



Australian Government

AMP30916 Certificate III in Meat Processing (Smallgoods - General)

Release 3

AMP30916 Certificate III in Meat Processing (Smallgoods - General)

Modification History

| Release | Comments |
|-----------|---|
| 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 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 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:

- 25 units of competency:

- 5 core units plus
- 20 elective units.

Core Units

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|-----------|--|
| 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.

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

Group A

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|------------|---|
| AMPS101 | Handle materials and products |
| AMPS102 | Pack smallgoods product |
| AMPX202 | Clean work area during operations |
| FBPOPR2069 | Use numerical applications in the workplace |
| HLTAID003 | Provide first aid |

Group B

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| AMPA2047* | Inspect hindquarter and remove contamination |
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| AMPA2048* | Inspect forequarter and remove contamination |
| 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 |
| AMPX211* | Trim meat to specifications |
| AMPX212 | Package product using automatic packing and labelling equipment |
| AMPX213 | Despatch meat product |

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| 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 |
| FBPOPR2007 | Work in a freezer storage area |
| FBPOPR2010 | Work with temperature controlled stock |
| MSL922001 | Record and present data |
| TLID2013 | Move materials mechanically using automated equipment |

Group C

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| 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 |

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| AMPS313 | Prepare product formulations |
| AMPS314 | Ferment and mature product |
| AMPS315 | Blend meat product |
| AMPX204 | Maintain production records |
| AMPX302 | Cure and corn product |
| AMPX303* | Break carcass into primal cuts |
| AMPX304* | Prepare primal cuts |
| AMPX305 | Smoke product |
| AMPX306 | Provide coaching |
| AMPX307 | Provide mentoring |
| AMPX309 | Identify and repair equipment faults |
| AMPX312 | Calculate carcass yield in a boning room |
| BSBINM302 | Utilise a knowledge management system |
| FBPOPR3004 | Set up a production or packaging line for operation |
| MSL904002 | Perform standard calibrations |
| MSL952002 | Handle and transport samples or equipment |
| MSL954004 | Obtain representative samples in accordance with sampling plan |
| MSL973013 | Perform basic tests |
| TAEDEL301 | Provide work skill instruction |
| TLIA2009 | Complete and check import/export documentation |

Prerequisite requirements

| Unit of competency | Prerequisite requirement |
|---|--------------------------|
| AMPA2047 Inspect hindquarter and remove contamination | AMPX209 Sharpen knives |

| Unit of competency | Prerequisite requirement |
|---|--------------------------|
| AMPA2048 Inspect forequarter and remove contamination | AMPX209 Sharpen knives |
| AMPX210 Prepare and slice meat cuts | AMPX209 Sharpen knives |
| AMPX211 Trim meat to specifications | AMPX209 Sharpen knives |
| AMPX303 Break carcass into primal cuts | AMPX209 Sharpen knives |
| AMPX304 Prepare primal cuts | AMPX209 Sharpen knives |

Qualification Mapping Information

| Code and title current version | Code and title previous version | Comments | Equivalence status |
|--|--|--|--------------------------|
| AMP30916 Certificate III in Meat Processing (Smallgoods - General) Release 3 | AMP30916 Certificate III in Meat Processing (Smallgoods - General) Release 2 | All unit codes and titles checked, only elective units required updating | 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>