



Australian Government

AMP20316 Certificate II in Meat Processing (Abattoirs)

Release 1

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Modification History

Release Number	TP Version	Comments
1	AMPv2	Initial release

Qualification Description

This qualification covers work activities undertaken by workers commencing work in an abattoir.

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 = a minimum of 9, to a minimum value of 40 points

- Core Units = 6 (20 points)
- Elective Units = a minimum of 3, to a minimum value of 20 points

Core Units

Unit Code	Unit Title	Points
AMPCOR201	Maintain personal equipment	2
AMPCOR202	Apply hygiene and sanitation practices	4
AMPCOR203	Comply with Quality Assurance and HACCP requirements	4
AMPCOR204	Follow safe work policies and procedures	4
AMPCOR205	Communicate in the workplace	4
AMPCOR206	Overview the meat industry	2

Elective Units

- Select at least elective 3 units, to a minimum of 20 points
- Units with a value of up to fifteen points can be selected from a Certificate III in Meat Processing qualification in Slaughtering, Boning Room, Rendering, General, Packing Room, Livestock Handling, Quality Assurance or Meat Safety
- A maximum of four units can be selected from other Certificate II level qualifications in this Training Package, or from another Training Package or accredited course. Units selected will be worth 2 points
Selected units must be relevant to job outcomes in an abattoir and must be chosen to ensure the integrity of the qualification outcome at AQF level 2
- Units marked with an (ϕ) must be undertaken with at least one other unit from the same section

Unit Code	Unit Title	Points
Handle animals		
AMPA2000	Prepare animals for slaughter	4
AMPA2001	Feed race	1

AMPA2002	Restrain animal	1
AMPA2003	Perform emergency kill	2
AMPA2004	Assess, purchase and transport calves	5
AMPA2005	Unload livestock	1
AMPA2006	Apply animal welfare and handling requirements	4
AMPA2007	Identify animals using electronic systems	2
AMPA2177	Handle working dogs in stock yards	3
AHCLSK205	Handle livestock using basic techniques	3
AHCLSK212A	Ride horses to carry out stock work	5
Prepare the carcase		
AMPA2008	Shackle animal	2
AMPA2009	Operate electrical stimulator	1
AMPA2010	Remove head* <i>AMPX209 Sharpen knives</i>	1
AMPA2011	Cut hocks* <i>AMPX209 Sharpen knives</i>	1
AMPA2012	Mark brisket* <i>AMPX209 Sharpen knives</i>	1
AMPA2013	Complete changeover operation	1
AMPA2014	Trim pig pre evisceration* <i>AMPX209 Sharpen knives</i>	4
AMPA2015	Number carcase and head	1
AMPA2016	Punch pelts	2
AMPA2017	Remove brisket wool* <i>AMPX209 Sharpen knives</i>	1
AMPA2018	Prepare hide or pelt for removal	2

AMPA2019	Bag tail* <i>AMPX209 Sharpen knives</i>	1
AMPA2020	Remove and record tag	1
AMPA2021	Seal or drain urinary tract	1
AMPA2022	Singe carcase	1
AMPA2023	Shave carcase* <i>AMPX209 Sharpen knives</i>	1
AMPA2024	Flush carcase	2
AMPA2032	Prepare carcase and equipment for hide or pelt puller	1
Operate mechanical aids		
AMPA2025	Operate scalding and dehairing equipment	4
AMPA2026	Operate whizzard knife	2
AMPA2027	Operate rise and fall platform	1
AMPA2028	Operate vacuum blood collection process	2
AMPA2029	Operate nose roller	2
AMPA2030	Operate pneumatic cutter	1
AMPA2031	Operate circular saw	1
AMPA2035	Operate new technology or process	2
AMPA2036	Operate sterivac equipment	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
AMPA2043	Operate head splitter	1

AMPA2050	Operate jaw breaker	1
AMPX201	Prepare and operate bandsaw	2
AMPX210	Prepare and slice meat cuts* <i>AMPX209 Sharpen knives</i>	1
AMPX215	Operate tenderiser	1
AMPX216	Operate mincer	2
Trim carcase		
AMPA2044	Trim neck* <i>AMPX209 Sharpen knives</i>	2
AMPA2045	Trim forequarter to specification* <i>AMPX209 Sharpen knives</i>	2
AMPA2046	Trim hindquarter to specification* <i>AMPX209 Sharpen knives</i>	2
AMPA2047	Inspect hindquarter and remove contamination* <i>AMPX209 Sharpen knives</i>	2
AMPA2048	Inspect forequarter and remove contamination* <i>AMPX209 Sharpen knives</i>	2
AMPA2049	Remove spinal cord* <i>AMPX209 Sharpen knives</i>	2
AMPX209	Sharpen knives	4
Despatch carcase from the slaughter floor		
AMPA2060	Grade carcase	8
AMPA2061	Weigh carcase	2
AMPA2062	Operate semi-automatic tagging machine	4
AMPA2063	Measure fat* <i>AMPX209 Sharpen knives</i>	2
AMPA2064	Label and stamp carcase	2

AMPA2065	Wash carcase	1
AMPA2066	Operate a decontamination unit	1
AMPA2067	Remove tenderloin* <i>AMPX209 Sharpen knives</i>	2
Pack meat products		
AMPA2068	Inspect meat for defects* <i>AMPX209 Sharpen knives</i>	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
AMPX203	Operate scales and semi-automatic labelling machinery	8
AMPX207	Vacuum pack product	5
AMPX217	Package product using gas flushing process	2
AMPX218	Operate metal detection unit	1
Dress Head		
AMPA2080	Assess dentition	1
AMPA2081	Drop tongue* <i>AMPX209 Sharpen knives</i>	1

AMPA2082	Wash head	1
AMPA2083	Bone head* <i>AMPX209 Sharpen knives</i>	4
AMPA2084	Remove cheek meat* <i>AMPX209 Sharpen knives</i>	2
AMPA2085	Bar head and remove cheek meat* <i>AMPX209 Sharpen knives</i>	2
Process offal		
AMPA2088	Process offal* <i>AMPX209 Sharpen knives</i>	6
AMPA2089	Process runners* <i>AMPX209 Sharpen knives</i>	6
AMPA2100	Overview offal processing †	2
Perform tripe processing operations		
AMPA2101	Prepare and trim honeycomb* <i>AMPX209 Sharpen knives</i>	3
AMPA2102	Recover mountain chain* <i>AMPX209 Sharpen knives</i>	3
AMPA2103	Further process tripe	3
AMPA2104	Trim processed tripe* <i>AMPX209 Sharpen knives</i>	2
AMPA2105	Process small stock tripe* <i>AMPX209 Sharpen knives</i>	2
AMPA2106	Process bibles* <i>AMPX209 Sharpen knives</i>	2
AMPA2107	Process maws* <i>AMPX209 Sharpen knives</i>	2
AMPA2152	Process paunch*	4

	<i>AMPX209 Sharpen knives</i>	
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
Process offal on the slaughter floor		
AMPA2086	Process thick skirts* <i>AMPX209 Sharpen knives</i>	1
AMPA2087	Process thin skirts* <i>AMPX209 Sharpen knives</i>	1
AMPA2114	Overview offal processing on the slaughter floor [‡]	2
AMPA2115	Separate offal* <i>AMPX209 Sharpen knives</i>	2
AMPA2116	Trim offal fat* <i>AMPX209 Sharpen knives</i>	1
AMPA2117	Separate and tie runners* <i>AMPX209 Sharpen knives</i>	1
AMPA2118	Recover thin skirts* <i>AMPX209 Sharpen knives</i>	2
AMPA2125	Remove thick skirts* <i>AMPX209 Sharpen knives</i>	1
AMPA2126	Remove flares* <i>AMPX209 Sharpen knives</i>	1
AMPA2127	Recover offal*	4

	<i>AMPX209 Sharpen knives</i>	
Process animal covering		
AMPA2128	Overview hide or pelt or skin processing [‡]	2
AMPA2129	Trim hide or skin* <i>AMPX209 Sharpen knives</i>	4
AMPA2130	Salt hide or skin	4
AMPA2131	Grade hide or skin	6
AMPA2132	Despatch hide or skin	4
AMPA2133	Treat hides chemically	2
AMPA2134	Chill or ice hides	2
AMPA2135	Crop pelts	2
Operate fellmongering process		
AMPA2136	Overview fellmongering operations [‡]	2
AMPA2137	Chemically treat skins for fellmongering process	2
AMPA2138	Prepare chemicals for fellmongering process	3
AMPA2139	Operate wool drier and press	3
AMPA2140	Perform sweating operation on fellmongered skins	3
AMPA2146	Perform skin fleshing operation	3
AMPA2147	Skirt and weigh fellmongered wool	2
AMPA2148	Operate wool puller	3
Dispose of condemned carcase		
AMPA2149	Dispose of condemned carcase	1
AMPA2150	Skin condemned carcase* <i>AMPX209 Sharpen knives</i>	4
AMPA2151	Eviscerate condemned carcase* <i>AMPX209 Sharpen knives</i>	2

Process by-products		
AMPA2153	Process slink by-products* <i>AMPX209 Sharpen knives</i>	10
AMPA2154	Process pet meat* <i>AMPX209 Sharpen knives</i>	4
AMPA2155	Skin slinks* <i>AMPX209 Sharpen knives</i>	2
AMPA2156	Process blood	2
Render product		
AMPA2157	Overview rendering process †	2
AMPA2158	Operate hogger	4
AMPA2159	Operate blow line	4
AMPA2160	Operate meat meal mill	4
AMPA2161	Operate waste recovery systems	3
AMPA2162	Pack and despatch rendered products	4
AMPA2163	Break down and bone carcase for pet meat or rendering* <i>AMPX209 Sharpen knives</i>	4
AMPA2170	Operate air filtration system	4
Clean work area		
AMPA2171	Clean carcase hanging equipment	4
AMPX202	Clean work area during operations	4
Clean after operations		
AMPA2172	Clean amenities and grounds	2
AMPA2173	Overview cleaning program	2
AMPA2174	Clean after operations – boning room	4

AMPA2175	Clean after operations – slaughter floor	4
AMPX205	Clean chillers	2
CPPCLO3020	Pressure wash and clean surfaces	1
CPPCLO3036	Clean at heights	1
CPPCLO3035	Maintain cleaning storage areas	2
Operate vehicle		
AMPA2176	Transport meat and meat products	4
AMPX206	Operate forklift in a specific workplace	6
AHCMOM202	Operate tractors	2
AHCMOM212	Operate quad bikes	2
TLID3020	Care for livestock in transit	6
General		
AMPX204	Maintain production records	10
AMPX208	Apply environmentally sustainable work practices	2
HLTAID003	Provide first aid	2
NWP208A	Perform basic wastewater tests	2
NWP262A	Monitor and report wastewater treatment processes	2
NWP263A	Operate and maintain wastewater treatment plant and equipment	8

Qualification Mapping Information

Equivalent to MTM20111 Certificate II in Meat Processing (Abattoirs).

Links

Companion volumes are available from the VETNet website -
http://companion_volumes.vetnet.education.gov.au/Pages/TrainingPackage.aspx?pid=33