



Australian Government

AMP40315 Certificate IV in Meat Processing (Leadership)

Release 4

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Modification History

Release	Comments
Release 4	This version released with AMP Australian Meat Processing Training Package Version 4.0.
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 experienced meat workers who are carrying out supervisory roles.

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:

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

Elective units must ensure the integrity of the qualification's Australian Qualification Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome. The electives are to be chosen as follows:

- 5 units from the elective list
- 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 supervisory roles and must be chosen to ensure the integrity of the qualification outcome at AQF level 4.

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

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

AMPA413	Review or develop an Emergency Animal Disease Response Plan
AMPX403*	Monitor and overview the production of Uncooked Comminuted Fermented Meat (UCFM)
AMPX408	Coordinate contracts
AMPX409	Prepare and evaluate resource proposals
AMPX410	Facilitate achievement of enterprise environmental policies and goals
AMPX411	Foster a learning culture in a meat enterprise
AMPX412	Build productive and effective workplace relationships
AMPX413	Manage and maintain a food safety plan
AMPX414	Assess and evaluate meat industry requirements and processes
AMPX418	Lead communication in the workplace
AMPX419	Participate in product recall
AMPX422	Develop and implement work instructions and SOPs
AMPX423	Supervise new recruits

AMPX428	Plan, conduct and report a workplace incident investigation
BSBCUS402	Address customer needs
BSBINM401	Implement workplace information system
BSBINN301	Promote innovation in a team environment
BSBLDR403	Lead team effectiveness
BSBLED401	Develop teams and individuals
BSBMGT402	Implement operational plan
BSBMGT403	Implement continuous improvement
SIRRINV001	Receive and handle retail stock
SIRRMRM001	Plan merchandise buying strategy
SIRRRTF002	Monitor retail store financials
TAEASS401	Plan assessment activities and processes
TAEASS402	Assess competence

Prerequisite requirements

Unit of competency	Prerequisite requirement
AMPX403 Monitor and overview the production of Uncooked Comminuted Fermented Meat (UCFM)	AMPCOR202 Apply hygiene and sanitation practices AMPCOR404 Facilitate hygiene and sanitation performance

Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMP40315 Certificate IV in Meat Processing (Leadership)	AMP40315 Certificate IV in Meat Processing (Leadership)	New elective unit added: AMPX428	Equivalent qualification

Code and title current version	Code and title previous version	Comments	Equivalence status
Release 4	Release 3		

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adb8443a7>