



Australian Government

AMP30716 Certificate III in Meat Processing (Quality Assurance)

Release 5

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Modification History

Release	Comments
Release 5	This version released with AMP Australian Meat Processing Training Package Version 5.1.
Release 4	This version released with AMP Australian Meat Processing Training Package Version 5.0.
Release 3	This version released with AMP Australian Meat Processing Training Package Version 4.0.
Release 2	This version released with AMP Australian Meat Processing Training Package Version 3.0.
Release 1	This version released with AMP Australian Meat Processing Training Package Version 2.0.

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 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:

- 17 units of competency:
 - 8 core units plus
 - 9 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:

- 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.

Core Units

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

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.

Group A

AMPA2006	Apply animal welfare and handling requirements
AMPA3003	Assess effective stunning and bleeding
AMPA3072*	Perform carcass Meat Hygiene Assessment
AMPA3073	Perform process monitoring for Meat Hygiene

	Assessment
AMPA3074	Perform boning room Meat Hygiene Assessment
AMPA3081	Perform offal Meat Hygiene Assessment
AMPA3092	Grade beef carcasses using Meat Standards Australia standards
AMPA3093	Use standard product descriptions – sheep and goats
AMPA3094	Use standard product descriptions - beef
AMPA3095	Use standard product descriptions - pork
AMPA3100	Perform manual chemical lean testing
AMPA3111*	Conduct start up procedures and preoperational checks on slaughter floor NLIS data equipment
AMPA3118	Monitor pH and temperature decline
AMPA402	Oversee plant compliance with the Australian Standards for meat processing
AMPA406	Inspect transportation container or vehicle
AMPA416	Oversee humane handling of animals
AMPA417*	Conduct an animal welfare audit of a meat processing plant
AMPG307	Inspect wild game field depot
AMPR321	Collect and prepare standard samples
AMPX301	Assess product in chillers
AMPX310	Perform pre-operations hygiene assessment
AMPX312	Calculate carcase yield in a boning room
AMPX431	Oversee meat processing establishment's Halal compliance
BSBXTW301	Work in a team
MSL904002	Perform standard calibrations
MSL922001	Record and present data

MSL954004	Obtain representative samples in accordance with sampling plan
MSL973013	Perform basic tests
MSL973016	Perform aseptic techniques
MSMENV172	Identify and minimise environmental hazards
MSS024018	Perform sampling and testing of water

Group B

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
AMPA3138	Identify secondary sexual characteristics - beef
AMPX209	Sharpen knives
AMPX308	Follow and implement an established work plan
TAEDEL301	Provide work skill instruction
UEENEED101 A	Use computer applications relevant to a workplace

Prerequisite requirements

Unit of competency	Prerequisite requirement
AMPA3072 Perform carcase Meat Hygiene Assessment	AMPX209 Sharpen knives
AMPA3111 Conduct start up procedures and preoperational checks on slaughter floor NLIS data equipment	AMPA3102 Overview of the NLIS program utilising RFIDs
AMPA417 Conduct an animal welfare audit of a meat	AMPA2006 Apply animal welfare and handling requirements

Unit of competency	Prerequisite requirement
processing plant	AMPA416 Oversee humane handling of animals AMPX404 Conduct an internal audit of a documented program

Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMP30716 Certificate III in Meat Processing (Quality Assurance) Release 5	AMP30716 Certificate III in Meat Processing (Quality Assurance) Release 4	Qualification updated to remove two elective units that have 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 Volumes, including Implementation Guides, are available at VETNet - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>