



**Australian Government**

# **AMP40516 Certificate IV in Meat Processing (Meat Safety)**

**Release 4**

## AMP40516 Certificate IV in Meat Processing (Meat Safety)

### 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 2.2.
Release 1	This version released with AMP Australian Meat Processing Training Package Version 2.0.

### 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

To achieve this qualification, competency must be demonstrated in:

- 21 or 24 (depending on elective selection) units of competency:
  - 14 core units plus
  - 7 or 10 (depending on elective selection) 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:

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

### Core Units

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

### 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.

### Group A

AMPA3120*	Perform ante and post-mortem inspection - Ovine and Caprine
AMPA3121*	Perform ante and post-mortem inspection – Bovine
AMPA3122*	Perform ante and post-mortem inspection – Porcine
AMPA3123*	Perform ante and post-mortem inspection – Poultry
AMPA3124*	Perform ante and post-mortem inspection – Ratites
AMPA3125*	Perform ante and post-mortem inspection – Camels
AMPA3127*	Perform post-mortem inspection – Wild game
AMPA3128*	Perform ante and post-mortem inspection – Rabbits
AMPA3129*	Perform ante and post-mortem inspection – Deer
AMPA3130*	Perform ante and post-mortem inspection – Horses
AMPA3132*	Perform ante and post-mortem inspection– Alpacas or Llamas
AMPA3135*	Perform ante and post-mortem inspection – Calves

### Group B

AMPA3002	Handle animals humanely while conducting ante-mortem inspection
AMPA3003	Assess effective stunning and bleeding
AMPA3043*	Prepare head for inspection
AMPA3047*	Prepare and present viscera for inspection
AMPA3072*	Perform carcass Meat Hygiene Assessment
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
MSL904002	Perform standard calibrations
MSL922001	Record and present data
MSL954004	Obtain representative samples in accordance with sampling plan

### Group C

AMPA400	Utilise refrigeration index
AMPA401	Implement a Meat Hygiene Assessment program
AMPA402	Oversee plant compliance with the Australian Standards for meat processing
AMPA406	Inspect transportation container or vehicle
AMPA407	Contribute to abattoir design and construction processes
AMPA413	Review or develop an Emergency Animal Disease Response Plan
AMPA414	Manage the collection, monitoring and interpretation of animal health data from a meat processing plant
AMPA416	Oversee humane handling of animals
AMPA417*	Conduct an animal welfare audit of a meat processing plant

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)
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
AMPX428	Plan, conduct and report a workplace incident investigation
FBPAUD4001	Assess compliance with food safety programs
FBPAUD4002	Communicate and negotiate to conduct food safety audits
FBPAUD4003	Conduct food safety audits

### Prerequisite requirements

Unit of competency	Prerequisite requirement
AMPA3043 Prepare head for inspection	AMPX209 Sharpen Knives
AMPA3047 Prepare and present viscera for inspection	AMPX209 Sharpen knives
AMPA3072 Perform carcass Meat Hygiene Assessment	AMPX209 Sharpen Knives

<b>Unit of competency</b>	<b>Prerequisite requirement</b>
AMPA3120 Perform ante and post-mortem inspection - Ovine and Caprine	AMPX209 Sharpen Knives AMPA3002 Handle animals humanely while conducting ante-mortem inspection
AMPA3121 Perform ante and post-mortem inspection – Bovine	AMPX209 Sharpen Knives AMPA3002 Handle animals humanely while conducting ante-mortem inspection
AMPA3122 Perform ante and post-mortem inspection – Porcine	AMPX209 Sharpen Knives AMPA3002 Handle animals humanely while conducting ante-mortem inspection
AMPA3123 Perform ante and post-mortem inspection – Poultry	AMPX209 Sharpen Knives AMPA3002 Handle animals humanely while conducting ante-mortem inspection
AMPA3124 Perform ante and post-mortem inspection – Ratites	AMPX209 Sharpen Knives AMPA3002 Handle animals humanely while conducting ante-mortem inspection
AMPA3125 Perform ante and post-mortem inspection – Camels	AMPX209 Sharpen Knives AMPA3002 Handle animals humanely while conducting ante-mortem inspection
AMPA3127 Perform post-mortem inspection – Wild game	AMPX209 Sharpen Knives
AMPA3128 Perform ante and post-mortem inspection – Rabbits	AMPX209 Sharpen Knives AMPA3002 Handle animals humanely while conducting ante-mortem inspection
AMPA3129 Perform ante and post-mortem inspection – Deer	AMPX209 Sharpen Knives AMPA3002 Handle animals humanely while conducting ante-mortem inspection
AMPA3130 Perform ante and post-mortem inspection – Horses	AMPX209 Sharpen Knives AMPA3002 Handle animals humanely while conducting ante-mortem inspection

Unit of competency	Prerequisite requirement
AMPA3132 Perform ante and post-mortem inspection– Alpacas or Llamas	AMPX209 Sharpen Knives AMPA3002 Handle animals humanely while conducting ante-mortem inspection
AMPA3135 Perform ante and post-mortem inspection – Calves	AMPX209 Sharpen Knives AMPA3002 Handle animals humanely while conducting ante-mortem inspection
AMPA417 Conduct an animal welfare audit of a meat processing plant	AMPA2006 Apply animal welfare and handling requirements AMPA416 Oversee humane handling of animals AMPX404 Conduct an internal audit of a documented program
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
AMP40516 Certificate IV in Meat Processing (Meat Safety) Release 4	AMP40516 Certificate IV in Meat Processing (Meat Safety) Release 3	New elective units added:  AMPA406, AMPA414, AMPX428  AMPX403 – correction made to prerequisite code  All unit codes and titles checked, FDF, MSL and AMPA417 elective units updated	Equivalent qualification



## Links

Companion Volumes, including Implementation Guides, are available at VETNet -  
<https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adb8443a7>