



Australian Government

AMP31216 Certificate III in Meat Processing (Packing Operations)

Release 1

AMP31216 Certificate III in Meat Processing (Packing Operations)

Modification History

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

Qualification Description

This qualification covers the work activities undertaken by team leaders in a packing room of a meat processing operation. Typically people undertaking this qualification will have responsibility for a group of people and for the smooth, safe and efficient running of the packing process. They will frequently be called upon to train new recruits or to implement new processes or customer specifications.

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

Candidates must have completed the following units or their equivalent:

AMPA2068 Inspect meat for defects

AMPA2070 Identify cuts and specifications

AMPA2071 Pack meat product

Packaging Rules

Total number of units = 18

- Core Units = 7
- Elective Units = 11

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
AMPA3116	Supervise meat packing operation

Elective Units

- Select a minimum of 11 units
 - 8 units must be selected from the elective list
 - The remaining 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 a meat processing packing operation and must be chosen to ensure the integrity of the qualification outcome at AQF level 3

Unit Code	Unit Title
AMPA3072	Perform carcase Meat Hygiene Assessment* <i>AMPX209 Sharpen knives</i>
AMPA3073	Perform process monitoring for Meat Hygiene Assessment
AMPA3074	Perform boning room Meat Hygiene Assessment
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
AMPA3117	Oversee product loadout
AMPX301	Assess product in chillers
AMPX308	Follow and implement an established work plan
AMPX309	Identify and repair equipment faults
AMPX310	Perform pre-operations hygiene assessment
AMPX311	Monitor production of packaged product to customer specifications
AMPX404	Conduct an internal audit of a documented program
FDFOP3002A	Set up a production or packaging line for operation
MSS403032	Analyse manual handling processes
MSL904001	Perform standard calibrations
MSL922001	Record and present data
MSL954001	Obtain representative samples in accordance with sampling plan
MSMENV172	Identify and minimise environmental hazards
MSMSUP300	Identify and apply process improvements

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