



Australian Government

AMP30516 Certificate III in Meat Processing (Slaughtering)

Release 5

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Modification History

Release	Comments
Release 5	This version released with AMP Australian Meat Processing Training Package Version 5.0.
Release 4	This version released with AMP Australian Meat Processing Training Package Version 4.0.
Release 3	This version released with AMP Australian Meat Processing Training Package Version 3.0.
Release 2	This version released with AMP Australian Meat Processing Training Package Version 2.1.
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 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 licensing, legislative or certification requirements 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:

- a minimum of 12 units of competency to a total value of 54 points:
 - 7 core units (24 points) plus
 - at least 5 elective units to a minimum value of 30 points 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:

- 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.

Core Units

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

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.

Slaughter floor operations

AMPA3000	Stun animal	4
AMPA3001*	Stick and bleed animal	4

AMPA3003	Assess effective stunning and bleeding	2
AMPA3138	Identify secondary sexual characteristics – beef	2
AMPA3015	Perform animal slaughter in accordance with Halal certification requirements	2

Seal digestive tract

AMPA3005	Rod weasand	2
AMPA3006*	Seal weasand	1
AMPA3007*	Ring bung	4
AMPA3008	Seal bung	2

Perform opening cuts

AMPA3009	Split carcass	4
AMPA3020*	Bone neck	3
AMPA3021*	Perform ‘Y’ cut	2
AMPA3022*	Skin head	4
AMPA3023*	Explain opening cuts †	1
AMPA3024*	Perform flanking cuts	6
AMPA3025*	Perform brisket cuts	4
AMPA3026*	Perform rumping cuts	4
AMPA3027*	Perform rosette cuts	4
AMPA3028*	Perform midline cuts	4
AMPA3029*	Scald and dehair carcass	4
AMPA3030	Operate pelt puller	4
AMPA3031*	Operate hide puller	6
AMPA3032*	Remove pelt manually	6

AMPA3033*	Bed dress carcase	16
AMPA3034*	Eviscerate animal carcase	8
AMPA3040	Operate brisket cutter or saw	4
AMPA3041*	Eviscerate wild game animal carcase	4
AMPA3042*	Backdown pig carcase	2
AMPA3043*	Prepare head for inspection	4
AMPA3044	Operate air knife	2
AMPA3045*	Drop sock and pull shoulder pelt	3
AMPA3046*	Undertake retain rail operations	2
AMPA3047*	Prepare and present viscera for inspection	2

Perform legging

AMPA3010	Overview legging operation †	1
AMPA3012*	Make first leg opening cuts	4
AMPA3013*	Make second leg opening cuts	3
AMPA3014*	Perform legging on small stock	4

Prerequisite requirements

Unit of competency	Prerequisite requirement
AMPA3001 Stick and bleed animal	AMPX209 Sharpen knives
AMPA3006 Seal weasand	AMPX209 Sharpen knives
AMPA3007 Ring bung	AMPX209 Sharpen knives
AMPA3012 Make first leg opening cuts	AMPX209 Sharpen knives AMPA3010 Overview legging operation
AMPA3013 Make second leg opening cuts	AMPX209 Sharpen knives

Unit of competency	Prerequisite requirement
	AMPA3010 Overview legging operation
AMPA3014 Perform legging on small stock	AMPX209 Sharpen knives AMPA3010 Overview legging operation
AMPA3020 Bone neck	AMPX209 Sharpen knives
AMPA3021 Perform 'Y' cut	AMPX209 Sharpen knives AMPA3023 Explain opening cuts
AMPA3022 Skin head	AMPX209 Sharpen knives
AMPA3023 Explain opening cuts	AMPX209 Sharpen knives
AMPA3024 Perform flanking cuts	AMPX209 Sharpen knives AMPA3023 Explain opening cuts
AMPA3025 Perform brisket cuts	AMPX209 Sharpen knives AMPA3023 Explain opening cuts
AMPA3026 Perform rumping cuts	AMPX209 Sharpen knives AMPA3023 Explain opening cuts
AMPA3027 Perform rosette cuts	AMPX209 Sharpen knives AMPA3023 Explain opening cuts
AMPA3028 Perform midline cuts	AMPX209 Sharpen knives AMPA3023 Explain opening cuts
AMPA3029 Scald and dehair carcass	AMPX209 Sharpen knives
AMPA3031 Operate hide puller	AMPX209 Sharpen knives
AMPA3032 Remove pelt manually	AMPX209 Sharpen knives
AMPA3033 Bed dress carcass	AMPX209 Sharpen knives

Unit of competency	Prerequisite requirement
AMPA3034 Eviscerate animal carcass	AMPX209 Sharpen knives
AMPA3041 Eviscerate wild game field shot carcass	AMPX209 Sharpen knives
AMPA3042 Backdown pig carcass	AMPX209 Sharpen knives
AMPA3043 Prepare head for inspection	AMPX209 Sharpen knives
AMPA3045 Drop sock and pull shoulder pelt	AMPX209 Sharpen knives
AMPA3046 Undertake retain rail operations	AMPX209 Sharpen knives
AMPA3047 Prepare and present viscera for inspection	AMPX209 Sharpen knives

Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMP30516 Certificate III in Meat Processing (Slaughtering) Release 5	AMP30516 Certificate III in Meat Processing (Slaughtering) Release 4	New elective unit added: AMPA3015	Equivalent

Links

Companion Volumes, including Implementation Guides, are available at VETNet: - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>