



Australian Government

AMP30516 Certificate III in Meat Processing (Slaughtering)

Release 2

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Modification History

Release Number	TP Version	Comments
2	AMP v2.1	New release to correct prerequisite requirements
1	AMPv2	Initial release

Qualification Description

This qualification covers work activities undertaken by workers undertaking slaughtering duties in abattoirs.

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

Total number of units = a minimum of 12 units to a total value of 54 points

- Core Units = 7 (24 points)
- Elective Units = Select at least 5 elective units to a minimum value 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
AMPX209	Sharpen knives	4

Elective Units

- Select at least 5 elective units to a minimum value of 30 points
- At least 3 units must be selected from the elective list
- The remaining two units may be selected from the elective list, this or any other endorsed Training Package or Accredited Course
Selected units must be relevant to job outcomes in slaughtering 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
- Units marked with an (Φ) must be undertaken with at least one other unit from the same section

Unit Code	Unit Title	Points
Slaughter floor operations		
AMPA3000	Stun animal	4
AMPA3001	Stick and bleed animal*	4

	<i>AMPX209 Sharpen knives</i>	
AMPA3003	Assess effective stunning and bleeding	2
Seal digestive tract		
AMPA3005	Rod weasand	2
AMPA3006	Seal weasand* <i>AMPX209 Sharpen knives</i>	1
AMPA3007	Ring bung* <i>AMPX209 Sharpen knives</i>	4
AMPA3008	Seal bung	2
Perform opening cuts		
AMPA3009	Split carcass	4
AMPA3020	Bone neck* <i>AMPX209 Sharpen knives</i>	3
AMPA3021	Perform 'Y' cut* <i>AMPX209 Sharpen knives</i> <i>AMPA3023 Explain opening cuts</i>	2
AMPA3022	Skin head* <i>AMPX209 Sharpen knives</i>	4
AMPA3023	Explain opening cuts † <i>AMPX209 Sharpen knives</i> <i>AMPA3044 Operate air knife</i>	1
AMPA3024	Perform flanking cuts* <i>AMPX209 Sharpen knives</i> <i>AMPA3023 Explain opening cuts</i>	6

AMPA3025	Perform brisket cuts* <i>AMPX209 Sharpen knives</i> <i>AMPA3023 Explain opening cuts</i>	4
AMPA3026	Perform rumping cuts* <i>AMPX209 Sharpen knives</i> <i>AMPA3023 Explain opening cuts</i>	4
AMPA3027	Perform rosette cuts* <i>AMPX209 Sharpen knives</i> <i>AMPA3023 Explain opening cuts</i>	4
AMPA3028	Perform midline cuts* <i>AMPX209 Sharpen knives</i> <i>AMPA3023 Explain opening cuts</i>	4
AMPA3029	Scald and dehair carcass* <i>AMPX209 Sharpen knives</i>	4
AMPA3030	Operate pelt puller	4
AMPA3031	Operate hide puller* <i>AMPX209 Sharpen knives</i>	6
AMPA3032	Remove pelt manually* <i>AMPX209 Sharpen knives</i>	6
AMPA3033	Bed dress carcass* <i>AMPX209 Sharpen knives</i>	16

AMPA3034	Eviscerate animal carcass* <i>AMPX209 Sharpen knives</i>	8
AMPA3040	Operate brisket cutter or saw	4
AMPA3041	Eviscerate wild game field shot carcass* <i>AMPX209 Sharpen knives</i>	4
AMPA3042	Backdown pig carcass* <i>AMPX209 Sharpen knives</i>	2
AMPA3043	Prepare head for inspection* <i>AMPX209 Sharpen knives</i>	4
AMPA3044	Operate air knife	2
AMPA3045	Drop sock and pull shoulder pelt* <i>AMPX209 Sharpen knives</i>	3
AMPA3046	Undertake retain rail operations* <i>AMPX209 Sharpen knives</i>	2
AMPA3047	Prepare and present viscera for inspection* <i>AMPX209 Sharpen knives</i>	2
Perform legging		
AMPA3010	Overview legging operation ^ϕ	1

AMPA3012	Make first leg opening cuts* <i>AMPX209 Sharpen knives</i> <i>AMPA3010 Overview legging operation</i>	4
AMPA3013	Make second leg opening cuts* <i>AMPX209 Sharpen knives</i> <i>AMPA3010 Overview legging operation</i>	3
AMPA3014	Perform legging on small stock* <i>AMPX209 Sharpen knives</i> <i>AMPA3010 Overview legging operation</i>	4

Qualification Mapping Information

Equivalent to MTM30511 Certificate III in Meat Processing (Slaughtering).

Links

Companion volumes are available from the VETNET website -
<https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adb8443a7>