



**Australian Government**

# **AMP20316 Certificate II in Meat Processing (Abattoirs)**

**Release: 2**

## AMP20316 Certificate II in Meat Processing (Abattoirs)

### Modification History

Release	Comments
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 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

AMPCOR201	Maintain personal equipment	2
AMPCOR20	Apply hygiene and sanitation practices	4

2		
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
- Either *AMPA2068 Inspect meat for defects* or *AMPA2078 Inspect meat for defects in a packing room* may be selected. A candidate may not select both units.

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

### Handle animals

AHCLSK205	Handle livestock using basic techniques	3
AHCLSK218	Ride educated horses to carry out basic stock work* <i>ACMEQU202 Handle horses safely</i> <i>ACMEQU205 Apply knowledge of horse behaviour</i> <i>ACMEQU206 Perform horse riding skills at walk, trot and canter</i>	5
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

### 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 carcass 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*	1

	<i>AMPX209 Sharpen knives</i>	
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
AMPA2078	Inspect meat for defects in a packing room	4

### 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
AMPS201	Package product using thermoform process	2
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 <sup>φ</sup>	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* <i>AMPX209 Sharpen knives</i>	4

### Loadout product

AMPA2108	Loadout meat product	4
AMPA2109	Store carcass product	2
AMPA2110	Store carton product	2
AMPA2111	Locate storage areas and product	2
AMPA2112	Complete re-pack operation	4
AMPA2113	Bag carcass	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 <sup>‡</sup>	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* <i>AMPX209 Sharpen knives</i>	4

### Process animal covering

AMPA2128	Overview hide or pelt or skin processing <sup>†</sup>	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 <sup>†</sup>	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
CPPCLO3035	Maintain cleaning storage areas	2
CPPCLO3036	Clean at heights	1

### Operate vehicle

AHCMOM202	Operate tractors	2
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AHCMOM2 12	Operate quad bikes	2
AMPA2176	Transport meat and meat products	4
AMPX206	Operate forklift in a specific workplace	6
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
NWPGEN00 8	Sample and test wastewater	2
NWPTRT06 1	Operate and control wastewater processes	2
NWPNET02 3	Maintain and repair network assets for wastewater	8

### Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMP20316 Certificate II in Meat Processing (Abattoirs) Release 2	AMP20316 Certificate II in Meat Processing (Abattoirs) Release 1	New elective units added: <i>AMPA2078 Inspect meat for defects in a packing room</i>  <i>AMPS201 Package product using thermoform process</i>	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>