



Australian Government

AMP40315 Certificate IV in Meat Processing (Leadership)

Release 5

AMP40315 Certificate IV in Meat Processing (Leadership)

Modification History

| Release | Comments |
|-----------|---|
| Release 5 | This version released with AMP Australian Meat Processing Training Package Version 5.1. |
| 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) |
| 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 |
| 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 |

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|------------|--|
| 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) Release 5 | AMP40315 Certificate IV in Meat Processing (Leadership) Release 4 | Qualification updated to remove three elective units that have been deleted as part of meeting Skills Ministers' priority of removing training products with low or no | Equivalent |

| Code and title current version | Code and title previous version | Comments | Equivalence status |
|-----------------------------------|------------------------------------|--------------------------------------|--------------------|
| | | enrolments, as agreed by the AISC | |

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>