



**Australian Government**

# **AMP30216 Certificate III in Meat Processing (Food Services)**

**Release 2**

## AMP30216 Certificate III in Meat Processing (Food Services)

### 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 in meat enterprises which undertake specialised services, such as preparing shelf ready packs from wholesalers or boning rooms, specialty meat cuts, gourmet meat, bulk value-added products, providing meat preparation customer service, and so on.

The AMP30216 Certificate III 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 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 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

To achieve this qualification, competency must be demonstrated in:

- 12 units of competency:
  - 6 core units plus
  - 6 elective units.

Elective units must ensure the integrity of the qualification's Australian Qualification Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome. The electives are to be chosen as follows:

- 4 units from the elective groups A, B, C, D, E, or F
- 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 3.

### Core Units

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

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

#### Group A (Units from the Abattoirs sector)

AMPA3048	Bone small stock carcase – leg* <i>AMPX209 Sharpen knives</i>
AMPA3049	Slice and trim leg – small stock* <i>AMPX209 Sharpen knives</i>
AMPA3050	Bone large stock carcase – forequarter* <i>AMPX209 Sharpen knives</i>
AMPA3051	Bone large stock carcase – hindquarter* <i>AMPX209 Sharpen knives</i>
AMPA3052	Slice and trim large stock forequarter* <i>AMPX209 Sharpen knives</i>

AMPA3053	Slice and trim large stock hindquarter* <i>AMPX209 Sharpen knives</i>
AMPA3054	Break carcass using a bandsaw* <i>AMPX201 Prepare and operate a bandsaw</i>
AMPA3061	Operate leg boning machine
AMPA3062	Operate trunk boning machine* <i>AMPX209 Sharpen knives</i>
AMPA3063	Bone small stock carcass – shoulder* <i>AMPX209 Sharpen knives</i>
AMPA3064	Bone small stock carcass – middle* <i>AMPX209 Sharpen knives</i>
AMPA3065	Slice small stock carcass – shoulder* <i>AMPX209 Sharpen knives</i>
AMPA3066	Slice small stock carcass – middle* <i>AMPX209 Sharpen knives</i>
AMPA3067	Bone carcass using mechanical aids (large stock)* <i>AMPX209 Sharpen knives</i>
AMPA3068	Prepare and despatch meat products
AMPA3071	Implement food safety program
AMPA3072	Perform carcass Meat Hygiene Assessment* <i>AMPX209 Sharpen knives</i>
AMPA3073	Perform process monitoring for Meat Hygiene Assessment
AMPA3074	Perform boning room Meat Hygiene Assessment
AMPA3081	Perform offal Meat Hygiene Assessment
AMPA3092	Grade beef carcasses using Meat Standards Australia standards
AMPA3093	Use standard product descriptions – sheep and goats

AMPA3094	Use standard product descriptions – beef
AMPA3095	Use standard product descriptions – pork
AMPA3096	Use standard product descriptions – kangaroos
AMPA3100	Perform manual chemical lean testing
AMPA3101	Overview of the NLIS for sheep and goats
AMPA3102	Overview of the NLIS program utilising RFIDs
AMPA3116	Supervise meat packing operation
AMPA3117	Oversee product loadout
AMPA3118	Monitor pH and temperature decline

### Group B (Units from the meat retailing sector)

AMPR301	Prepare specialised cuts* <i>AMPX209 Sharpen knives</i>
AMPR302	Assess carcase or product quality
AMPR303	Calculate yield of carcase or product
AMPR304	Manage stock
AMPR305	Meet customer needs* <i>AMPRI05 Provide service to customers</i>
AMPR306	Provide advice on nutritional role of meat
AMPR307	Merchandise products, services
AMPR308	Prepare, roll, sew and net meat
AMPR309	Bone and fillet poultry* <i>AMPX209 Sharpen knives</i>
AMPR310	Cost and price meat products
AMPR311	Prepare portion control to specifications* <i>AMPX209 Sharpen knives</i>

AMPR312	Bone game meat* <i>AMPX209 Sharpen knives</i>
AMPR313	Order stock in a meat enterprise
AMPR314	Calculate and present statistical data in a meat enterprise
AMPR315	Utilise the Meat Standards Australia system to meet customer requirements* <i>AMPX209 Sharpen knives</i>
AMPR316	Cure, corn and sell product
AMPR317	Assess and sell poultry product
AMPR318	Break carcass for retail sale* <i>AMPX209 Sharpen knives</i> <i>AMPR319 Locate, identify and assess cuts</i>
AMPR319	Locate, identify and assess meat cuts
AMPR320	Assess and address customer preferences
AMPR321	Collect and prepare standard samples
AMPR322	Prepare and produce value added products* <i>AMPX209 Sharpen knives</i>
AMPR323	Break small stock carcasses for retail sale* <i>AMPX209 Sharpen knives</i> <i>AMPR319 Locate, identify and assess meat cuts</i>
AMPR324	Break large stock carcasses for retail sale* <i>AMPX209 Sharpen knives</i> <i>AMPR319 Locate, identify and assess meat cuts</i>
AMPR325	Prepare cooked meat product for retail sale

### Group C (Units from the Smallgoods sector)

AMPS300	Operate mixer or blender unit
AMPS301	Cook, steam and cool product

AMPS302	Prepare dried meat
AMPS303	Fill casings
AMPS304	Thaw product – water
AMPS305	Thaw product – air
AMPS307	Sort meat
AMPS308	Batch meat
AMPS309	Operate product forming machinery
AMPS310	Operate link and tie machinery
AMPS311	Operate complex slicing and packaging machinery
AMPS312	Prepare meat-based pates and terrines for commercial sale
AMPS313	Prepare product formulations
AMPS314	Ferment and mature product
AMPS315	Blend meat product

#### Group D (Meat Processing cross-sectoral units)

AMPX301	Assess product in chillers
AMPX302	Cure and corn product
AMPX303	Break carcass into primal cuts* <i>AMPX209 Sharpen knives</i>
AMPX304	Prepare primal cuts* <i>AMPX209 Sharpen knives</i>
AMPX305	Smoke product
AMPX306	Provide coaching
AMPX307	Provide mentoring
AMPX308	Follow and implement an established work plan

AMPX309	Identify and repair equipment faults
AMPX310	Perform pre-operations hygiene assessment
AMPX311	Monitor production of packaged product to customer specifications
AMPX312	Calculate carcase yield in a boning room
AMPX313	Contribute to energy efficiency

### Group E (Food Processing units)

AMPP301	Operate a poultry carcase delivery system
AMPP302	Debone and fillet poultry product (manually)
FBPFAV3001	Conduct chemical wash for fresh produce
FBPFAV3002	Program fresh produce grading equipment
FBPOPR3001	Control contaminants and allergens in the workplace* <i>FDFFS2001A Implement the food safety program and procedures</i>
FBPOPR3002	Prepare food products using basic cooking methods* <i>FDFFS2001A Implement the food safety program and procedures</i>
FBPOPR3003	Identify cultural, religious and dietary requirements for food products
FBPPPL3001	Support and mentor individuals and groups
FBPPPL3002	Establish compliance requirements for work area
FDFOP3002A	Set up a production or packaging line for operation
FDFOP3003A	Operate interrelated processes in a production system
FDFOP3004A	Operate interrelated processes in a packaging system
FDFPPL3001 A	Participate in improvement processes
FDFPPL3002 A	Report on workplace performance

FDFPPL3004 A	Lead work teams and groups
FDFPPL3005 A	Participate in an audit process* <i>FDFOHS2001A Participate in OHS processes</i> <i>FDFOP2063A Apply quality systems and procedures</i> <i>MSAENV272B Participate in environmentally sustainable work practices</i>
FDFTEC3001 A	Participate in a HACCP team* <i>FDFFS2001A Implement the food safety program and procedures</i>
FDFTEC3002 A	Implement the pest prevention program
FDFTEC3003 A	Apply raw materials, ingredient and process knowledge to production problems

#### Group F (Imported units from other Training Packages)

BSBFLM312	Contribute to team effectiveness
BSBINM302	Utilise a knowledge management system
BSBSMB405	Monitor and manage small business operations
BSBSMB407	Manage a small team
HLTAID003	Provide first aid
MEM13003B	Work safely with industrial chemicals and materials
MSL904001	Perform standard calibrations
MSL922001	Record and present data
MSL933001	Maintain the laboratory/field workplace fit for purpose
MSL952002	Handle and transport samples or equipment
MSL954001	Obtain representative samples in accordance with sampling plan
MSL973001	Perform basic tests

MSL973002	Prepare working solutions
MSL973003	Prepare culture media
MSL973004	Perform aseptic techniques
MSMENV172	Identify and minimise environmental hazards
MSMENV472	Implement and monitor environmentally sustainable work practices
MSMSUP300	Identify and apply process improvements
MSMSUP303	Identify equipment faults
MSMSUP330	Develop and adjust a production schedule
MSS403011	Facilitate implementation of competitive systems and practices
MSS403013	Lead team culture improvement
MSS403032	Analyse manual handling processes
MSTGN3007	Monitor and operate trade waste process
SIRRINV002	Control stock
SIRRMER003	Coordinate visual merchandising activities
SIRXRSK002	Maintain store security
SIRXSLS001	Sell to the retail customer
TAEASS301	Contribute to assessment
TAEDEL301	Provide work skill instruction
TLIA2009	Complete and check import/export documentation
TLIA3015	Complete receival/despatch documentation
TLIA3016	Use inventory systems to organise stock control
TLIA3017	Identify products and store to specifications
TLIA3018	Organise despatch operations
TLIA3019	Organise receival operations

TLIA3026	Monitor storage facilities
TLIA3038	Control and order stock
TLIA3039	Receive and store stock
TLIF3003	Implement and monitor occupational health and safety procedures
UEENEED101A	Use computer applications relevant to a workplace

## Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMP30216 Certificate III in Meat Processing (Food Services) Release 2	AMP30216 Certificate III in Meat Processing (Food Services) Release 1	New elective group B and electives added	Equivalent qualification

## Links

Companion Volume implementation guides are found in VETNet -  
<https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adb8443a7>