



**Australian Government**

# **AMP20117 Certificate II in Meat Processing (Food Services)**

**Release 5**

## AMP20117 Certificate II in Meat Processing (Food Services)

### Modification History

Release	Comments
Release 5	This version released with AMP Australian Meat Processing Training Package Version 7.0.
Release 4	This version released with AMP Australian Meat Processing Training Package Version 5.1.
Release 3	This version released with AMP Australian Meat Processing Training Package Version 5.0.
Release 2	This version released with AMP Australian Meat Processing Training Package Version 4.0.
Release 1	This version released with AMP Australian Meat Processing Training Package Version 3.0.

### Qualification Description

This qualification covers work activities undertaken by workers commencing work in meat enterprises which undertake specialised services, such as preparing shelf ready retail products, meat wholesalers, specialty meat cuts, gourmet meat, bulk value-added products, and providing meat preparation customer service.

The AMP20117 Certificate II in Meat Processing (Food Services) is a highly flexible qualification enabling selections to be made from a wide range of units.

Graduates from this qualification will be able to:

- access, record and act on a defined range of information from a range of sources
- apply and communicate known solutions to a limited range of predictable problems
- use a limited range of equipment to complete tasks involving known routines and procedures with a limited range of options.

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:

- 14\* units of competency:
  - 6 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:

- 6 from the elective groups A, B, C, D, E, F or G
- Either AMPA2068 Inspect meat for defects or AMPA2078 Inspect meat for defects in a packing room may be selected. A candidate may not select both units.
- Important note : Units selected from Group A must be worth 2 or more points (if a 1-point unit is selected, then an additional unit must be selected to make up the 2 points).

The remaining 2 units may be selected from the elective list, or this or any other endorsed Training Package or Accredited Course. Selected units must be relevant to job outcomes in Food Services and must be chosen to ensure the integrity of the qualification outcome at AQF level 2.

### Core Units

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

### 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 (Units from the Abattoirs sector)

##### Operate mechanical aids

AMPA2026	Operate whizzard knife	2
AMPA2031	Operate circular saw	1

AMPA2035	Operate new technology or process	2
AMPA2037	De-rind meat cuts	2
AMPA2038	De-nude meat cuts	2
AMPA2040	Operate frenching machine	1
AMPA2041	Operate cubing machine	1
AMPA2042	Cure and corn product in a meat processing plant	2

### Trim carcase

AMPA2044*	Trim neck	2
AMPA2045*	Trim forequarter to specification	2
AMPA2046*	Trim hindquarter to specification	2
AMPA2047*	Inspect hindquarter and remove contamination	2
AMPA2048*	Inspect forequarter and remove contamination	2
AMPA2049*	Remove spinal cord	2

### Despatch carcase from the slaughter floor

AMPA2060	Grade carcase	8
AMPA2061	Weigh carcase	2
AMPA2062	Operate semi-automatic tagging machine	4
AMPA2063*	Measure fat	2
AMPA2064	Label and stamp carcase	2
AMPA2065	Wash carcase	1
AMPA2067*	Remove tenderloin	2

### Pack meat products

AMPA2068*	Inspect meat for defects	4
AMPA2069	Assemble and prepare cartons	2
AMPA2070	Identify cuts and specifications	6
AMPA2071	Pack meat products	6
AMPA2073	Operate carton scales	2
AMPA2078	Inspect meat for defects in a packing room*	4

**Operate packaging machinery**

AMPA2072	Operate carton sealing machine	2
AMPA2074	Operate strapping machine	2
AMPA2075	Operate carton forming machine	2
AMPA2076	Operate automatic CL determination machine	2

**Loadout product**

AMPA2108	Loadout meat product	4
AMPA2109	Store carcass product	2
AMPA2110	Store carton product	2
AMPA2111	Locate storage areas and product	2
AMPA2112	Complete re-pack operation	4
AMPA2113	Bag carcass	1

**Clean after operations**

AMPA2171	Clean carcass hanging equipment	4
AMPA2172	Clean amenities and grounds	2
AMPA2173	Overview cleaning program	2
AMPA2174	Clean after operations – boning room	4

**Operate vehicle**

AMPA2176	Transport meat and meat products	4
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**Group B (Units from the poultry processing sector)**

AMPP201	Operate a poultry dicing, stripping or mincing process
AMPP202	Operate a poultry evisceration process
AMPP203	Grade poultry carcase
AMPP204	Harvest edible poultry offal
AMPP205	Operate a poultry marinade injecting process
AMPP206	Operate a poultry washing and chilling process
AMPP207	Operate the bird receival and hanging process
AMPP208	Operate a poultry stunning, killing and defeathering process
AMPP209	Operate the live bird receival process
AMPP210	Prepare birds for stunning

**Group C (Units from the meat retailing sector)**

AMPR101	Identify species and meat cuts
AMPR102*	Trim meat for further processing
AMPR103	Store meat product
AMPR104*	Prepare minced meat and minced meat products
AMPR105	Provide service to customers
AMPR106	Process sales transactions
AMPR107	Undertake minor routine maintenance
AMPR108	Monitor meat temperature from receival to sale

AMPR201	Break and cut product using a bandsaw
AMPR202	Provide advice on cooking and storage of meat products
AMPR203	Select, weigh and package meat for sale
AMPR204	Package products using manual packing and labelling equipment
AMPR205*	Use basic methods of meat cookery
AMPR206	Vacuum pack products in a retail operation
AMPR207	Undertake routine preventative maintenance
AMPR208	Make and sell sausages
AMPR209*	Produce and sell value-added products
AMPR210	Receive meat products
AMPR212	Clean meat retail work area

#### **Group D (Units from the Smallgoods sector)**

AMPS201	Package product using thermoform process
AMPS203	Operate bar and coder systems
AMPS205	Select, identify and prepare casings
AMPS206	Manually shape and form product
AMPS208	Rotate stored meat
AMPS209	Rotate meat product
AMPS210	Inspect carton meat
AMPS211	Prepare dry ingredients
AMPS212	Measure and calculate routine workplace data
AMPS213	Manually link and tie product

#### **Group E (Meat Processing cross-sectoral units)**

AMPX201	Prepare and operate bandsaw
AMPX202	Clean work area during operations
AMPX203	Operate scales and semi-automatic labelling machinery
AMPX204	Maintain production records
AMPX205	Clean chillers
AMPX206	Operate forklift in a specific workplace
AMPX207	Vacuum pack product
AMPX208	Apply environmentally sustainable work practices
AMPX209	Sharpen knives
AMPX210*	Prepare and slice meat cuts
AMPX211*	Trim meat to specifications
AMPX212	Package product using automatic packing and labelling equipment
AMPX213	Despatch meat product
AMPX214	Package meat and smallgoods product for retail sale
AMPX215	Operate tenderiser
AMPX216	Operate mincer
AMPX217	Package product using gas flushing process
AMPX218	Operate metal detection unit
AMPX219	Follow electronic labelling and traceability systems in a food processing establishment
AMPX230	Undertake pest control in a food processing establishment

### Group F (Units from the food processing sector)

FBPOPR1010	Carry out manual handling tasks
FBPOPR2001	Work effectively in the food processing industry



FBPOPR2002	Inspect and sort materials and product
FBPOPR2007	Work in a freezer storage area
FBPOPR2010	Work with temperature controlled stock
FBPOPR2012	Maintain food safety when loading, unloading and transporting food
FBPOPR2014	Participate in sensory analyses
FBPOPR2018	Operate a case packing process
FBPOPR2019	Fill and close product in cans
FBPOPR2020	Operate a form, fill and seal process
FBPOPR2021	Operate a fill and seal process
FBPOPR2022	Operate a high speed wrapping process
FBPOPR2023	Operate a packaging process
FBPOPR2026	Operate a forming or shaping process
FBPOPR2027	Dispense non-bulk ingredients
FBPOPR2028	Operate a mixing or blending process
FBPOPR2029	Operate a baking process
FBPOPR2031	Operate a coating application process
FBPOPR2033	Operate a depositing process
FBPOPR2034	Operate an evaporation process
FBPOPR2035	Operate an enrobing process
FBPOPR2036	Operate an extrusion process
FBPOPR2037	Operate a filtration process
FBPOPR2038	Operate a grinding process
FBPOPR2039	Operate a frying process
FBPOPR2040	Operate a heat treatment process

FBPOPR2041	Operate a mixing or blending and cooking process
FBPOPR2042	Operate a drying process
FBPOPR2043	Operate an homogenising process
FBPOPR2044	Operate a retort process
FBPOPR2045	Operate pumping equipment
FBPOPR2046	Operate a production process
FBPOPR2047	Operate a portion saw
FBPOPR2048	Pre-process raw materials
FBPOPR2049	Operate a reduction process
FBPOPR2050	Operate a separation process
FBPOPR2051	Operate a spreads production process
FBPOPR2052	Operate a chocolate tempering process
FBPOPR2053	Operate a washing and drying process
FBPOPR2054	Operate a water purification process
FBPOPR2056	Operate a freezing process
FBPOPR2057	Operate a membrane process
FBPOPR2058	Operate a holding and storage process
FBPOPR2059	Operate a continuous freezing process
FBPOPR2060	Operate an automated cutting process
FBPOPR2062	Work in a clean room environment
FBPOPR2063	Clean equipment in place
FBPOPR2064	Clean and sanitise equipment
FBPOPR2065	Conduct routine maintenance
FBPOPR2066	Apply sampling procedures
FBPOPR2067	Work in a food handling area for non-food handlers

FBPOPR2068	Operate a process control interface
FBPOPR2069	Use numerical applications in the workplace
FBPOPR2073	Work in a socially diverse environment
FBPOPR4001	Apply principles of statistical process control
FBPPPL2001	Participate in work teams and groups
FBPSUG2022	Operate a waste water treatment system

### Group G (Imported Units from Other Training Packages)

BSBTEC101	Operate digital devices
CPPCLO3020	Pressure wash and clean surfaces
CPPCLO3035	Maintain cleaning storage areas
CPPCLO3036	Clean at heights
CPPCLO3038	Clean food-handling areas
HLTAID011	Provide First Aid
MSL922001	Record and present data
SIRRRTF001	Balance and secure point-of-sale terminal
TLIA0003	Complete and check import/export documentation
TLIA2014	Use product knowledge to complete work operations
TLIA2021	Despatch stock
TLIA4025	Regulate temperature controlled stock
TLID0006	Move materials mechanically using automated equipment
TLID2003	Handle dangerous goods/hazardous substances
TLID2004	Load and unload goods/cargo
TLID2010	Operate a forklift
TLIK2010	Use infotechnology devices in the workplace

### Prerequisite requirements

Units listed in the Prerequisite requirement column that have their own prerequisite requirements are shown with an asterisk (\*)

Unit of competency	Prerequisite requirement
AMPA2044 Trim neck	AMPX209 Sharpen knives
AMPA2045 Trim forequarter to specification	AMPX209 Sharpen knives
AMPA2046 Trim hindquarter to specification	AMPX209 Sharpen knives
AMPA2047 Inspect hindquarter and remove contamination	AMPX209 Sharpen knives
AMPA2048 Inspect forequarter and remove contamination	AMPX209 Sharpen knives
AMPA2049 Remove spinal cord	AMPX209 Sharpen knives
AMPA2063 Measure fat	AMPX209 Sharpen knives
AMPA2067 Remove tenderloin	AMPX209 Sharpen knives
AMPA2068 Inspect meat for defects	AMPX209 Sharpen knives
AMPR102 Trim meat for further processing	AMPX209 Sharpen knives
AMPR104 Prepare minced meat and minced meat products	AMPX209 Sharpen knives
AMPR205 Use basic methods of meat cookery	AMPX209 Sharpen knives
AMPR209 Produce and sell value-added products	AMPX209 Sharpen knives
AMPX210 Prepare and slice meat cuts	AMPX209 Sharpen knives

AMPX211 Trim meat to specifications	AMPX209 Sharpen knives
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## Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMP20117 Certificate II in Meat Processing (Food Services) Release 5	AMP20117 Certificate II in Meat Processing (Food Services) Release 4	Qualification updated to remove one elective unit that has been deleted as part of meeting Skills Ministers' priority of removing training products with low or no enrolments, as agreed by the AISC	Equivalent

## Links

Companion Volumes, including Implementation Guides, are available at VETNet: - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>