



Australian Government

AMP30716 Certificate III in Meat Processing (Quality Assurance)

Release 1

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Modification History

Release Number	TP Version	Comments
1	AMPv2	Initial release. No equivalent qualification.

Qualification Description

This qualification covers the work activities undertaken by Quality Assurance Officers in a meat processing enterprise. Typically people undertaking this qualification will be responsible for the day-to-day monitoring, testing and application of a QA program.

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: 17

- Core Units: 8
- Elective Units: 9

Core Units

Unit Code	Unit Title
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
AMPA3071	Implement food safety program
AMPX404	Conduct an internal audit of a documented program

Elective Units

- A minimum of 9 elective units must be completed.
- Select a minimum of 6 units from Group A
- Select a maximum of 3 units from Group A or Group B, or from this or any other endorsed Training Package or Accredited Course
Selected units must be relevant to job outcomes in meat processing Quality Assurance and must be chosen to ensure the integrity of the qualification outcome at AQF level 3

Group A

Unit Code	Unit Title
AMPA2006	Apply animal welfare and handling requirements
AMPA3003	Assess effective stunning and bleeding

AMPA3072	Perform carcass Meat Hygiene Assessment* <i>AMPX209 Sharpen knives</i>
AMPA3073	Perform process monitoring for Meat Hygiene Assessment
AMPA3074	Perform boning room Meat Hygiene Assessment
AMPA3081	Perform offal Meat Hygiene Assessment
AMPA3091	Implement a Quality Assurance program for rendering plant
AMPA3092	Grade beef carcasses using Meat Standards Australia standards
AMPA3093	Use standard product descriptions - sheep/goats
AMPA3094	Use standard product descriptions - beef
AMPA3095	Use standard product descriptions - pork
AMPA3096	Use standard product descriptions – kangaroos
AMPA3100	Perform manual chemical lean testing
AMPA3111	Conduct start up procedures and preoperational checks on slaughter floor NLIS data equipment* <i>AMPA3102 Overview of the NLIS program utilising RFIDs</i>
AMPA3118	Monitor temperature and pH decline
AMPA402	Oversee plant compliance with the Australian Standards for meat processing
AMPA406	Inspect transportation container or vehicle
AMPA411	Oversee humane handling of animals
AMPA412	Conduct an animal welfare audit of a meat processing plant* <i>AMPA2006 Apply animal welfare and handling requirements</i> <i>AMPA411 Oversee humane handling of animals</i> <i>AMPX404 Conduct an internal audit of a documented program</i>
AMPR321	Collect and prepare standard samples
AMPX301	Assess product in chillers
AMPX310	Perform pre-operations hygiene assessment

BSBFLM312	Contribute to team effectiveness
MSMENV172	Identify and minimise environmental hazards
MSL904001	Perform standard calibrations
MSL922001	Record and present data
MSL954001	Obtain representative samples in accordance with sampling plan
MSL973001	Perform basic tests
MSL973004	Perform aseptic techniques
MSS024006	Perform sampling and testing of water

Group B

Unit Code	Unit Title
AMPA3101	Overview of the NLIS for sheep and goats
AMPA3102	Overview of the NLIS program utilising RFIDs
AMPA3119	Apply food animal anatomy and physiology to inspection processes
AMPA3134	Overview of the NLIS Pork
AMPX209	Sharpen knives
AMPX308	Follow and implement an established work plan
TAAASS301	Contribute to assessment
TAEDEL301	Provide work skill instruction
UEENEED101A	Use computer applications relevant to a workplace

Qualification Mapping Information

No equivalent qualification.

Links

Companion volumes are available from the VETNET website -
http://companion_volumes.vetnet.education.gov.au/Pages/TrainingPackage.aspx?pid=33