# AMP40415 Certificate IV in Meat Processing (Quality Assurance)

**Release 1**

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## Modification History

| Release | TP Version | Comment |
|---------|------------|---------|
| 1 | AMPv1.0 | Initial release |

## Qualification Description

This qualification covers work activities undertaken by Quality Assurance officers in meat processing enterprises.

No occupational licensing, legislative or certification requirements are known to apply to this qualification at the time of publication.

## Entry Requirements

The following units must be completed prior to commencing this qualification:

- 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

# Packaging Rules

Total number of units = 12

- Core units = 6
- Elective units = 6

**Core Units**

| Unit Code | Unit Title |
|---|---|
| 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 |
| AMPX404 | Conduct an internal audit of a documented program |
| AMPX420 | Participate in the ongoing development and implementation of a HACCP and Quality Assurance system |

**Elective Units**

Select:

- 4 units from the elective list
- 2 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 Quality Assurance and must be chosen to ensure the integrity of the qualification outcome at AQF level 4.

| Unit Code | Unit Title |
|---|---|
| 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 |
| AMPA405 | Develop and implement Quality Assurance program for a rendering plant |
| AMPA412 | Conduct an animal welfare audit of a meat processing plant* |

|  | *AMPA411 Oversee of humane handling of animals* |
|---|---|
|  | *AMPX404 Conduct an internal audit of a documented program* |
|  | *MTMP2010A Apply animal welfare and handling requirements* |
| AMPX403 | Monitor and overview the production of Uncooked Comminuted Fermented Meat (UCFM)* |
|  | *AMPCOR202 Apply hygiene and sanitation practices* |
|  | *AMPCOR404 Facilitate hygiene and sanitation performance* |
| AMPX405 | Conduct statistical analysis of process |
| AMPX406 | Manage or oversee an external audit of the establishment's quality system |
| AMPX415 | Specify beef product using AUS-MEAT language |
| AMPX416 | Specify sheep product using AUS-MEAT language |
| AMPX417 | Specify pork product using AUS-MEAT language |
| AMPX419 | Participate in product recall |
| AMPX422 | Develop and implement work instructions and SOPs |
| AMPX424 | Raise and validate requests for export permits and Meat Transfer Certificates |
| AMPX425 | Conduct a document review |
| AMPX426 | Undertake chiller assessment to AUS-MEAT requirements |
| 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 |

# Qualification Mapping Information

| MTM40311 Certificate IV in Meat Processing (Quality Assurance) | E |
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# Links

Companion Guides - http://www.agrifoodskills.net.au/?page=TPCompanionGuides

AgriFood Skills Australia