001		Feed race	Current	1
AMPA2002		Restrain animal	Current	1
AMPA2003		Perform emergency kill	Current	1
AMPA2005		Unload livestock	Current	1
AMPA2006		Apply animal welfare and handling requirements	Superseded	1
AMPA2007		Identify animals using electronic systems	Current	1
AMPA2008		Shackle animal	Current	1
AMPA2009		Operate electrical stimulator	Current	1
AMPA2010		Remove head	Current	1
AMPA2011		Cut hocks	Current	1
AMPA2012		Mark brisket	Current	1
AMPA2013		Complete changeover operation	Current	1
AMPA2014		Trim pig pre evisceration	Current	1
AMPA2015		Number carcase and head	Current	1
AMPA2016		Punch pelts	Current	1
AMPA2017		Remove brisket wool	Current	1
AMPA2018		Prepare hide or pelt for removal	Current	1
AMPA2019		Bag tail	Current	1
AMPA2021		Seal or drain urinary tract	Current	1
AMPA2022		Singe carcase	Current	1
AMPA2023		Shave carcase	Current	1
AMPA2024		Flush carcase	Current	1
AMPA2025		Operate scalding and de-hairing equipment	Current	1
AMPA2026		Operate whizzard knife	Current	1
AMPA2027		Operate rise and fall platform	Current	1
AMPA2028		Operate vacuum blood collection process	Current	1
AMPA2029		Operate nose roller	Current	1
AMPA2030		Operate pneumatic cutter	Current	1
AMPA2031		Operate circular saw	Current	1
AMPA2032		Prepare carcase and equipment for hide or pelt puller	Current	1
AMPA2035		Operate new technology or process	Current	1
AMPA2036		Operate sterivac equipment	Current	1
AMPA2037		De-rind meat cuts	Current	1
AMPA2038		De-nude meat cuts	Current	1
AMPA2040		Operate frenching machine	Current	1
AMPA2041		Operate cubing machine	Current	1
AMPA2042		Cure and corn product in a meat processing plant	Current	1
AMPA2043		Operate head splitter	Current	1
AMPA2044		Trim neck	Current	1
AMPA2045		Trim forequarter to specification	Current	1
AMPA2046		Trim hindquarter to specification	Current	1

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Code		Title	Usage	Release
AMPA2047		Inspect hindquarter and remove contamination	Current	1
AMPA2048		Inspect forequarter and remove contamination	Current	1
AMPA2049		Remove spinal cord	Current	1
AMPA2050		Operate jaw breaker	Current	1
AMPA2060		Grade carcase	Current	1
AMPA2061		Weigh carcase	Current	1
AMPA2062		Operate semi-automatic tagging machine	Current	1
AMPA2063		Measure fat	Current	1
AMPA2064		Label and stamp carcase	Current	1
AMPA2065		Wash carcase	Current	1
AMPA2067		Remove tenderloin	Current	1
AMPA2068		Inspect meat for defects	Current	1
AMPA2069		Assemble and prepare cartons	Current	1
AMPA2070		Identify cuts and specifications	Current	1
AMPA2071		Pack meat products	Current	1
AMPA2072		Operate carton sealing machine	Current	1
AMPA2073		Operate carton scales	Current	1
AMPA2074		Operate strapping machine	Current	1
AMPA2075		Operate carton forming machine	Current	1
AMPA2076		Operate automatic CL determination machine	Current	1
AMPA2077		Operate bag forming equipment	Deleted	1
AMPA2078		Inspect meat for defects in a packing room	Current	1
AMPA2080		Assess dentition	Current	1
AMPA2081		Drop tongue	Current	1
AMPA2082		Wash head	Current	1
AMPA2083		Bone head	Current	1
AMPA2084		Remove cheek meat	Current	1
AMPA2085		Bar head and remove cheek meat	Current	1
AMPA2086		Process thick skirts	Current	1
AMPA2087		Process thin skirts	Current	1
AMPA2088		Process offal	Current	1
AMPA2089		Process runners	Current	1
AMPA2100		Overview offal processing	Current	1
AMPA2101		Prepare and trim honeycomb	Current	1
AMPA2102		Recover mountain chain	Current	2
AMPA2103		Further process tripe	Current	1
AMPA2104		Trim processed tripe	Current	1
AMPA2105		Process small stock tripe	Current	1
AMPA2106		Process bibles	Current	1
AMPA2107		Process maws	Current	1
AMPA2108		Loadout meat product	Current	1
AMPA2109		Store carcase product	Current	1
AMPA2110		Store carton product	Current	1
AMPA2111		Locate storage areas and product	Current	1

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Code		Title	Usage	Release
AMPA2112		Complete re-pack operation	Current	1
AMPA2113		Bag carcase	Current	1
AMPA2114		Overview offal processing on the slaughter floor	Current	1
AMPA2115		Separate offal	Current	1
AMPA2116		Trim offal fat	Current	1
AMPA2117		Separate and tie runners	Current	1
AMPA2118		Recover thin skirts	Current	1
AMPA2125		Remove thick skirts	Current	1
AMPA2126		Remove flares	Current	1
AMPA2127		Recover offal	Current	1
AMPA2128		Overview hide or pelt or skin processing	Current	1
AMPA2129		Trim hide or skin	Current	1
AMPA2130		Salt hide or skin	Current	1
AMPA2131		Grade hide or skin	Current	1
AMPA2132		Despatch hide or skin	Current	1
AMPA2133		Treat hides chemically	Current	1
AMPA2134		Chill or ice hides	Current	1
AMPA2135		Crop pelts	Current	1
AMPA2136		Overview fellmongering operations	Current	1
AMPA2137		Chemically treat skins for fellmongering process	Current	1
AMPA2138		Prepare chemicals for fellmongering process	Current	1
AMPA2139		Operate wool drier and press	Current	1
AMPA2140		Perform sweating operation on fellmongered skins	Current	1
AMPA2146		Perform skin fleshing operation	Current	1
AMPA2147		Skirt and weigh fellmongered wool	Current	1
AMPA2148		Operate wool puller	Current	1
AMPA2149		Dispose of condemned carcase	Current	1
AMPA2150		Skin condemned carcase	Current	1
AMPA2152		Process paunch	Current	1
AMPA2153		Process slink by-products	Current	1
AMPA2154		Process pet meat	Current	1
AMPA2156		Process blood	Current	1
AMPA2157		Overview rendering process	Current	1
AMPA2158		Operate hogger	Superseded	1
AMPA2159		Operate blow line	Superseded	1
AMPA2160		Operate meat meal mill	Current	1
AMPA2161		Operate waste recovery systems	Current	1
AMPA2162		Pack and despatch rendered products	Current	1
AMPA2163		Break down and bone carcase for pet meat or rendering	Current	1
AMPA2170		Operate air filtration system	Deleted	1
AMPA2171		Clean carcase hanging equipment	Current	1
AMPA2172		Clean amenities and grounds	Current	1
AMPA2173		Overview cleaning program	Current	1
AMPA2174		Clean after operations - boning room	Current	1

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Code		Title	Usage	Release
AMPA2175		Clean after operations - slaughter floor	Current	1
AMPA2176		Transport meat and meat products	Current	1
AMPA2177		Handle working dogs in stock yards	Current	1
AMPA3000		Stun animal	Current	1
AMPA3001		Stick and bleed animal	Current	1
AMPA3002		Handle animals humanely while conducting ante-mortem inspection	Superseded	1
AMPA3003		Assess effective stunning and bleeding	Superseded	1
AMPA3004		Monitor the effective operations of electrical stimulation	Current	1
AMPA3005		Rod weasand	Current	1
AMPA3006		Seal weasand	Current	1
AMPA3007		Ring bung	Current	1
AMPA3008		Seal bung	Current	1
AMPA3009		Split carcase	Current	1
AMPA3010		Overview legging operation	Current	1
AMPA3012		Make first leg opening cuts	Current	1
AMPA3013		Make second leg opening cuts	Current	1
AMPA3014		Perform legging on small stock	Current	1
AMPA3015		Perform animal slaughter in accordance with Halal certification requirements	Current	1
AMPA3020		Bone neck	Current	1
AMPA3021		Perform 'Y' cut	Current	2
AMPA3022		Skin head	Current	1
AMPA3023		Explain opening cuts	Current	2
AMPA3024		Perform flanking cuts	Current	2
AMPA3025		Perform brisket cuts	Current	1
AMPA3026		Perform rumping cuts	Current	2
AMPA3027		Perform rosette cuts	Current	2
AMPA3028		Perform midline cuts	Current	2
AMPA3029		Scald and dehair carcase	Current	1
AMPA3030		Operate pelt puller	Current	1
AMPA3031		Operate hide puller	Current	2
AMPA3032		Remove pelt manually	Current	1
AMPA3033		Bed dress carcase	Current	1
AMPA3034		Eviscerate animal carcase	Current	1
AMPA3040		Operate brisket cutter or saw	Current	1
AMPA3042		Backdown pig carcase	Current	1
AMPA3043		Prepare head for inspection	Superseded	1
AMPA3044		Operate air knife	Current	1
AMPA3045		Drop sock and pull shoulder pelt	Current	1
AMPA3046		Undertake retain rail operations	Current	1
AMPA3047		Prepare and present viscera for inspection	Superseded	1
AMPA3048		Bone small stock carcase - leg	Current	1
AMPA3049		Slice and trim leg - small stock	Current	1
AMPA3050		Bone large stock carcase - forequarter	Current	2

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Code		Title	Usage	Release
AMPA3051		Bone large stock carcase - hindquarter	Current	2
AMPA3052		Slice and trim large stock forequarter	Current	1
AMPA3053		Slice and trim large stock hindquarter	Current	1
AMPA3054		Break carcase using a bandsaw	Current	1
AMPA3062		Operate trunk boning machine	Current	1
AMPA3063		Bone small stock carcase - shoulder	Current	1
AMPA3064		Bone small stock carcase - middle	Current	1
AMPA3065		Slice small stock carcase - shoulder	Current	1
AMPA3066		Slice small stock carcase - middle	Current	1
AMPA3068		Prepare and despatch meat products	Current	1
AMPA3069		Perform ante-mortem inspection and make disposition	Superseded	2
AMPA3071		Implement food safety program	Current	2
AMPA3072		Perform carcase Meat Hygiene Assessment	Superseded	2
AMPA3073		Perform process monitoring for Meat Hygiene Assessment	Superseded	1
AMPA3074		Perform boning room Meat Hygiene Assessment	Superseded	1
AMPA3081		Perform offal Meat Hygiene Assessment	Superseded	2
AMPA3082		Operate batch cooker	Superseded	1
AMPA3083		Operate continuous cooker	Superseded	1
AMPA3084		Operate press	Superseded	1
AMPA3085		Operate wet rendering process	Superseded	1
AMPA3086		Monitor boiler operations	Current	1
AMPA3087		Operate tallow processing plant	Superseded	1
AMPA3088		Operate blood processing plant	Superseded	1
AMPA3089		Produce rendered products hygienically	Superseded	1
AMPA3090		Render edible products	Superseded	1
AMPA3092		Grade beef carcases using Meat Standards Australia standards	Superseded	1
AMPA3093		Use standard product descriptions - sheep and goats	Superseded	1
AMPA3094		Use standard product descriptions - beef	Superseded	1
AMPA3095		Use standard product descriptions - pork	Superseded	1
AMPA3100		Perform manual chemical lean testing	Superseded	1
AMPA3101		Overview of the NLIS for sheep and goats	Superseded	1
AMPA3102		Overview of the NLIS program utilising RFIDs	Superseded	1
AMPA3103		Manage NLIS data for livestock in lairage	Superseded	1
AMPA3104		Manage NLIS data for sheep and goats in lairage	Superseded	1
AMPA3105		Manage NLIS for direct purchase of stock identified with an RFID	Superseded	1
AMPA3106		Manage NLIS for direct purchase of sheep or goats	Superseded	1
AMPA3107		Manage NLIS data for saleyard purchase of livestock	Superseded	1
AMPA3108		Manage NLIS for saleyard purchase of sheep or goats	Superseded	1
AMPA3109		Manage, report and upload NLIS slaughter data from RFIDs	Superseded	1
AMPA3110		Manage, report and upload mob based NLIS data for sheep and goats	Superseded	1
AMPA3111		Conduct start up procedures and preoperational checks on slaughter floor NLIS data equipment	Superseded	1
AMPA3112		Manage NLIS data from RFIDs on the slaughter floor	Superseded	1
AMPA3113		Prepare a kill sheet	Current	1

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Code		Title	Usage	Release
AMPA3115		Undertake pre slaughter checks of NVDs, PICs and RFIDs	Superseded	1
AMPA3116		Supervise meat packing operation	Superseded	1
AMPA3117		Oversee product loadout	Current	1
AMPA3118		Monitor pH and temperature decline	Superseded	1
AMPA3119		Apply food animal anatomy and physiology to inspection processes	Superseded	1
AMPA3120		Perform ante and post-mortem inspection - Ovine and Caprine	Superseded	1
AMPA3121		Perform ante and post-mortem inspection - Bovine	Superseded	1
AMPA3122		Perform ante and post-mortem inspection - Porcine	Superseded	1
AMPA3123		Perform ante and post-mortem inspection - Poultry	Superseded	1
AMPA3124		Perform ante and post-mortem inspection - Ratites	Superseded	2
AMPA3125		Perform ante and post-mortem inspection - Camels	Superseded	2
AMPA3127		Perform post-mortem inspection - Wild game	Superseded	1
AMPA3128		Perform ante and post-mortem inspection - Rabbits	Superseded	2
AMPA3129		Perform ante and post-mortem inspection - Deer	Superseded	2
AMPA3130		Perform ante and post-mortem inspection - Horses	Superseded	2
AMPA3131		Identify and report emergency diseases of food animals	Superseded	3
AMPA3132		Perform ante and post-mortem inspection - Alpacas or Llamas	Superseded	2
AMPA3133		Manage NLIS data for pigs in lairage	Current	1
AMPA3134		Overview of the NLIS Pork	Current	1
AMPA3135		Perform ante and post-mortem inspection - Calves	Superseded	1
AMPA3136		Monitor welfare of stock during out-of-hours receival	Current	1
AMPA3137		Operate biogas facilities	Current	1
AMPA3138		Identify secondary sexual characteristics - beef	Current	1
AMPA3139		Prepare market reports - cattle	Superseded	1
AMPA3140		Prepare market reports - sheep	Superseded	1
AMPA400		Utilise refrigeration index	Superseded	1
AMPA401		Implement a Meat Hygiene Assessment program	Superseded	1
AMPA402		Oversee plant compliance with the Australian standards for meat processing	Superseded	1
AMPA403		Apply meat science	Superseded	1
AMPA404		Conduct and validate pH and temperature declines to MSA standards	Superseded	1
AMPA405		Develop and implement Quality Assurance program for a rendering plant	Deleted	1
AMPA406		Inspect transportation container or vehicle	Superseded	1
AMPA407		Contribute to abattoir design and construction processes	Superseded	1
AMPA413		Review or develop an Emergency Animal Disease Response Plan	Superseded	1
AMPA414		Manage the collection, monitoring and reporting of animal health data from a meat processing plant	Superseded	1
AMPA415		Manage biogas facilities	Superseded	1
AMPA416		Oversee humane handling of animals	Superseded	1
AMPA417		Conduct an animal welfare audit of a meat processing plant	Superseded	1
AMPCOR201		Maintain personal equipment	Current	2
AMPCOR202		Apply hygiene and sanitation practices	Current	2
AMPCOR203		Comply with Quality Assurance and HACCP requirements	Current	3

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Code		Title	Usage	Release
AMPCOR204		Follow safe work policies and procedures	Current	2
AMPCOR205		Communicate in the workplace	Current	1
AMPCOR206		Overview the meat industry	Current	1
AMPCOR401		Manage own work performance	Superseded	1
AMPCOR402		Facilitate Quality Assurance Process	Superseded	1
AMPCOR403		Participate in workplace health and safety risk control process	Superseded	1
AMPCOR404		Facilitate hygiene and sanitation performance	Superseded	1
AMPG300		Overview wild game meat industry	Superseded	1
AMPG301		Operate a game harvesting vehicle	Superseded	1
AMPG302		Eviscerate, inspect and tag wild game carcase in the field	Superseded	1
AMPG303		Receive and inspect wild game carcases from the field	Current	1
AMPG304		Receive and inspect wild game carcases at a processing plant	Current	1
AMPG305		Store wild game carcases	Current	1
AMPG306		Use firearms to harvest wild game	Superseded	1
AMPG307		Inspect wild game field depot	Current	1
AMPMGT501		Design and manage the food safety system	Current	2
AMPMGT502		Manage new product or process development	Current	2
AMPMGT505		Manage maintenance systems	Current	2
AMPMGT506		Manage utilities and energy	Current	2
AMPMGT507		Manage and improve meat industry plant operations	Current	2
AMPMGT508		Manage environmental impacts of meat processing operations	Current	2
AMPMGT509		Manage, maintain and continuously improve workplace health and safety plans and systems	Current	2
AMPMGT511		Manage feedlot facility	Current	1
AMPMGT512		Manage supply chain and enterprise animal welfare performance	Current	1
AMPMGT513		Manage transportation of meat, meat products and meat by-products	Current	1
AMPMGT514		Develop, manage and maintain quality systems	Current	1
AMPMGT601		Benchmark to manage and improve enterprise performance	Superseded	2
AMPMGT602		Monitor and manage organisational legal responsibilities	Current	2
AMPMGT603		Manage meat processing systems to maintain and improve product quality	Current	2
AMPMGT604		Manage effective operation of meat enterprise cold chain and refrigeration systems	Superseded	2
AMPMGT605		Assess and purchase livestock	Current	2
AMPMGT606		Analyse and develop enterprise systems for new opportunities	Superseded	3
AMPMGT607		Establish new markets	Current	2
AMPMGT801		Manage financial performance	Current	1
AMPMGT802		Provide strategic leadership	Current	1
AMPMGT803		Communicate and negotiate in a culturally diverse context	Superseded	1
AMPMGT804		Develop and enhance collaborative partnerships and relationships	Current	1
AMPMGT805		Develop and manage international business operations	Superseded	1
AMPMGT806		Commercialise research and technology product or idea	Current	1
AMPMGT807		Manage change to organisational electronic technology systems	Superseded	1
AMPMGT808		Undertake research project	Superseded	1

Training package details

Code		Title	Usage	Release
AMPMGT809		Analyse data for business decision making	Current	1
AMPP201		Operate a poultry dicing, stripping or mincing process	Current	1
AMPP202		Operate a poultry evisceration process	Current	1
AMPP203		Grade poultry carcase	Current	1
AMPP204		Harvest edible poultry offal	Current	2
AMPP205		Operate a poultry marinade injecting process	Current	1
AMPP206		Operate a poultry washing and chilling process	Current	1
AMPP207		Operate the bird receival and hanging process	Current	1
AMPP208		Operate a poultry stunning, killing and defeathering process	Current	1
AMPP209		Operate the live bird receival process	Current	1
AMPP210		Prepare birds for stunning	Current	1
AMPP301		Operate a poultry carcase delivery system	Current	1
AMPP302		Debone and fillet poultry product (manually)	Current	2
AMPR101		Identify species and meat cuts	Current	1
AMPR102		Trim meat for further processing	Current	1
AMPR103		Store meat product	Current	1
AMPR104		Prepare minced meat and minced meat products	Current	1
AMPR105		Provide service to customers	Current	1
AMPR106		Process sales transactions	Current	1
AMPR107		Undertake minor routine maintenance	Current	1
AMPR108		Monitor meat temperature from receival to sale	Current	1
AMPR201		Break and cut product using a bandsaw	Current	1
AMPR202		Provide advice on cooking and storage of meat products	Current	1
AMPR203		Select, weigh and package meat for sale	Current	1
AMPR204		Package products using manual packing and labelling equipment	Current	1
AMPR205		Use basic methods of meat cookery	Current	1
AMPR206		Vacuum pack products in a retail operation	Current	2
AMPR207		Undertake routine preventative maintenance	Current	1
AMPR208		Make and sell sausages	Current	1
AMPR209		Produce and sell value-added products	Current	1
AMPR210		Receive meat products	Current	1
AMPR211		Provide advice on meal solutions in a meat retail outlet	Current	1
AMPR212		Clean meat retail work area	Current	1
AMPR301		Prepare specialised cuts	Current	1
AMPR302		Assess carcase or product quality	Current	1
AMPR303		Calculate yield of carcase or product	Current	1
AMPR304		Manage stock	Current	1
AMPR305		Meet customer needs	Current	1
AMPR306		Provide advice on nutritional role of meat	Current	2
AMPR307		Merchandise products, services	Current	1
AMPR308		Prepare, roll, sew and net meat	Current	1
AMPR309		Bone and fillet poultry	Current	1
AMPR310		Cost and price meat products	Current	2
AMPR311		Prepare portion control to specifications	Current	1

Training package details

Code		Title	Usage	Release
AMPR312		Bone game meat	Current	1
AMPR313		Order stock in a meat enterprise	Current	1
AMPR314		Calculate and present statistical data in a meat enterprise	Current	1
AMPR315		Utilise the Meat Standards Australia system to meet customer requirements	Current	1
AMPR316		Cure, corn and sell product	Current	1
AMPR317		Assess and sell poultry products	Current	1
AMPR318		Break carcase for retail sale	Current	1
AMPR319		Locate, identify and assess meat cuts	Current	1
AMPR320		Assess and address customer preferences	Current	1
AMPR321		Collect and prepare standard samples	Superseded	1
AMPR322		Prepare and produce value added products	Current	1
AMPR323		Break small stock carcases for retail sale	Current	1
AMPR324		Break large stock carcases for retail sale	Current	2
AMPR325		Prepare cooked meat product for retail sale	Current	1
AMPS101		Handle materials and products	Current	1
AMPS102		Pack smallgoods product	Current	1
AMPS201		Package product using thermoform process	Current	3
AMPS203		Operate bar and coder systems	Current	1
AMPS205		Select, identify and prepare casings	Current	1
AMPS206		Manually shape and form product	Current	1
AMPS207		Slice product using simple machinery	Superseded	1
AMPS208		Rotate stored meat	Current	1
AMPS209		Rotate meat product	Current	1
AMPS210		Inspect carton meat	Current	1
AMPS211		Prepare dry ingredients	Current	1
AMPS212		Measure and calculate routine workplace data	Current	1
AMPS213		Manually link and tie product	Current	1
AMPS300		Operate mixer or blender unit	Current	1
AMPS301		Cook, steam and cool product	Current	2
AMPS302		Prepare dried meat	Current	1
AMPS303		Fill casings	Current	1
AMPS304		Thaw product - water	Current	1
AMPS305		Thaw product - air	Current	1
AMPS307		Sort meat	Current	1
AMPS308		Batch meat	Current	1
AMPS309		Operate product forming machinery	Current	1
AMPS310		Operate link and tie machinery	Current	1
AMPS311		Operate complex slicing and packaging machinery	Current	1
AMPS312		Prepare meat-based pates and terrines for commercial sale	Current	1
AMPS313		Prepare product formulations	Current	1
AMPS314		Ferment and mature product	Current	1
AMPS315		Blend meat product	Current	1
AMPX201		Prepare and operate bandsaw	Current	1

Training package details

Code		Title	Usage	Release
AMPX202		Clean work area during operations	Current	1
AMPX203		Operate scales and semi-automatic labelling machinery	Current	1
AMPX204		Maintain production records	Superseded	1
AMPX205		Clean chillers	Current	1
AMPX206		Operate forklift in a specific workplace	Current	1
AMPX207		Vacuum pack product	Current	1
AMPX208		Apply environmentally sustainable work practices	Current	1
AMPX209		Sharpen knives	Superseded	2
AMPX210		Prepare and slice meat cuts	Current	1
AMPX211		Trim meat to specifications	Current	1
AMPX212		Package product using automatic packing and labelling equipment	Current	1
AMPX213		Despatch meat product	Current	1
AMPX214		Package meat and smallgoods product for retail sale	Current	2
AMPX215		Operate tenderiser	Current	1
AMPX216		Operate mincer	Current	1
AMPX217		Package product using gas flushing process	Current	1
AMPX218		Operate metal detection unit	Current	1
AMPX219		Follow electronic labelling and traceability systems in a food processing establishment	Current	1
AMPX230		Undertake pest control in a food processing establishment	Current	1
AMPX301		Assess product in chillers	Superseded	1
AMPX302		Cure and corn product	Current	1
AMPX303		Break carcase into primal cuts	Current	1
AMPX304		Prepare primal cuts	Current	1
AMPX305		Smoke product	Current	1
AMPX306		Provide coaching	Superseded	1
AMPX307		Provide mentoring	Superseded	1
AMPX308		Follow and implement an established work plan	Superseded	1
AMPX309		Identify and repair equipment faults	Current	1
AMPX310		Perform pre-operations hygiene assessment	Superseded	2
AMPX311		Monitor production of packaged product to customer specifications	Superseded	1
AMPX312		Calculate carcase yield in a boning room	Superseded	1
AMPX314		Handle meat product in cold stores	Superseded	1
AMPX315		Follow hygiene, sanitation and quality requirements when handling meat product in cold stores	Superseded	1
AMPX316		Monitor product to be sent to rendering	Current	1
AMPX317		Monitor product flow in an automated process	Current	1
AMPX401		Monitor meat preservation process	Superseded	1
AMPX402		Monitor and overview the production of processed meats and smallgoods	Superseded	1
AMPX403		Monitor and overview the production of Uncooked Comminuted Fermented Meat (UCFM)	Superseded	1
AMPX404		Conduct an internal audit of a documented program	Superseded	1
AMPX405		Conduct statistical analysis of process	Deleted	1

Code		Title	Usage	Release
AMPX406		Manage or oversee an external audit of the establishment's quality system	Superseded	1
AMPX407		Oversee export requirements	Superseded	1
AMPX410		Facilitate achievement of enterprise environmental policies and goals	Current	1
AMPX411		Foster a learning culture in a meat enterprise	Superseded	1
AMPX412		Build productive and effective workplace relationships	Superseded	1
AMPX413		Manage and maintain a food safety plan	Deleted	1
AMPX415		Specify beef product using AUS-MEAT language	Superseded	1
AMPX416		Specify sheep product using AUS-MEAT language	Superseded	1
AMPX417		Specify pork product using AUS-MEAT language	Superseded	1
AMPX418		Lead communication in the workplace	Current	1
AMPX419		Participate in product recall	Superseded	1
AMPX420		Participate in the ongoing development and implementation of a HACCP and Quality Assurance system	Superseded	1
AMPX421		Establish sampling program	Superseded	1
AMPX422		Develop and implement work instructions and SOPs	Superseded	1
AMPX423		Supervise new recruits	Superseded	1
AMPX424		Raise and validate requests for export permits and Meat Transfer Certificates	Superseded	1
AMPX425		Conduct a document review	Superseded	1
AMPX426		Undertake chiller assessment to AUS-MEAT requirements	Superseded	2
AMPX428		Plan, conduct and report a workplace incident investigation	Superseded	1
AMPX429		Develop and implement a TACCP and VACCP plan	Superseded	1
AMPX430		Develop, implement and evaluate a pest control program in a meat processing premises	Superseded	1
AMPX431		Oversee meat processing establishment's Halal compliance	Current	1

Imported units of competency

Code		Title	Usage	Release	Belongs to training package
AHCBIO302		Identify and report unusual disease or plant pest signs	Superseded	1	Agriculture, Horticulture and Conservation and Land Management Training Package (AHC)
AHCCHM201		Apply chemicals under supervision	Current	2	Agriculture, Horticulture and Conservation and Land Management Training Package (AHC)
AHCLSK204		Carry out regular livestock observation	Current	1	Agriculture, Horticulture and Conservation and Land Management Training Package (AHC)
AHCLSK205		Handle livestock using basic techniques	Current	1	Agriculture, Horticulture and Conservation and Land Management Training Package (AHC)
AHCLSK207		Load and unload livestock	Current	1	Agriculture, Horticulture and Conservation and Land Management Training Package (AHC)
AHCLSK218		Ride educated horses to carry out basic stock work	Current	2	Agriculture, Horticulture and Conservation and Land Management Training Package (AHC)
AHCLSK320		Coordinate and monitor livestock transport	Current	1	Agriculture, Horticulture and Conservation and Land Management Training Package (AHC)
AHCMOM202		Operate tractors	Current	3	Agriculture, Horticulture and Conservation and Land Management Training Package (AHC)

Training package details

Code		Title	Usage	Release	Belongs to training package
AHCMOM217		Operate quad bikes	Current	1	Agriculture, Horticulture and Conservation and Land Management Training Package (AHC)
BSBAUD514		Interpret compliance requirements	Current	1	Business Services Training Package (BSB)
BSBCOM601		Research compliance requirements and issues	Superseded	1	Business Services Training Package (BSB)
BSBCUS402		Address customer needs	Superseded	2	Business Services Training Package (BSB)
BSBDES801		Research and apply design theory	Superseded	1	Business Services Training Package (BSB)
BSBESB406		Establish operational strategies and procedures for new business ventures	Current	1	Business Services Training Package (BSB)
BSBFIN501		Manage budgets and financial plans	Current	1	Business Services Training Package (BSB)
BSBFIN601		Manage organisational finances	Current	1	Business Services Training Package (BSB)
BSBFLM312		Contribute to team effectiveness	Superseded	1	Business Services Training Package (BSB)
BSBHRM405		Support the recruitment, selection and induction of staff	Superseded	1	Business Services Training Package (BSB)
BSBINM302		Utilise a knowledge management system	Superseded	1	Business Services Training Package (BSB)
BSBINM401		Implement workplace information system	Superseded	1	Business Services Training Package (BSB)
BSBINN301		Promote innovation in a team environment	Superseded	1	Business Services Training Package (BSB)
BSBINS303		Use knowledge management systems	Current	1	Business Services Training Package (BSB)
BSBINS603		Initiate and lead applied research	Current	1	Business Services Training Package (BSB)
BSBITU111		Operate a personal digital device	Superseded	2	Business Services Training Package (BSB)
BSBLDR403		Lead team effectiveness	Superseded	1	Business Services Training Package (BSB)
BSBLDR414		Lead team effectiveness	Current	1	Business Services Training Package (BSB)
BSBLDR601		Lead and manage organisational change	Current	1	Business Services Training Package (BSB)
BSBLDR602		Provide leadership across the organisation	Current	1	Business Services Training Package (BSB)
BSBLED401		Develop teams and individuals	Superseded	2	Business Services Training Package (BSB)
BSBMGT402		Implement operational plan	Superseded	1	Business Services Training Package (BSB)
BSBMGT403		Implement continuous improvement	Superseded	1	Business Services Training Package (BSB)
BSBMKG414		Undertake marketing activities	Superseded	1	Business Services Training Package (BSB)
BSBOPS502		Manage business operational plans	Current	1	Business Services Training Package (BSB)
BSBOPS504		Manage business risk	Current	1	Business Services Training Package (BSB)
BSBOPS601		Develop and implement business plans	Current	1	Business Services Training Package (BSB)
BSBPMG430		Undertake project work	Current	1	Business Services Training Package (BSB)

Training package details

Code		Title	Usage	Release	Belongs to training package
BSBRKG404		Monitor and maintain records in an online environment	Superseded	1	Business Services Training Package (BSB)
BSBSTR801		Lead innovative thinking and practice	Current	1	Business Services Training Package (BSB)
BSBTEC101		Operate digital devices	Current	1	Business Services Training Package (BSB)
BSBTWK501		Lead diversity and inclusion	Current	1	Business Services Training Package (BSB)
BSBTWK502		Manage team effectiveness	Current	1	Business Services Training Package (BSB)
BSBXTW301		Work in a team	Current	2	Business Services Training Package (BSB)
CPPCLO3020		Pressure wash and clean surfaces	Superseded	2	Property Services Training Package (CPP)
CPPCLO3035		Maintain cleaning storage areas	Superseded	2	Property Services Training Package (CPP)
CPPCLO3036		Clean at heights	Deleted	1	Property Services Training Package (CPP)
CPPCLO3038		Clean food-handling areas	Superseded	1	Property Services Training Package (CPP)
FBPAUD4001		Assess compliance with food safety programs	Current	1	Food, Beverage and Pharmaceutical (FBP)
FBPAUD4002		Communicate and negotiate to conduct food safety audits	Current	1	Food, Beverage and Pharmaceutical (FBP)
FBPAUD4003		Conduct food safety audits	Current	1	Food, Beverage and Pharmaceutical (FBP)
FBPAUD4004		Identify, evaluate and control food safety hazards	Current	1	Food, Beverage and Pharmaceutical (FBP)
FBPFAV3001		Conduct chemical wash for fresh produce	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPFAV3002		Program fresh produce grading equipment	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPFSY3002		Participate in a HACCP team	Current	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR1010		Carry out manual handling tasks	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2001		Work effectively in the food processing industry	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2002		Inspect and sort materials and product	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2007		Work in a freezer storage area	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2010		Work with temperature controlled stock	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2012		Maintain food safety when loading, unloading and transporting food	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2014		Participate in sensory analyses	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2018		Operate a case packing process	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2019		Fill and close product in cans	Current	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2020		Operate a form, fill and seal process	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2021		Operate a fill and seal process	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2022		Operate a high speed wrapping process	Superseded	1	Food, Beverage and Pharmaceutical (FBP)

Training package details

Code		Title	Usage	Release	Belongs to training package
FBPOPR2023		Operate a packaging process	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2026		Operate a forming or shaping process	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2027		Dispense non-bulk ingredients	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2028		Operate a mixing or blending process	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2029		Operate a baking process	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2031		Operate a coating application process	Deleted	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2033		Operate a depositing process	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2034		Operate an evaporation process	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2035		Operate an enrobing process	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2036		Operate an extrusion process	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2037		Operate a filtration process	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2038		Operate a grinding process	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2039		Operate a frying process	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2040		Operate a heat treatment process	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2041		Operate a mixing or blending and cooking process	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2042		Operate a drying process	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2043		Operate an homogenising process	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2044		Operate a retort process	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2045		Operate pumping equipment	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2046		Operate a production process	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2047		Operate a portion saw	Deleted	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2048		Pre-process raw materials	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2049		Operate a reduction process	Deleted	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2050		Operate a separation process	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2051		Operate a spreads production process	Deleted	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2052		Operate a chocolate tempering process	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2053		Operate a washing and drying process	Deleted	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2054		Operate a water purification process	Deleted	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2056		Operate a freezing process	Superseded	1	Food, Beverage and Pharmaceutical (FBP)

Training package details

Code		Title	Usage	Release	Belongs to training package
FBPOPR2057		Operate a membrane process	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2058		Operate a holding and storage process	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2059		Operate a continuous freezing process	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2060		Operate an automated cutting process	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2062		Work in a clean room environment	Current	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2063		Clean equipment in place	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2064		Clean and sanitise equipment	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2065		Conduct routine maintenance	Current	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2066		Apply sampling procedures	Current	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2067		Work in a food handling area for non-food handlers	Current	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2068		Operate a process control interface	Current	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2069		Use numerical applications in the workplace	Current	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR2073		Work in a socially diverse environment	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR3001		Control contaminants and allergens in the workplace	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR3002		Prepare food products using basic cooking methods	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR3003		Identify cultural, religious and dietary considerations for food production	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR3004		Set up a production or packaging line for operation	Current	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR3005		Operate interrelated processes in a production system	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR3006		Operate interrelated processes in a packaging system	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPOPR4001		Apply principles of statistical process control	Current	1	Food, Beverage and Pharmaceutical (FBP)
FBPPPL2001		Participate in work teams and groups	Current	1	Food, Beverage and Pharmaceutical (FBP)
FBPPPL3001		Support and mentor individuals and groups	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPPPL3002		Establish compliance requirements for work area	Superseded	1	Food, Beverage and Pharmaceutical (FBP)
FBPPPL3003		Participate in improvement processes	Current	1	Food, Beverage and Pharmaceutical (FBP)
FBPPPL3004		Lead work teams and groups	Current	1	Food, Beverage and Pharmaceutical (FBP)
FBPPPL3005		Participate in an audit process	Current	1	Food, Beverage and Pharmaceutical (FBP)
FBPPPL3006		Report on workplace performance	Current	1	Food, Beverage and Pharmaceutical (FBP)
FBPSUG2022		Operate a waste water treatment system	Current	1	Food, Beverage and Pharmaceutical (FBP)

Training package details

Code		Title	Usage	Release	Belongs to training package
FBPTEC3001		Apply raw materials, ingredient and process knowledge to production problems	Current	1	Food, Beverage and Pharmaceutical (FBP)
FBPTEC3002		Implement the pest prevention program	Current	1	Food, Beverage and Pharmaceutical (FBP)
HLTAID003		Provide first aid	Superseded	6	Health (HLT)
HLTAID011		Provide First Aid	Current	1	Health (HLT)
MSL904002		Perform standard calibrations	Superseded	1	Laboratory Operations (MSL)
MSL922001		Record and present data	Superseded	2	Laboratory Operations (MSL)
MSL924003		Process and interpret data	Superseded	1	Laboratory Operations (MSL)
MSL925004		Analyse data and report results	Superseded	1	Laboratory Operations (MSL)
MSL933005		Maintain the laboratory/field workplace fit for purpose	Current	1	Laboratory Operations (MSL)
MSL933008		Perform calibration checks on equipment and assist with its maintenance	Current	1	Laboratory Operations (MSL)
MSL934007		Maintain and control stocks	Superseded	1	Laboratory Operations (MSL)
MSL935005		Authorise the issue of test results	Current	1	Laboratory Operations (MSL)
MSL935006		Assist in the maintenance of reference materials	Current	1	Laboratory Operations (MSL)
MSL952002		Handle and transport samples or equipment	Superseded	2	Laboratory Operations (MSL)
MSL953003		Receive and prepare samples for testing	Superseded	1	Laboratory Operations (MSL)
MSL954004		Obtain representative samples in accordance with sampling plan	Superseded	1	Laboratory Operations (MSL)
MSL973013		Perform basic tests	Superseded	1	Laboratory Operations (MSL)
MSL973014		Prepare working solutions	Superseded	1	Laboratory Operations (MSL)
MSL973015		Prepare culture media	Current	1	Laboratory Operations (MSL)
MSL973016		Perform aseptic techniques	Superseded	1	Laboratory Operations (MSL)
MSL973019		Perform microscopic examination	Superseded	1	Laboratory Operations (MSL)
MSL974020		Perform food tests	Superseded	1	Laboratory Operations (MSL)
MSL974021		Perform biological procedures	Superseded	1	Laboratory Operations (MSL)
MSL975035		Perform microbiological tests	Superseded	1	Laboratory Operations (MSL)
MSMENV172		Identify and minimise environmental hazards	Current	1	Manufacturing Training Package (MSM)
MSMENV472		Implement and monitor environmentally sustainable work practices	Current	1	Manufacturing Training Package (MSM)
MSMSUP300		Identify and apply process improvements	Current	2	Manufacturing Training Package (MSM)
MSMSUP303		Identify equipment faults	Current	1	Manufacturing Training Package (MSM)
MSMSUP330		Develop and adjust a production schedule	Current	1	Manufacturing Training Package (MSM)
MSS024018		Perform sampling and testing of water	Superseded	1	Sustainability (MSS)
MSS027018		Undertake complex environmental project work	Deleted	1	Sustainability (MSS)

Training package details

Code		Title	Usage	Release	Belongs to training package
MSS403011		Facilitate implementation of competitive systems and practices	Superseded	1	Sustainability (MSS)
MSS403032		Analyse manual handling processes	Superseded	1	Sustainability (MSS)
MSS405013		Facilitate holistic culture improvement in an organisation	Superseded	2	Sustainability (MSS)
MSS407014		Prepare for and implement change	Superseded	1	Sustainability (MSS)
MSS407015		Build relationships between teams in an operations environment	Superseded	1	Sustainability (MSS)
MSS408009		Develop models of future state operations practice	Superseded	1	Sustainability (MSS)
MSTGN3017		Monitor and operate trade waste process	Current	1	Textiles, Clothing and Footwear (MST)
NWPGEN006		Implement and manage environmental management policies	Current	2	National Water Training Package (NWP)
NWPGEN008		Sample and test wastewater	Superseded	1	National Water Training Package (NWP)
NWPGEN021		Sample and test wastewater	Current	1	National Water Training Package (NWP)
NWPNET023		Maintain and repair network assets for wastewater	Superseded	1	National Water Training Package (NWP)
NWPNET025		Coordinate and manage maintenance and repair of network assets	Superseded	1	National Water Training Package (NWP)
NWPNET040		Maintain and repair network assets for wastewater	Current	2	National Water Training Package (NWP)
NWPNET052		Monitor and operate wastewater collection and transfer systems	Current	1	National Water Training Package (NWP)
NWPTRT022		Monitor and operate hypochlorite disinfection processes	Current	1	National Water Training Package (NWP)
NWPTRT024		Operate and control chloramination processes	Current	1	National Water Training Package (NWP)
NWPTRT027		Monitor and operate wastewater treatment processes	Current	1	National Water Training Package (NWP)
NWPTRT028		Operate and control reclaimed water irrigation	Current	1	National Water Training Package (NWP)
NWPTRT061		Operate and control wastewater processes	Superseded	1	National Water Training Package (NWP)
SIRRINV001		Receive and handle retail stock	Current	1	Retail Services Training Package (SIR)
SIRRINV002		Control stock	Current	1	Retail Services Training Package (SIR)
SIRRMER003		Coordinate visual merchandising activities	Current	1	Retail Services Training Package (SIR)
SIRRMRM001		Plan merchandise buying strategy	Current	1	Retail Services Training Package (SIR)
SIRRRTF001		Balance and secure point-of-sale terminal	Current	1	Retail Services Training Package (SIR)
SIRRRTF002		Monitor retail store financials	Current	1	Retail Services Training Package (SIR)
SIRXCEG003		Build customer relationships and loyalty	Current	1	Retail Services Training Package (SIR)
SIRXMGT005		Lead the development of business opportunities	Current	1	Retail Services Training Package (SIR)

Training package details

Code		Title	Usage	Release	Belongs to training package
SIRXMKT005		Develop a marketing strategy	Current	1	Retail Services Training Package (SIR)
SIRXRSK002		Maintain store security	Current	1	Retail Services Training Package (SIR)
SIRXSLS001		Sell to the retail customer	Current	1	Retail Services Training Package (SIR)
TAEASS301		Contribute to assessment	Superseded	1	Training and Education Training Package (TAE)
TAEASS401		Plan assessment activities and processes	Deleted	2	Training and Education Training Package (TAE)
TAEASS402		Assess competence	Superseded	2	Training and Education Training Package (TAE)
TAEDEL301		Provide work skill instruction	Superseded	1	Training and Education Training Package (TAE)
TLIA0003		Complete and check import/export documentation	Current	1	Transport and Logistics Training Package (TLI)
TLIA0004		Complete receival and despatch documentation	Current	1	Transport and Logistics Training Package (TLI)
TLIA0010		Identify goods and store to specifications	Current	1	Transport and Logistics Training Package (TLI)
TLIA0015		Organise receival and despatch operations	Current	1	Transport and Logistics Training Package (TLI)
TLIA2009		Complete and check import/export documentation	Superseded	1	Transport and Logistics Training Package (TLI)
TLIA2014		Use product knowledge to complete work operations	Current	1	Transport and Logistics Training Package (TLI)
TLIA2021		Despatch stock	Superseded	1	Transport and Logistics Training Package (TLI)
TLIA3018		Organise despatch operations	Superseded	1	Transport and Logistics Training Package (TLI)
TLIA3026		Monitor storage facilities	Current	1	Transport and Logistics Training Package (TLI)
TLIA4025		Regulate temperature controlled stock	Superseded	1	Transport and Logistics Training Package (TLI)
TLID0002		Care for livestock in transit	Current	1	Transport and Logistics Training Package (TLI)
TLID0006		Move materials mechanically using automated equipment	Current	1	Transport and Logistics Training Package (TLI)
TLID2003		Handle dangerous goods/hazardous substances	Superseded	1	Transport and Logistics Training Package (TLI)
TLID2004		Load and unload goods/cargo	Superseded	1	Transport and Logistics Training Package (TLI)
TLID2010		Operate a forklift	Superseded	1	Transport and Logistics Training Package (TLI)
TLID2013		Move materials mechanically using automated equipment	Superseded	1	Transport and Logistics Training Package (TLI)
TLIE0002		Process workplace documentation	Current	2	Transport and Logistics Training Package (TLI)
TLIF3003		Implement and monitor work health and safety procedures	Current	1	Transport and Logistics Training Package (TLI)
TLIK2010		Use infotechnology devices in the workplace	Current	2	Transport and Logistics Training Package (TLI)
TLIX0004X		Administer inventory systems	Current	1	Transport and Logistics Training Package (TLI)
TLIX0011X		Establish blockchain in supply chains	Current	1	Transport and Logistics Training Package (TLI)

Training package details

Code		Title	Usage	Release	Belongs to training package
TLIX0013X		Maintain stock control and receivals	Current	1	Transport and Logistics Training Package (TLI)
TLIX0015X		Manage fundamental aspects of supply chains	Current	1	Transport and Logistics Training Package (TLI)
UEENEED101A		Use computer applications relevant to a workplace	Deleted	1	Electrotechnology Training Package (UEE11)