



**Australian Government**

# **AMP30815 Certificate III in Meat Processing (Retail Butcher)**

**Release 1**

## AMP30815 Certificate III in Meat Processing (Retail Butcher)

### Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

### Qualification Description

This qualification is the trade qualification for butchers.

No occupational licensing, legislative or certification requirements are known to apply to this qualification at the time of publication.

### Entry Requirements

Nil.

## Packaging Rules

Total number of units = 44

- Core units = 37
- Elective units = 7

### Core Units

#### Stage 1

Unit Code	Unit Title
AMPCOR201	Maintain personal equipment
AMPCOR202	Apply hygiene and sanitation practices
AMPCOR204	Follow safe work policies and procedures
AMPCOR205	Communicate in the workplace
AMPCOR206	Overview the meat industry
AMPR101	Identify species and meat cuts
AMPR102	Trim meat for further processing* <i>AMPX209 Sharpen knives</i>
AMPR103	Store meat product
AMPR104	Prepare minced meat and minced meat products* <i>AMPX209 Sharpen knives</i>
AMPR105	Provide service to customers
AMPR203	Select, weigh and package meat for sale
AMPR212	Clean a meat retail work area
AMPX209	Sharpen knives
FDFOP2061A	Use numerical applications in the workplace

### Core Units

#### Stage 2

Unit Code	Unit Title
-----------	------------

AMPCOR203	Comply with Quality Assurance and HACCP requirements
AMPR201	Break and cut product using a bandsaw* <i>AMPX201 Prepare and operate bandsaw</i>
AMPR202	Provide advice on cooking and storage of meat products* <i>AMPRI05 Provide service to customers</i>
AMPR204	Package product using manual packing and labelling equipment
AMPR205	Use basic methods of meat cookery* <i>AMPX209 Sharpen knives</i>
AMPR208	Make and sell sausages
AMPR209	Produce and sell value-added products* <i>AMPX209 Sharpen knives</i>
AMPX201	Prepare and operate bandsaw
AMPX210	Prepare and slice meat cuts* <i>AMPX209 Sharpen knives</i>
AMPX211	Trim meat to specifications* <i>AMPX209 Sharpen knives</i>

## Core Units

### Stage 3

Unit Code	Unit Title
AMPR301	Prepare specialised cuts* <i>AMPX209 Sharpen knives</i>
AMPR302	Assess carcass or product quality
AMPR303	Calculate yield of carcass or product
AMPR304	Manage stock
AMPR305	Meet customer needs* <i>AMPRI05 Provide service to customers</i>

AMPR306	Provide advice on nutritional role of meat
AMPR307	Merchandise products, services
AMPR316	Cure, corn and sell product
AMPR317	Assess and sell poultry product
AMPR319	Locate, identify and assess meat cuts
AMPR320	Assess and address customer preferences
AMPR322	Prepare and produce value added products
AMPX304	Prepare primal cuts* <i>AMPX304 Prepare primal cuts</i>

### Elective Units

Select:

- 1 unit from Group A (Stage 1)
- 1 unit from Group B (Stage 2)
- 1 unit from Group C (Stage 3)
- 4 units from Groups C or D

### Group A: Stage 1

Unit Code	Unit Title
AMPR106	Process sales transactions
AMPR107	Undertake minor routine maintenance
AMPR108	Monitor meat temperature from receipt to sale

### Group B: Stage 2

Unit Code	Unit Title
AMPR206	Vacuum pack product in a retail operation
AMPR207	Undertake routine preventative maintenance
AMPR210	Receive meat product

AMPR211	Provide advice on meal solutions in a meat retail outlet
AMPX212	Package product using automatic packing and labelling equipment
AMPX213	Despatch meat product
BSBITU101	Operate a personal computer
SIRXFIN201	Balance and secure point-of-sale terminal

### Group C: Stage 3

Unit Code	Unit Title
AMPR312	Bone game meat* <i>AMPX209 Sharpen knives</i>
AMPR323	Break small stock carcasses for retail sale* <i>AMPX209 Sharpen knives</i> <i>AMPR319 Locate, identify and assess meat cuts</i>
AMPR324	Break large stock carcasses for retail sale* <i>AMPX209 Sharpen knives</i> <i>AMPR319 Locate, identify and assess meat cuts</i>

### Group D: Stage 3

Unit Code	Unit Title
AMPR308	Prepare, roll, sew and net meat
AMPR309	Bone and fillet poultry* <i>AMPX209 Sharpen knives</i>
AMPR310	Cost and price meat products
AMPR311	Prepare portion control to specifications* <i>AMPX209 Sharpen knives</i>
AMPR313	Order stock in a meat enterprise
AMPR314	Calculate and present statistical data in a meat enterprise

AMPR315	Utilise the Meat Standards Australia system to meet customer requirements
AMPR321	Collect and prepare standard samples
AMPR325	Prepare cooked meat product for retail sale
AMPX305	Smoke product
AMPX306	Provide coaching
AMPX307	Provide mentoring
AMPX309	Identify and repair equipment faults
LMFGG2002B	Apply First Aid
SIRXSLS201	Sell products and services
SIRXMER303	Coordinate merchandise presentation
TAEDEL301A	Provide work skill instruction

## Qualification Mapping Information

MTM30813 Certificate II in Meat Processing (Meat Retailing)	E
---	---

## Links

Companion Guides - <http://www.agrifoodskills.net.au/?page=TPCompanionGuides>