



Australian Government

AMP30316 Certificate III in Meat Processing (Meat Safety)

Release 2

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Modification History

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

Qualification Description

This qualification covers work activities undertaken by meat inspectors in meat processing enterprises whose duties include performing a post-mortem inspection and in some cases ante-mortem inspection.

People seeking registration as a meat inspector should check the current requirements with their state or territory food authority or the Australian Government – Agriculture, as appropriate, when selecting electives.

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.

Entry Requirements

There are no entry requirements for this qualification.

Packaging Rules

To achieve this qualification, competency must be demonstrated in:

- 12 or 15 units of competency (depending on elective selection):
 - 10 core units plus
 - 2 or 5 elective units, depending on elective selections.

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:

- Select 2 units from Group A or
- Select 1 unit from Group A and 4 units from Group B

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
AMPX209	Sharpen knives
AMPA3071	Implement food safety program
AMPA3119	Apply food animal anatomy and physiology to inspection processes
AMPA3131	Identify and report emergency diseases of food animals

Elective Units

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

Group A

AMPA3120*	Perform ante and post-mortem inspection - Ovine and Caprine
AMPA3121*	Perform ante and post-mortem inspection – Bovine
AMPA3122*	Perform ante and post-mortem inspection – Porcine
AMPA3123*	Perform ante and post-mortem inspection – Poultry

AMPA3124*	Perform ante and post-mortem inspection – Ratites
AMPA3125*	Perform ante and post-mortem inspection – Camels
AMPA3127*	Perform post-mortem inspection – Wild game
AMPA3128*	Perform ante and post-mortem inspection – Rabbits
AMPA3129*	Perform ante and post-mortem inspection – Deer
AMPA3130*	Perform ante and post-mortem inspection – Horses
AMPA3132*	Perform ante and post-mortem inspection– Alpacas or Llamas
AMPA3135*	Perform ante and post-mortem inspection – Calves

Group B

AMPA3002	Handle animals humanely while conducting ante-mortem inspection
AMPA3003	Assess effective stunning and bleeding
AMPA3043*	Prepare head for inspection
AMPA3047*	Prepare and present viscera for inspection
AMPA3072*	Perform carcass Meat Hygiene Assessment
AMPA3073	Perform process monitoring for Meat Hygiene Assessment
AMPA3074	Perform boning room Meat Hygiene Assessment
AMPA3081	Perform offal Meat Hygiene Assessment
AMPA402	Oversee plant compliance with the Australian Standards for meat processing
AMPA406	Inspect transportation container or vehicle
AMPG300	Overview wild game meat industry
AMPG303	Receive and inspect wild game carcasses from the field
AMPG304	Receive and inspect wild game carcasses at a processing plant

AMPG305	Store wild game carcasses
AMPX404	Conduct an internal audit of a documented program
BSBFLM312	Contribute to team effectiveness
MSL904002	Perform standard calibrations
MSL922001	Record and present data
MSL954004	Obtain representative samples in accordance with sampling plan

Prerequisite requirements

Unit of competency	Prerequisite requirement
AMPA3043 Prepare head for inspection	AMPX209 Sharpen Knives
AMPA3047 Prepare and present viscera for inspection	AMPX209 Sharpen Knives
AMPA3072 Perform carcass Meat Hygiene Assessment	AMPX209 Sharpen Knives
AMPA3120 Perform ante and post-mortem inspection - Ovine and Caprine	AMPX209 Sharpen Knives AMPA3002 Handle animals humanely while conducting ante-mortem inspection
AMPA3121 Perform ante and post-mortem inspection – Bovine	AMPX209 Sharpen Knives AMPA3002 Handle animals humanely while conducting ante-mortem inspection
AMPA3122 Perform ante and post-mortem inspection – Porcine	AMPX209 Sharpen Knives AMPA3002 Handle animals humanely while conducting ante-mortem inspection
AMPA3123 Perform ante and post-mortem inspection – Poultry	AMPX209 Sharpen Knives AMPA3002 Handle animals humanely while conducting ante-mortem inspection
AMPA3124 Perform ante and post-mortem inspection – Ratites	AMPX209 Sharpen Knives AMPA3002 Handle animals humanely while conducting ante-mortem inspection

Unit of competency	Prerequisite requirement
AMPA3125 Perform ante and post-mortem inspection – Camels	AMPX209 Sharpen Knives AMPA3002 Handle animals humanely while conducting ante-mortem inspection
AMPA3127 Perform post-mortem inspection – Wild game	AMPX209 Sharpen Knives
AMPA3128 Perform ante and post-mortem inspection – Rabbits	AMPX209 Sharpen Knives AMPA3002 Handle animals humanely while conducting ante-mortem inspection
AMPA3129 Perform ante and post-mortem inspection – Deer	AMPX209 Sharpen Knives AMPA3002 Handle animals humanely while conducting ante-mortem inspection
AMPA3130 Perform ante and post-mortem inspection – Horses	AMPX209 Sharpen Knives AMPA3002 Handle animals humanely while conducting ante-mortem inspection
AMPA3132 Perform ante and post-mortem inspection– Alpacas or Llamas	AMPX209 Sharpen Knives AMPA3002 Handle animals humanely while conducting ante-mortem inspection
AMPA3135 Perform ante and post-mortem inspection – Calves	AMPX209 Sharpen Knives AMPA3002 Handle animals humanely while conducting ante-mortem inspection

Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMP30316 Certificate III in Meat Processing (Meat Safety) Release 2	AMP30316 Certificate III in Meat Processing (Meat Safety) Release 1	Imported MSL units updated	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>