



Australian Government

AMP40516 Certificate IV in Meat Processing (Meat Safety)

Release 2

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Modification History

Release Number	TP Version	Comments
2	AMP v2.2	Update to packaging rules to correct unit title
1	AMPv2	Initial release

Qualification Description

This qualification covers work activities undertaken by meat inspectors in meat processing enterprises, usually at export processing plants. It covers the duties of a meat inspector performing post-mortem inspection and, in some cases, ante-mortem inspection.

People seeking registration as a meat inspector should check the current requirements with their state or territory food authority or the Australian Government – Agriculture, as appropriate, when selecting electives.

This qualification differs from the *Certificate III in Meat Processing (Meat Safety)* in that it addresses the skills and knowledge necessary to oversee the implementation of Approved Arrangements and workplace health and safety programs.

Entry Requirements

There are no entry requirements for this qualification.

Packaging Rules

Total number of units = 21 or 24 (depending on elective selection)

- Core Units = 14
- Elective Units = 7 or 10 (depending on elective selection)

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
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
AMPX209	Sharpen knives
AMPA3119	Apply food animal anatomy and physiology to inspection processes
AMPA3071	Implement food safety program
AMPA3131	Identify and report emergency diseases of food animals

Elective Units

- Select 2 units from Group A **or**
- Select 1 unit from Group A and 4 units from Group B
- Select 5 units from Group C

Group A

Unit Code	Unit Title
AMPA3120	Perform ante and post-mortem inspection - Ovine and Caprine* <i>AMPX209 Sharpen Knives</i> <i>AMPA3002 Handle animals humanely while conducting ante-mortem inspection</i>
AMPA3121	Perform ante and post-mortem inspection – Bovine* <i>AMPX209 Sharpen Knives</i> <i>AMPA3002 Handle animals humanely while conducting ante-mortem inspection</i>
AMPA3122	Perform ante and post-mortem inspection – Porcine* <i>AMPX209 Sharpen Knives</i> <i>AMPA3002 Handle animals humanely while conducting ante-mortem inspection</i>
AMPA3123	Perform ante and post-mortem inspection – Poultry* <i>AMPX209 Sharpen Knives</i> <i>AMPA3002 Handle animals humanely while conducting ante-mortem inspection</i>
AMPA3124	Perform ante and post-mortem inspection – Ratites* <i>AMPX209 Sharpen Knives</i> <i>AMPA3002 Handle animals humanely while conducting ante-mortem inspection</i>
AMPA3125	Perform ante and post-mortem inspection – Camels* <i>AMPX209 Sharpen Knives</i> <i>AMPA3002 Handle animals humanely while conducting ante-mortem inspection</i>
AMPA3127	Perform post-mortem inspection – Wild game* <i>AMPX209 Sharpen Knives</i>
AMPA3128	Perform ante and post-mortem inspection – Rabbits* <i>AMPX209 Sharpen Knives</i> <i>AMPA3002 Handle animals humanely while conducting ante-mortem inspection</i>
AMPA3129	Perform ante and post-mortem inspection – Deer*

	<i>AMPX209 Sharpen Knives</i> <i>AMPA3002 Handle animals humanely while conducting ante-mortem inspection</i>
AMPA3130	Perform ante and post-mortem inspection – Horses * <i>AMPX209 Sharpen Knives</i> <i>AMPA3002 Handle animals humanely while conducting ante-mortem inspection</i>
AMPA3132	Perform ante and post-mortem inspection– Alpacas or Llamas* <i>AMPX209 Sharpen Knives</i> <i>AMPA3002 Handle animals humanely while conducting ante-mortem inspection</i>
AMPA3135	Perform ante and post-mortem inspection – Calves* <i>AMPX209 Sharpen Knives</i> <i>AMPA3002 Handle animals humanely while conducting ante-mortem inspection</i>

Group B

Unit Code	Unit Title
AMPA3002	Handle animals humanely while conducting ante-mortem inspection
AMPA3003	Assess effective stunning and bleeding
AMPA3043	Prepare head for inspection* <i>AMPX209 Sharpen Knives</i>
AMPA3047	Prepare and present viscera for inspection* <i>AMPX209 Sharpen knives</i>
AMPA3072	Perform carcass Meat Hygiene Assessment* <i>AMPX209 Sharpen Knives</i>
AMPA3073	Perform process monitoring for Meat Hygiene Assessment
AMPA3074	Perform boning room Meat Hygiene Assessment
AMPA3081	Perform offal Meat Hygiene Assessment
AMPA402	Oversee plant compliance with the Australian Standards for meat

	processing
AMPA406	Inspect transportation container or vehicle
AMPG300	Overview wild game meat industry
AMPG303	Receive and inspect wild game carcasses from the field
AMPG304	Receive and inspect wild game carcasses at a processing plant
AMPG305	Store wild game carcasses
AMPX404	Conduct an internal audit of a documented program
BSBFLM312	Contribute to team effectiveness
MSL904001	Perform standard calibrations
MSL922001	Record and present data
MSL954001	Obtain representative samples in accordance with sampling plan

Group C

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
AMPA407	Contribute to abattoir design and construction processes
AMPA411	Oversee humane handling of animals
AMPA412	Conduct an animal welfare audit of a meat processing plant* <i>AMPA2006 Apply animal welfare and handling requirements</i> <i>AMPA411 Oversee humane handling of animals</i> <i>AMPX404 Conduct an internal audit of a documented program</i>
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>MTMCOR404 Facilitate hygiene and sanitation performance</i>
AMPX404	Conduct an internal audit of a documented program
AMPX406	Manage or oversee an external audit of the establishment's quality system
AMPX407	Oversee export requirements
AMPX412	Build productive and effective workplace relationships
AMPX420	Participate in 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
AMPX425	Conduct a document review
FDFAU4001A	Assess compliance with food safety programs
FDFAU4003A	Conduct food safety audits
FDFAU4002A	Communicate and negotiate to conduct food safety audits
PSPREG412A	Gather and manage evidence

Qualification Mapping Information

This qualification is not equivalent to previous versions of the Certificate IV in Meat Processing (Meat Safety).

Links

Companion Volume implementation guides are found in VETNet -
<https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adb8443a7>