



Australian Government

AMP30616 Certificate III in Meat Processing (General)

Release 3

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Modification History

Release	Comments
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 in meat processing plants who are working across a broad range of areas in the enterprise.

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 8, to a minimum of 50 points

- Core Units = 6 (20 points)
- Elective Units = Select at least 2 units from the elective list, to a minimum value of 30 points

Core Units

AMPCOR20 1	Maintain personal equipment	2
AMPCOR20 2	Apply hygiene and sanitation practices	4
AMPCOR20 3	Comply with Quality Assurance and HACCP requirements	4
AMPCOR20 4	Follow safe work policies and procedures	4
AMPCOR20 5	Communicate in the workplace	4
AMPCOR20 6	Overview the meat industry	2

Elective Units

- Select at least 2 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 meat processing and must be chosen to ensure the integrity of the qualification outcome at AQF level 3. Units selected will be worth 2 points

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

AMPA3000	Stun animal	4
AMPA3001	Stick and bleed animal* <i>AMPX209 Sharpen knives</i>	4
AMPA3003	Assess effective stunning and bleeding	2
AMPA3004	Monitor the effective operations of electrical stimulation	2
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
AMPA3009	Split carcass	4
AMPA3010	Overview legging operation	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
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>AMPA3023 Explain opening cuts</i> <i>AMPX209 Sharpen knives</i>	6

	<i>AMPA3023 Explain opening cuts</i>	
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 animal 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
AMPA3048	Bone small stock carcass – leg* <i>AMPX209 Sharpen knives</i>	10
AMPA3049	Slice and trim leg – small stock* <i>AMPX209 Sharpen knives</i>	10
AMPA3050	Bone large stock carcass – forequarter* <i>AMPX209 Sharpen knives</i>	15
AMPA3051	Bone large stock carcass – hindquarter* <i>AMPX209 Sharpen knives</i>	15
AMPA3052	Slice and trim large stock forequarter* <i>AMPX209 Sharpen knives</i>	15
AMPA3053	Slice and trim large stock hindquarter* <i>AMPX209 Sharpen knives</i>	15
AMPA3054	Break carcass using a bandsaw* <i>AMPX201 Prepare and operate a bandsaw</i>	15
AMPA3061	Operate leg boning machine	10
AMPA3062	Operate trunk boning machine* <i>AMPX209 Sharpen knives</i>	10
AMPA3063	Bone small stock carcass – shoulder* <i>AMPX209 Sharpen knives</i>	10

AMPA3064	Bone small stock carcase – middle* <i>AMPX209 Sharpen knives</i>	10
AMPA3065	Slice small stock carcase – shoulder* <i>AMPX209 Sharpen knives</i>	10
AMPA3066	Slice small stock carcase – middle* <i>AMPX209 Sharpen knives</i>	10
AMPA3067	Bone carcase using mechanical aids (large stock)* <i>AMPX209 Sharpen knives</i>	15
AMPA3068	Prepare and despatch meat products	8
AMPA3072	Perform carcase Meat Hygiene Assessment* <i>AMPX209 Sharpen knives</i>	2
AMPA3073	Perform process monitoring for Meat Hygiene Assessment	2
AMPA3074	Perform boning room Meat Hygiene Assessment	2
AMPA3081	Perform offal Meat Hygiene Assessment	2
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
AMPA3091	Implement a Quality Assurance program for rendering plant	4
AMPA3092	Grade beef carcasses using Meat Standards Australia standards	3

AMPA3093	Use standard product descriptions – sheep and goats	2
AMPA3094	Use standard product descriptions – beef	2
AMPA3095	Use standard product descriptions – pork	2
AMPA3096	Use standard product descriptions – kangaroos	2
AMPA3100	Perform manual chemical lean testing	2
AMPA3101	Overview of the NLIS for sheep and goats	2
AMPA3102	Overview of the NLIS program utilising RFIDs	2
AMPA3103	Manage NLIS data for livestock in lairage* <i>AMPA3102 Overview of the NLIS program utilising RFIDs</i>	2
AMPA3104	Manage NLIS data for sheep and goats in lairage* <i>AMPA3101 Overview of the NLIS for sheep and goats</i>	2
AMPA3105	Manage NLIS for direct purchase of stock identified with an RFID* <i>AMPA3102 Overview of the NLIS program utilising RFIDs</i>	2
AMPA3106	Manage NLIS for direct purchase of sheep or goats* <i>AMPA3101 Overview of the NLIS for sheep and goats</i>	2
AMPA3107	Manage NLIS data for saleyard purchase of livestock* <i>AMPA3102 Overview of the NLIS program utilising RFIDs</i>	2
AMPA3108	Manage NLIS for saleyard purchase of sheep or goats* <i>AMPA3101 Overview of the NLIS for sheep goats</i>	2
AMPA3109	Manage, report and upload NLIS slaughter data from RFIDs* <i>AMPA3102 Overview of the NLIS program</i>	4

	<i>utilising RFIDs</i>	
AMPA3110	Manage, report and upload mob based NLIS data for sheep and goats* <i>AMPA3101 Overview of the NLIS for sheep and goats</i>	2
AMPA3111	Conduct start up procedures and preoperational checks on slaughter floor NLIS data equipment* <i>AMPA3102 Overview of the NLIS program utilising RFIDs</i>	2
AMPA3112	Manage NLIS data from RFIDs on the slaughter floor* <i>AMPA3102 Overview of the NLIS program utilising RFIDs</i>	4
AMPA3113	Prepare a kill sheet	2
AMPA3114	Undertake pre slaughter checks of NVDs and PICs for NLIS for sheep and goats* <i>AMPA3101 Overview of the NLIS for sheep and goats</i>	2
AMPA3115	Undertake pre slaughter checks of NVDs, PICs and RFIDs* <i>AMPA3102 Overview of the NLIS program utilising RFIDs</i>	2
AMPA3116	Supervise meat packing operation	3
AMPA3117	Oversee product loadout	3
AMPA3118	Monitor pH and temperature decline	2
AMPA3133	Manage NLIS data for pigs in lairage* <i>AMPA3134 Overview of the NLIS pork</i>	2
AMPA3134	Overview of the NLIS Pork	2
AMPA3136	Monitor welfare of stock during out-of-hours receipt	1
AMPA402	Oversee plant compliance with the Australian standards for meat processing	3

AMPG300	Overview wild game meat industry	2
AMPG301	Operate a game harvesting vehicle	3
AMPG302	Eviscerate, inspect and tag wild game carcase in the field* <i>AMPX209 Sharpen knives</i>	3
AMPG303	Receive and inspect wild game carcasses from the field	3
AMPG304	Receive and inspect wild game carcasses at a processing plant	3
AMPG305	Store wild game carcasses	3
AMPG306	Use firearms to harvest wild game	3
AMPX209	Sharpen knives	4
AMPX301	Assess product in chillers	8
AMPX306	Provide coaching	3
AMPX307	Provide mentoring	3
AMPX308	Follow and implement an established work plan	2
AMPX310	Perform pre-operations hygiene assessment	2
AMPX311	Monitor production of packaged product to customer specifications	2
AMPX312	Calculate carcase yield in a boning room	4
AMPX313	Contribute to energy efficiency	3
AMPX404	Conduct an internal audit of a documented program	3
BSBFLM312	Contribute to team effectiveness	3
MSL904001	Perform standard calibrations	2
MSL922001	Record and present data	2
MSL933001	Maintain the laboratory/field workplace fit for purpose	3

MSL952002	Handle and transport samples or equipment	3
MSL954001	Obtain representative samples in accordance with sampling plan	3
MSL973001	Perform basic tests	3
MSL973002	Prepare working solutions	3
MSL973003	Prepare culture media	3
MSL973004	Perform aseptic techniques	3
MSMENV1 72	Identify and minimise environmental hazards	2
TAEDEL30 1	Provide work skill instruction	3

Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMP30616 Certificate III in Meat Processing (General) Release 3	AMP30616 Certificate III in Meat Processing (General) Release 2	New elective units added: <i>AMPA3136 Monitor welfare of stock during out-of-hours receipt</i> <i>AMPX312 Calculate carcass yield in a boning room</i>	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>