



**Australian Government**

# **AMP30116 Certificate III in Meat Processing (Boning Room)**

**Release 2**

## AMP30116 Certificate III in Meat Processing (Boning Room)

### Modification History

Release	Comments
Release 2	This version released with AMP Australian Meat Processing Training Package Version 5.1
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 boning rooms or in meat wholesale enterprises which prepare meat cuts from whole carcasses.

Graduates from this qualification will have a wide range of cognitive, technical and communication skills to select and apply a specialised range of tools, materials and information to:

- complete routine activities
- provide and transmit solutions to predictable and sometimes unpredictable problems

Graduates will apply knowledge and skills to demonstrate autonomy and judgement and to take limited responsibility in known and stable contexts within established parameters.

No 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 units to a minimum of 54 points**

- Core Units = 7 (24 points)
- Elective Units = a minimum of 2 units to a minimum value of 30 points

Core Units

Unit Code	Unit Title	Points
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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
AMPX209	Sharpen knives	4

#### Elective Units

- Select at least elective 2 units to a minimum value of 30 points
- A maximum of three units can be selected from other Certificate III qualifications in this Training Package, or from another Training Package or accredited course  
Selected units must be relevant to job outcomes in a boning room and must be chosen to ensure the integrity of the qualification outcome at AQF level 3
- Selected units which do not already carry points will be worth 2 points

Unit Code	Unit Title	Points
AMPA3048	Bone small stock carcass – leg* <i>AMPX209 Sharpen knives</i>	10
AMPA3049	Slice and trim leg – small stock* <i>AMPX209 Sharpen knives</i>	10
AMPA3050	Bone large stock carcass – forequarter* <i>AMPX209 Sharpen knives</i>	15
AMPA3051	Bone large stock carcass – hindquarter* <i>AMPX209 Sharpen knives</i>	15
AMPA3052	Slice and trim large stock forequarter* <i>AMPX209 Sharpen knives</i>	15
AMPA3053	Slice and trim large stock hindquarter* <i>AMPX209 Sharpen knives</i>	15

AMPA3054	Break carcass using a bandsaw* <i>AMPX201 Prepare and operate a bandsaw</i>	15
AMPA3062	Operate trunk boning machine* <i>AMPX209 Sharpen knives</i>	10
AMPA3063	Bone small stock carcass – shoulder* <i>AMPX209 Sharpen knives</i>	10
AMPA3064	Bone small stock carcass – middle* <i>AMPX209 Sharpen knives</i>	10
AMPA3065	Slice small stock carcass – shoulder* <i>AMPX209 Sharpen knives</i>	10
AMPA3066	Slice small stock carcass – middle* <i>AMPX209 Sharpen knives</i>	10

## Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMP30116 Certificate III in Meat Processing (Boning Room) Release 2	AMP30116 Certificate III in Meat Processing (Boning Room) Release 1	Qualification updated to remove two elective units that have been deleted as part of meeting Skills Ministers' priority of removing training products with low or no enrolments, as agreed by the AISC	Equivalent

## Links

Companion Volume implementation guides are found in VETNet - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>