



Australian Government

AMP40215 Certificate IV in Meat Processing (General)

Release 3

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Modification History

Release	Comments
Release 3	This version released with AMP Australian Meat Processing Training Package Version 3.0.
Release 2	This version released with AMP Australian Meat Processing Training Package Version 2.0.
Release 1	This version released with AMP Australian Meat Processing Training Package Version 1.0.

Qualification Description

This qualification covers work activities undertaken by workers at supervisory or post-trade level in the meat industry. It is designed to enable candidates to select a mix of technical and leadership units to suit their job roles and career requirements. This qualification is also designed to enable candidates to gain cross-sectoral experience in the meat industry.

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

To achieve this qualification, competency must be demonstrated in:

- 12 units of competency:
 - 4 core units plus
 - 8 elective units.

Core Units

AMPCOR401	Manage own work performance
AMPCOR402	Facilitate Quality Assurance process

AMPCOR403	Participate in workplace health and safety risk control process
AMPCOR404	Facilitate hygiene and sanitation performance

Elective Units

Select:

- 1 unit from Group A
- 1 unit from Groups B or C or D or E
- 3 units from the elective list (any group)
- 3 additional units from the elective list, or this or any other endorsed Training Package or Accredited Course. Selected units must be relevant to job outcomes in meat processing and must be chosen to ensure the integrity of the qualification outcome at AQF level 4.

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

Group A: Technical Units

AMPA400	Utilise refrigeration index
AMPA401	Implement a Meat Hygiene Assessment program
AMPA402	Oversee plant compliance with the Australian standards for meat processing
AMPA403	Apply meat science
AMPA404	Conduct and validate pH and temperature declines to MSA standards
AMPA407	Contribute to abattoir design and construction processes
AMPA411	Oversee humane handling of animals
AMPA413	Review or develop an Emergency Animal Disease Response Plan
AMPX401	Monitor meat preservation process
AMPX402	Monitor and overview the production of processed meats and smallgoods
AMPX403	Monitor and overview the production of Uncooked Comminuted Fermented Meat (UCFM)* <i>AMPCOR202 Apply hygiene and sanitation practices</i>

	<i>AMPCOR404 Facilitate hygiene and sanitation practices</i>
AMPX405	Conduct statistical analysis of process
AMPX407	Oversee export requirements
AMPX415	Specify beef product using AUS-MEAT language
AMPX416	Specify sheep product using AUS-MEAT language
AMPX417	Specify pork product using AUS-MEAT language
AMPX420	Participate in the ongoing development and implementation of a HACCP and Quality Assurance system
AMPX421	Establish sampling program
AMPX424	Raise and validate requests for export permits and Meat Transfer Certificates
AMPX426	Undertake chiller assessment to AUS-MEAT requirements
AMPX427	Dry age meat

Group B: Management units

AMPA405	Develop and implement Quality Assurance program for a rendering plant
AMPX406	Manage or oversee an external audit of the establishment's quality system
AMPX408	Coordinate contracts
AMPX409	Prepare and evaluate resource proposals
AMPX410	Facilitate achievement of enterprise environmental policies and goals
AMPX413	Manage and maintain a food safety plan
AMPX414	Assess and evaluate meat industry requirements and processes
AMPX419	Participate in product recall

AMPX422	Develop and implement work instructions and SOPs
BSBCUS402	Address customer needs
BSBHRM405	Support the recruitment, selection and induction of staff
BSBINM401	Implement workplace information system
BSBMGT402	Implement operational plan
BSBMGT403	Implement continuous improvement
BSBMKG414	Undertake marketing activities
BSBRKG404	Monitor and maintain records in an online environment
SIRRINV001	Receive and handle retail stock
SIRRMRM001	Plan merchandise buying strategy
SIRRRTF002	Monitor retail store financials
SIRXCEG003	Build customer relationships and loyalty

Group C: Leadership units

AMPX411	Foster a learning culture in a meat enterprise
AMPX412	Build productive and effective workplace relationships
AMPX418	Lead communication in the workplace
AMPX423	Supervise new recruits
BSBINN301	Promote innovation in a team environment
BSBLDR403	Lead team effectiveness
BSBLED401	Develop teams and individuals

Group D: Auditing units

AMPA412	<p>Conduct an animal welfare audit of a meat processing plant*</p> <p><i>AMPA411 Oversee of humane handling of animals</i></p> <p><i>AMPX404 Conduct an internal audit of a documented</i></p>
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	<i>program</i> <i>MTMP2010A Apply animal welfare and handling requirements</i>
AMPX404	Conduct an internal audit of a documented program
AMPX425	Conduct a document review
FDFAU4001A	Assess compliance with food safety programs
FDFAU4002A	Communicate and negotiate to conduct food safety audits
FDFAU4003A	Conduct food safety audits
FDFAU4004A	Identify, evaluate and control food safety hazards

Group E: Training units

TAEASS401	Plan assessment activities and processes
TAEASS402	Assess competence

Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMP40215 Certificate IV in Meat Processing (General) Release 3	AMP40215 Certificate IV in Meat Processing (General) Release 2	New elective unit added to Group A Technical Units: <i>AMPA413 Review or develop an Emergency Animal Disease Response Plan</i>	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>