



Australian Government

**AMP20216 Certificate II in Meat
Processing (Smallgoods)**

Release 3

AMP20216 Certificate II in Meat Processing (Smallgoods)

Modification History

Release	Comments
Release 3	This version released with AMP Australian Meat Processing Training Package Version 4.0
Release 2	This version released with AMP Australian Meat Processing Training Package Version 3.0.
Release 1	This version released with AMP Australian Meat Processing Training Package Version 2.0.

Qualification Description

This qualification covers work activities undertaken by workers in smallgoods establishments.

A substantial component of this qualification must be assessed on the job.

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 licensing, legislative or certification requirements apply to this qualification at the time of publication.

^ From 1 July 2022 the elective unit HLTAID003 must no longer be delivered and will be replaced in the Packaging Rules by the unit HLTAID011 - for more information see:

<https://asqa.gov.au/news-events/news/reminder-about-superseded-hlt-first-aid-units>

Entry Requirements

There are no entry requirements for this qualification.

Packaging Rules

To achieve this qualification, competency must be demonstrated in:

- 16 units of competency:
 - 5 core units plus
 - 11 elective units.

Core Units

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 3 units from Group A
- Select 6 units from Group B
- 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 Smallgoods processing and must be chosen to ensure the integrity of the qualification outcome at AQF level 2.

An asterisk (*) next to the unit code indicates that there are prerequisite requirements which must be met when packaging the qualification.

Group A

AMPS101	Handle materials and products
AMPS102	Pack smallgoods product
AMPX202	Clean work area during operations
FBPOPR2069	Use numerical applications in the workplace
HLTAID003	Provide first aid
^ HLTAID011	Provide First Aid (must be delivered from 1 July 2022)

Group B

AMPA2047	Inspect hindquarter and remove contamination* <i>AMPX209 Sharpen knives</i>
AMPA2048	Inspect forequarter and remove contamination* <i>AMPX209 Sharpen knives</i>

AMPA2109	Store carcass product
AMPA2110	Store carton product
AMPA2174	Clean after operations – boning room
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
AMPX203	Operate scales and semi-automatic labelling machinery
AMPX205	Clean chillers
AMPX206	Operate forklift in a specific workplace
AMPX207	Vacuum pack product
AMPX209	Sharpen knives
AMPX210	Prepare and slice meat cuts* <i>AMPX209 Sharpen knives</i>
AMPX211	Trim meat to specifications* <i>AMPX209 Sharpen knives</i>
AMPX212	Package product using automatic packing and labelling equipment
AMPX213	Despatch meat product

AMPX214	Package meat and smallgoods product for retail sale
AMPX217	Package product using gas flushing process
AMPX218	Operate metal detection unit
AMPX301	Assess product in chillers
CPPCLO3038	Clean food-handling areas
FBPOPR2007	Work in a freezer storage area
FBPOPR2010	Work with temperature controlled stock
MSL922001	Record and present data
TLID2013	Move materials mechanically using automated equipment

Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMP20216 Certificate II in Meat Processing (Smallgoods) Release 3	AMP20216 Certificate II in Meat Processing (Smallgoods) Release 2	Imported unit FDFOP2061A replaced with FBPOPR2069 – unit is equivalent	Equivalent qualification

Links

Companion Volumes, including Implementation Guides, are available at VETNet -
<https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adb8443a7>