Australian Government

AMP30416 Certificate III in Meat Processing (Rendering)

Release 2

AMP30416 Certificate III in Meat Processing (Rendering)

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 rendering plants.

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 10 units to a minimum of 50 points

- Core Units = 6 (20 points)
- Elective Units = Minimum 4 units to a minimum of 30 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 4 elective units, to a minimum value of 30 points
- Units to a minimum value of 20 points must be selected from the elective list
- The remaining 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 a rendering plant 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
AMPA3082	Operate batch cooker	8
AMPA3083	Operate continuous cooker	7
AMPA3084	Operate press	5
AMPA3085	Operate wet rendering process	10
AMPA3086	Monitor boiler operations	4
AMPA3087	Operate tallow processing plant	6
AMPA3088	Operate blood processing plant	6
AMPA3089	Produce rendered products hygienically	6
AMPA3090	Render edible products	2
MSMENV172	Identify and minimise environmental hazards	2

Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMP30416 Certificate III in Meat Processing (Rendering) Release 2	AMP30416 Certificate III in Meat Processing (Rendering) Release 1	Qualification updated to remove one elective unit that has 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