



Australian Government

AMP30916 Certificate III in Meat Processing (Smallgoods - General)

Release 1

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Modification History

Release Number	TP Version	Comments
1	AMPv2	Initial release

Qualification Description

This qualification covers work activities undertaken by smallgoods producers working in larger, factory-type smallgoods enterprises. Factories will often have specialised lines of production, (for example, hams and bacons) and use complex production machinery, and may not encompass the range of smallgoods production techniques found in traditional smallgoods enterprises.

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 = 25

- Core Units = 5
- Elective Units = 20

Core Units

Unit Code	Unit Title
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

Elective Units

- Select 2 units from Group A
 - Select 7 units from Group B
 - Select 7 units from Group C
 - The remaining 4 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 smallgoods processing and must be chosen to ensure the integrity of the qualification outcome at AQF level 3

Group A

Unit Code	Unit Title
AMPS101	Handle materials and products
AMPS102	Pack smallgoods product
AMPX202	Clean work area during operations
FDFOP2061A	Use numerical applications in the workplace
HLTAID003	Provide first aid

Group B

Unit Code	Unit Title
AMPA2047	Inspect hindquarter and remove contamination* <i>AMPX209 Sharpen knives</i>
AMPA2048	Inspect forequarter and remove contamination* <i>AMPX209 Sharpen knives</i>
AMPA2109	Store carcase product
AMPA2110	Store carton product
AMPA2174	Clean after operations – boning room
AMPS201	Package product using thermoform process
AMPS203	Operate bar and coder systems
AMPS205	Select, identify and prepare casings
AMPS206	Manually shape and form product
AMPS207	Slice product using simple machinery
AMPS208	Rotate stored meat
AMPS209	Rotate meat product
AMPS210	Inspect carton meat
AMPS211	Prepare dry ingredients
AMPS212	Measure and calculate routine workplace data
AMPS213	Manually link and tie product
AMPX203	Operate scales and semi-automatic labelling machinery
AMPX205	Clean chillers
AMPX206	Operate forklift in a specific workplace
AMPX207	Vacuum pack product
AMPX209	Sharpen knives

AMPX210	Prepare and slice meat cuts* <i>AMPX209 Sharpen knives</i>
AMPX211	Trim meat to specifications* <i>AMPX209 Sharpen knives</i>
AMPX212	Package product using automatic packing and labelling equipment
AMPX213	Despatch meat product
AMPX214	Package meat and smallgoods product for retail sale
AMPX217	Package product using gas flushing process
AMPX218	Operate metal detection unit
AMPX301	Assess product in chillers
CPPCLO3038	Clean food-handling areas
FDFOP2007A	Work in a freezer storage area
FDFOP2010A	Work with temperature controlled stock
MSL922001	Record and present data
TLID2013	Move materials mechanically using automated equipment

Group C

AMPA3094	Use standard product descriptions – beef
AMPA3095	Use standard product descriptions – pork
AMPS300	Operate mixer or blender unit
AMPS301	Cook, steam and cool product
AMPS302	Prepare dried meat
AMPS303	Fill casings
AMPS304	Thaw product – water
AMPS305	Thaw product – air
AMPS307	Sort meat

AMPS308	Batch meat
AMPS309	Operate product forming machinery
AMPS310	Operate link and tie machinery
AMPS311	Operate complex slicing and packaging machinery
AMPS312	Prepare meat-based pates and terrines for commercial sale
AMPS313	Prepare product formulations
AMPS314	Ferment and mature product
AMPS315	Blend meat product
AMPX204	Maintain production records
AMPX302	Cure and corn product
AMPX303	Break carcase into primal cuts* <i>AMPX209 Sharpen knives</i>
AMPX304	Prepare primal cuts* <i>AMPX209 Sharpen knives</i>
AMPX305	Smoke product
AMPX306	Provide coaching
AMPX307	Provide mentoring
AMPX309	Identify and repair equipment faults
BSBINM302	Utilise a knowledge management system
FDFOP3002A	Set up a production or packaging line for operation
MSL904001	Perform standard calibrations
MSL952002	Handle and transport samples or equipment
MSL954001	Obtain representative samples in accordance with sampling plan
MSL973001	Perform basic tests
TAEDEL301	Provide work skill instruction
TLIA2009	Complete and check import/export documentation

Qualification Mapping Information

Equivalent to AMP30911 Certificate III in Meat Processing (Smallgoods - General).

Links

Companion volumes are available from the VETNET website -

http://companion_volumes.vetnet.education.gov.au/Pages/TrainingPackage.aspx?pid=33