AMP20116 Certificate II in Meat Processing (Food Services)

Release: 1

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Modification History

Release Number	TP Version	Comments
1	AMP v2	Initial release

Qualification Description

This qualification covers work activities undertaken by workers commencing work in meat enterprises which undertake specialised services, such as preparing shelf ready retail products, meat wholesalers, specialty meat cuts, gourmet meat, bulk value-added products, and providing meat preparation customer service.

The AMP20116 Certificate II in Meat Processing (Food Services) is a highly flexible qualification enabling selections to be made from a wide range of units.

Graduates from this qualification will be able to:

- access, record and act on a defined range of information from a range of sources
- apply and communicate known solutions to a limited range of predictable problems
- use a limited range of equipment to complete tasks involving known routines and procedures with a limited range of options

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

Entry Requirements

There are no entry requirements for this qualification

Packaging Rules

Total number of units = 14*

- Core Units = 6
- Elective Units = 8

Core Units

Unit Code	Unit Title
AMPCOR201	Maintain personal equipment
AMPCOR202	Apply hygiene and sanitation practices
AMPCOR203	Comply with Quality Assurance and HACCP requirements
AMPCOR204	Follow safe work policies and procedures
AMPCOR205	Communicate in the workplace
AMPCOR206	Overview the meat industry

Elective Units

- Select 6 units from Group A, B, C, D, or E.

* Important note: Units selected from Group A must be worth 2 or more points (if a 1-point unit is selected, then an additional unit must be selected to make up the 2 points).

The remaining 2 units may be selected from the elective list, or this or any other endorsed Training Package or Accredited Course. Selected units must be relevant to job outcomes in Food Services and must be chosen to ensure the integrity of the qualification outcome at AQF level 2.

Group A (Units from the abattoirs sector)

Unit Code	Unit Title	Points
Operate mechanical aids		
AMPA2026	Operate whizzard knife	2
AMPA2031	Operate circular saw	1
AMPA2035	Operate new technology or process	2
AMPA2037	De-rind meat cuts	2

AMPA2038	De-nude meat cuts	2
AMPA2039	Operate rib puller	1
AMPA2040	Operate frenching machine	1
AMPA2041	Operate cubing machine	1
AMPA2042	Cure and corn product in a meat processing plant	2
Trim carcase		
AMPA2044	Trim neck* *AMPX209 Sharpen knives*	2
AMPA2045	Trim forequarter to specification* *AMPX209 Sharpen knives*	2
AMPA2046	Trim hindquarter to specification* *AMPX209 Sharpen knives*	2
AMPA2047	Inspect hindquarter and remove contamination* *AMPX209 Sharpen knives*	2
AMPA2048	Inspect forequarter and remove contamination* *AMPX209 Sharpen knives*	2
AMPA2049	Remove spinal cord* *AMPX209 Sharpen knives*	2
Despatch carcase from the slaughter floor		
AMPA2060	Grade carcase	8
AMPA2061	Weigh carcase	2
AMPA2062	Operate semi-automatic tagging machine	4
AMPA2063	Measure fat* *AMPX209 Sharpen knives*	2
AMPA2064	Label and stamp carcase	2
AMPA2065	Wash carcase	1
AMPA2066	Operate a decontamination unit	1

Skills Impact

AMPA2067	Remove tenderloin* *AMPX209 Sharpen knives*	2
Pack meat products		
AMPA2068	Inspect meat for defects* *AMPX209 Sharpen knives*	4
AMPA2069	Assemble and prepare cartons	2
AMPA2070	Identify cuts and specifications	6
AMPA2071	Pack meat products	6
AMPA2073	Operate carton scales	2
Operate packaging machinery		
AMPA2072	Operate carton sealing machine	2
AMPA2074	Operate strapping machine	2
AMPA2075	Operate carton forming machine	2
AMPA2076	Operate automatic CL determination machine	2
AMPA2077	Operate bag forming equipment	1
Loadout product		
AMPA2108	Loadout meat product	4
AMPA2109	Store carcase product	2
AMPA2110	Store carton product	2
AMPA2111	Locate storage areas and product	2
AMPA2112	Complete re-pack operation	4
AMPA2113	Bag carcase	1
Clean work area		
AMPA2171	Clean carcase hanging equipment	4
Clean after operations		
AMPA2172	Clean amenities and grounds	2

AMPA2173	Overview cleaning program	2
AMPA2174	Clean after operations – boning room	4
Operate vehicle		
AMPA2176	Transport meat and meat products	4

Group B (Units from the meat retailing sector)

Unit Code	Unit Title
AMPR101	Identify species and meat cuts
AMPR102	Trim meat for further processing* *AMPX209 Sharpen knives*
AMPR103	Store meat product
AMPR104	Prepare minced meat and minced meat products* *AMPX209 Sharpen knives*
AMPR105	Provide service to customers
AMPR106	Process sales transactions
AMPR107	Undertake minor routine maintenance
AMPR108	Monitor meat temperature from receival to sale
AMPR203	Select, weigh and package meat for sale
AMPR212	Clean a meat retail work area
AMPR201	Break and cut product using a bandsaw
AMPR202	Provide advice on cooking and storage of meat products
AMPR204	Package product using manual packing and labelling equipment
AMPR205	Use basic methods of meat cookery* *AMPX209 Sharpen knives*
AMPR206	Vacuum pack product in a retail operation
AMPR207	Undertake routine preventative maintenance

AMPR208	Make and sell sausages
AMPR209	Produce and sell value-added products* *AMPX209 Sharpen knives*
AMPR210	Receive meat product

Group C (Units from the Smallgoods sector)

Unit Code	Unit Title
AMPS201	Package product using thermoform process
AMPS203	Operate bar and coder systems
AMPS205	Select, identify and prepare casings
AMPS206	Manually shape and form product
AMPS207	Slice product using simple machinery
AMPS208	Rotate stored meat
AMPS209	Rotate meat product
AMPS210	Inspect carton meat
AMPS211	Prepare dry ingredients
AMPS212	Measure and calculate routine workplace data
AMPS213	Manually link and tie product

Group D (Meat Processing cross-sectoral units)

AMPX201	Prepare and operate bandsaw
AMPX202	Clean work area during operations
AMPX203	Operate scales and semi-automatic labelling machinery
AMPX204	Maintain production records
AMPX205	Clean chillers
AMPX206	Operate forklift in a specific workplace

AMPX207	Vacuum pack product
AMPX208	Apply environmentally sustainable work practices
AMPX209	Sharpen knives
AMPX210	Prepare and slice meat cuts* *AMPX209 Sharpen knives*
AMPX211	Trim meat to specifications* *AMPX209 Sharpen knives*
AMPX212	Package product using automatic packing and labelling equipment
AMPX213	Despatch meat product
AMPX214	Package meat and smallgoods product for retail sale
AMPX215	Operate tenderiser
AMPX216	Operate mincer
AMPX217	Package product using gas flushing process
AMPX218	Operate metal detection unit

Group E (Units from the food processing sector)

NOTE: Units marked with an asterisk (*) require completion of prerequisite Unit/s which is identified under the Unit.

FDFOP1003A	Carry out manual handling tasks
FDFOP2001A	Work effectively in the food processing industry
FDFOP2002A	Inspect and sort materials and product
FDFOP2003A	Clean equipment in place
FDFOP2004A	Clean and sanitise equipment
FDFOP2005A	Work in a socially diverse environment
FDFOP2007A	Work in a freezer storage area
FDFOP2010A	Work with temperature controlled stock

FDFOP2011A	Conduct routine maintenance
FDFOP2012A	Maintain food safety when loading, unloading and transporting food
FDFOP2013A	Apply sampling procedures
FDFOP2014A	Participate in sensory analyses
FDFOP2015A	Apply principles of statistical process control* *FDFOP2061A Use numerical applications in the workplace*
FDFOP2016A	Work in a food handling area for non-food handlers
FDFOP2018A	Operate a case packing process
FDFOP2019A	Fill and close product in cans
FDFOP2020A	Operate a form, fill and seal process
FDFOP2021A	Operate a fill and seal process
FDFOP2022A	Operate a high speed wrapping process
FDFOP2023A	Operate a packaging process
FDFOP2026A	Operate a forming or shaping process
FDFOP2027A	Dispense non-bulk ingredients
FDFOP2028A	Operate a mixing or blending process
FDFOP2029A	Operate a baking process
FDFOP2030A	Operate a process control interface
FDFOP2031A	Operate a coating application process
FDFOP2032A	Work in a clean room environment* *FDFFS2001A Implement the food safety program and procedures OR* *FDFPH2001A Apply Good Manufacturing Practice procedures*
FDFOP2033A	Operate a depositing process
FDFOP2034A	Operate an evaporation process
FDFOP2035A	Operate an enrobing process
FDFOP2036A	Operate an extrusion process

FDFOP2037A	Operate a filtration process
FDFOP2038A	Operate a grinding process
FDFOP2039A	Operate a frying process
FDFOP2040A	Operate a heat treatment process
FDFOP2041A	Operate a mixing or blending and cooking process
FDFOP2042A	Operate a drying process
FDFOP2043A	Operate an homogenising process
FDFOP2044A	Operate a retort process
FDFOP2045A	Operate pumping equipment
FDFOP2046A	Operate a production process
FDFOP2047A	Operate a portion saw
FDFOP2048A	Pre-process raw materials
FDFOP2049A	Operate a reduction process
FDFOP2050A	Operate a separation process
FDFOP2051A	Operate a spreads production process
FDFOP2052A	Operate a chocolate tempering process
FDFOP2053A	Operate a washing and drying process
FDFOP2054A	Operate a water purification process
FDFOP2056A	Operate a freezing process
FDFOP2057A	Operate a membrane process
FDFOP2058A	Operate a holding and storage process
FDFOP2059A	Operate a continuous freezing process
FDFOP2060A	Operate an automated cutting process
FDFOP2061A	Use numerical applications in the workplace
FDFPPL2001A	Participate in work teams and groups

FDFSUG222A	Operate a waste water treatment system

Group F (Imported Units from Other Training Packages)

CPPCLO3020	Pressure wash and clean surfaces
CPPCLO3036	Clean at heights
CPPCLO3035	Maintain cleaning storage areas
CPPCLO3038	Clean food-handling areas
BSBITU101	Operate a personal computer
HLTAID003	Provide first aid
MSL922001	Record and present data
SIRRRTF001	Balance and secure point-of-sale terminal
TLIA2009	Complete and check import/export documentation
TLIA2014	Use product knowledge to complete work operations
TLIA2021	Despatch stock
TLIA4025	Regulate temperature controlled stock
TLID2003	Handle dangerous goods/hazardous substances
TLID2004	Load and unload goods/cargo
TLID2010	Operate a forklift
TLID2013	Move materials mechanically using automated equipment
TLIK2010	Use infotechnology devices in the workplace

Qualification Mapping Information

Equivalent to MTM20411 Certificate II in Meat Processing (Food Services).

Links

Companion Volume implementation guides are found in VETNet - https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adb b8443a7