



Australian Government

AMP50215 Diploma of Meat Processing

Release 1

AMP50215 Diploma of Meat Processing

Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Qualification Description

The qualification is for people who are in a management position or who have the potential to move into these positions. People who enter this qualification will usually have substantial experience in a meat industry sector, and will be seeking to improve their business expertise and experience.

People who are considering undertaking this qualification need to be aware that it requires extensive reading, writing of assignments and project work.

The Diploma qualification is designed for people who are already employed in the industry and who have the opportunity to draw upon workplace experiences and to carry out assignments and projects in the workplace.

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 commencement of this qualification:

- 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

Or deemed equivalence in industry skills and knowledge

Packaging Rules

Total number of units = 6

- Core units = 0
- Elective units = 6

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 meat processing management and must be chosen to ensure the integrity of the qualification outcome at AQF level 5.

Unit Code	Unit Title
AMPMGT501	Design and manage the food safety system
AMPMGT502	Manage new product or process development
AMPMGT504	Develop, manage and maintain quality systems
AMPMGT505	Manage maintenance systems
AMPMGT506	Manage utilities and energy
AMPMGT507	Manage and improve meat industry plant operations
AMPMGT508	Manage environmental impacts of meat processing operations
AMPMGT509	Manage, maintain and continuously improve workplace health and safety plans and systems
AMPMGT510	Manage transportation of meat, meat products and meat by-products
BSBFIM501	Manage budgets and financial plans
BSBMGT605	Provide leadership across the organisation
MSL916005A	Manage complex projects

Qualification Mapping Information

MTM50111 Diploma of Meat Processing	E
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Links

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