Australian Government

AMP20126 Certificate II in Meat Processing

Release: 1

AMP20126 Certificate II in Meat Processing

Modification History

Release	Comments
1	This qualification was first released in AMP Australian Meat Processing Training Package Release 9.0.

Qualification Description

This qualification covers work activities undertaken by those who are entering the meat processing industry. It is a general qualification that focuses on work in meat processing premises, such as slaughtering premises, knackeries, boning rooms, food services operations, cold stores, game processing establishments, or small goods manufacturing plants.

Graduates from this qualification usually work under general supervision 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.

All work must be carried out to comply with workplace procedures, according to state/territory food safety, and work health and safety codes, regulations and legislation that apply to the workplace.

Licensing/Regulatory Information

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:

- 11 units of competency:
    - 5 core units plus
    - 6 elective units.

The electives are to be chosen as follows:

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- up to 4 units from Group A
- up to 6 units from Group B
- up to 2 units from this or any other endorsed Training Package or Accredited Course.

Elective units must ensure the integrity of the qualification's Australian Qualification Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome.

Where the Range of Conditions of a unit provides options for volume and frequency of assessment across different contexts (such as micro vs large meat processing premises and small vs large stock species being processed) please refer to the Companion Volume Implementation Guide and Companion Volume Assessment Guide for further information.

Core Units

AMPCOM201	Communicate in the workplace
AMPOPR205	Complete orientation to meat processing
AMPQUA205	Apply hygiene and sanitation practices
AMPQUA206	Follow food safety and quality programs
AMPWHS202	Follow safe work policies and procedures

Elective Units

An asterisk (*) next to the unit code indicates that there are pre-requisite requirements which must be met when packaging the qualification. Please refer to the Pre-requisite requirements table for details.

A hash (#) next to the unit code indicates mandatory workplace requirements which must be met when assessing this unit. Please refer to the individual unit's Assessment Requirements for details.

Group A

AHCMOM217	Operate quad bikes
AMPCRP201 #	Operate electrical stimulator
AMPCRP202 #	Remove head
AMPCRP203 #	Cut hocks
AMPCRP204 #	Number carcase and head
AMPCRP205 #	Punch pelts
AMPCRP206 #	Prepare hide or pelt for removal

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AMPCRP207 * #	Bag tail
AMPCRP208 #	Seal or drain urinary tract
AMPCRP209 #	Singe carcase
AMPCRP210 * #	Shave carcase
AMPCRP211 #	Flush carcase
AMPCRP212 * #	Trim neck
AMPCRP213 * #	Trim forequarter to specification
AMPCRP214 * #	Trim hindquarter to specification
AMPCRP215 * #	Inspect hindquarter and remove contamination
AMPCRP216 * #	Inspect forequarter and remove contamination
AMPCRP217 #	Remove spinal cord
AMPCRP219 #	Weigh carcase
AMPCRP221 #	Measure fat
AMPCRP222 #	Stamp carcases
AMPCRP223 #	Wash carcases
AMPCRP224 #	Remove tenderloins from small stock
AMPCRP225 #	Assess dentition
AMPCRP226 #	Wash head
AMPCRP227 #	Prepare carcase and equipment for hide puller
AMPCRP229 * #	Remove cheek meat
AMPCRP230 * #	Bar head and remove cheek meat
AMPCRP231 * #	Free tongue
AMPCRP232 #	Shackle and hang animal
AMPCRP234 #	Process blood
AMPENV201	Apply environmentally sustainable work practices

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AMPHSK204 #	Chemically treat skins
AMPHSK205 #	Chill or ice hides
AMPHSK210 #	Skirt and weigh fellmongered wool
AMPLOA202 #	Store carcases
AMPLOA203 #	Store carton product
AMPLOA204 #	Locate product in storage area
AMPLOA205 #	Bag carcase
AMPLSK203 #	Feed race
AMPLSK204 #	Restrain animals
AMPLSK205	Perform emergency kill
AMPLSK206 #	Unload animals
AMPLSK207 #	Identify animals using electronic or other systems
AMPOFF201 * #	Separate offal
AMPOFF202 * #	Separate and seal runners
AMPOFF203 * #	Recover skirts
AMPOFF204 #	Free flares
AMPOFF208 * #	Process skirts
AMPOFF214 * #	Trim processed tripe
AMPOFF215 * #	Process small stock tripe
AMPOFF216 #	Process bibles
AMPOFF217 * #	Process maws
AMPOPR203 #	Clean chillers
AMPOPR206 #	Operate whizard knife
AMPOPR207 #	Work from rise and fall platform
AMPOPR208 #	Operate nose roller

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AMPOPR209 #	Operate pneumatic cutter
AMPOPR210 #	Operate circular saw
AMPOPR211 #	De-rind meat cuts
AMPOPR212 #	De-nude meat cuts
AMPOPR213 #	Operate frenching machine
AMPOPR214 #	Operate cubing machine
AMPOPR215 #	Cure and corn product in a meat processing premises
AMPOPR216 #	Operate head splitter
AMPOPR217 #	Operate jaw breaker
AMPOPR219 #	Operate tenderiser
AMPOPR220	Operate mincer
AMPOPR221 #	Operate new technology or process
AMPOPR222 #	Operate carcase steam vacuum equipment
AMPOPR223 #	Operate vacuum blood collection process
AMPOPR225 #	Complete changeover operation
AMPPKG201 #	Package product using gas flushing process
AMPPKG202 #	Assemble and prepare cartons
AMPPKG205 #	Operate carton scales
AMPPKG206 #	Operate strapping machine
AMPPKG207 #	Operate carton forming machine
AMPPKG211 #	Operate carton sealing machine
AMPPMG201	Undertake pest control in a food processing premises
AMPPOU207 #	Harvest edible poultry offal
AMPQUA207	Operate metal detection unit
AMPQUA203 #	Operate automatic chemical lean testing equipment

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AMPX201	Prepare and operate bandsaw
AMPX210 *	Prepare and slice meat cuts
AMPX211 *	Trim meat to specifications
CPPCLO3100	Maintain cleaning storage areas
CPPCLO3103	Clean and maintain amenities
CPPCLO3106	Pressure wash and clean surfaces
HLTAID011	Provide First Aid
RIIWHS204E	Work safely at heights

Group B

AHCLSK224	Handle livestock using basic techniques
AHCMOM216	Operate side by side utility vehicles
AMPABA203 * #	Process slinks
AMPCLE201 #	Clean carcase hanging equipment
AMPCLE202 #	Clean boning room after operations
AMPCLE203 #	Clean slaughter floor after operations
AMPCRP218 #	Sort carcases
AMPCRP220 #	Operate semi-automatic tagging machine
AMPCRP228 * #	Bone head
AMPCRP233 #	Operate scalding and dehairing equipment
AMPHSK201 * #	Trim hide or skin
AMPHSK202 #	Salt hide or skin
AMPHSK203 #	Sort hide or skin
AMPHSK206 #	Perform sweating operation on fellmongered skins

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AMPHSK207 #	Operate fleshing machinery
AMPHSK208 #	Operate wool puller
AMPHSK209 #	Operate wool dryer and press
AMPHSK211 #	Prepare chemicals for fellmongering process
AMPLOA201 #	Loadout meat and meat products
AMPLSK201	Apply animal welfare and handling requirements
AMPLSK202 #	Prepare animals for slaughter
AMPOFF205 * #	Recover offal
AMPOFF206 * #	Open and wash rumen
AMPOFF207 * #	Process and pack rumen
AMPOFF209 * #	Process offal
AMPOFF210 #	Process runners
AMPOFF211 * #	Prepare and trim honeycomb
AMPOFF212 * #	Recover mountain chain
AMPOFF213 #	Further process tripe
AMPOPR201 #	Clean work area during operations
AMPOPR202 #	Operate scales and semi-automatic labelling machinery
AMPOPR218 #	Transport meat and/or meat products
AMPOPR224	Use numeracy skills in meat processing
AMPOPR305 #	Operate a forklift in a specific work area
AMPPET201 #	Process pet meat
AMPPET202 * #	Break down and bone carcase for pet meat
AMPPKG203 #	Identify cuts and specifications
AMPPKG204 #	Pack meat and meat products
AMPPKG208 #	Complete re-pack operation

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AMPPKG209 #	Vacuum pack product
AMPPKG210 #	Package product using automatic packing and labelling equipment
AMPPOU201 #	Operate the live bird receival process
AMPPOU202 #	Operate the bird receival and hanging process
AMPPOU203 #	Prepare birds for stunning
AMPPOU204 #	Operate a poultry stunning, killing, scalding and defeathering process
AMPPOU205 #	Operate a poultry washing and chilling process
AMPPOU206 #	Operate a poultry evisceration process
AMPPOU208 #	Grade poultry carcase
AMPPOU209 #	Operate a poultry dicing, stripping or mincing process
AMPPOU210 #	Operate a poultry marinade injecting process
AMPQUA201 #	Follow electronic labelling and traceability systems in a food processing establishment
AMPQUA204 #	Inspect meat for defects
AMPREN201 #	Operate blow line
AMPREN202 #	Operate meat meal mill
AMPREN203 #	Pack and dispatch rendered products
AMPREN204 #	Operate meat size reduction equipment
AMPREN205 * #	Break down carcase for rendering
AMPS201	Package product using thermoform process
AMPS203	Operate bar and coder systems
AMPS206	Manually shape and form product
AMPWHS201	Sharpen and handle knives safely
AMPX213	Despatch meat product
NWPGEN021	Sample and test wastewater

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NWPNET040	Maintain and repair network assets for wastewater
NWPTRT027	Monitor and operate wastewater treatment processes
TLID0002	Care for livestock in transit
TLID0019	Shift loads using manually-operated equipment
TLILIC0003	Licence to operate a forklift truck

Pre-requisite Requirements

Unit of competency	Prerequisite requirement
AMPCRP213 Trim forequarter to specification	AMPWHS201 Sharpen and handle knives safely
AMPHSK201 Trim hide or skin	AMPWHS201 Sharpen and handle knives safely
AMPCRP214 Trim hindquarter to specification	AMPWHS201 Sharpen and handle knives safely
AMPX211 Trim meat to specifications	AMPX209 Sharpen and handle knives safely
AMPOFF205 Recover offal	AMPWHS201 Sharpen and handle knives safely
AMPCRP215 Inspect hindquarter and remove contamination	AMPWHS201 Sharpen and handle knives safely
AMPCRP216 Inspect forequarter and remove contamination	AMPWHS201 Sharpen and handle knives safely
AMPOFF217 Process maws	AMPWHS201 Sharpen and handle knives safely
AMPPET202 Break down and bone carcase for pet meat	AMPWHS201 Sharpen and handle knives safely
AMPCRP207 Bag tail	AMPWHS201 Sharpen and handle knives safely
AMPOFF209 Process offal	AMPWHS201 Sharpen and handle knives safely

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AMPCRP210 Shave carcase	AMPWHS201 Sharpen and handle knives safely
AMPCRP230 Bar head and remove cheek meat	AMPWHS201 Sharpen and handle knives safely
AMPOFF207 Process and pack rumen	AMPWHS201 Sharpen and handle knives safely
AMPREN205 Break down carcase for rendering	AMPWHS201 Sharpen and handle knives safely
AMPCRP212 Trim neck	AMPWHS201 Sharpen and handle knives safely
AMPABA203 Process slinks	AMPWHS201 Sharpen and handle knives safely
AMPOFF211 Prepare and trim honeycomb	AMPWHS201 Sharpen and handle knives safely
AMPCRP228 Bone head	AMPWHS201 Sharpen and handle knives safely
AMPOFF215 Process small stock tripe	AMPWHS201 Sharpen and handle knives safely
AMPCRP229 Remove cheek meat	AMPWHS201 Sharpen and handle knives safely
AMPX210 Prepare and slice meat cuts	AMPX209 Sharpen and handle knives safely
AMPOFF208 Process skirts	AMPWHS201 Sharpen and handle knives safely
AMPOFF203 Recover skirts	AMPWHS201 Sharpen and handle knives safely
AMPOFF212 Recover mountain chain	AMPWHS201 Sharpen and handle knives safely
AMPOFF214 Trim processed tripe	AMPWHS201 Sharpen and handle knives safely
AMPCRP231 Free tongue	AMPWHS201 Sharpen and handle knives safely

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AMPOFF206 Open and wash rumen	AMPWHS201 Sharpen and handle knives safely
AMPOFF202 Separate and seal runners	AMPWHS201 Sharpen and handle knives safely
AMPOFF201 Separate offal	AMPWHS201 Sharpen and handle knives safely

Qualification Mapping Information

Current Code and Title	Previous Code and Title	Comments	Equivalence
AMP20126 Certificate II in Meat Processing	AMP20117 Certificate II in Meat Processing (Food Services)	Qualification merged with AMP20316 Certificate II in Meat Processing (Abattoirs) and to create a general qualification that provides a pathway to different sectors in meat processing	Not-Equivalent
AMP20126 Certificate II in Meat Processing	AMP20316 Certificate II in Meat Processing (Abattoirs)	Qualification merged with AMP20117 Certificate II in Meat Processing (Food Services) to create a general qualification that provides a pathway to different sectors in meat processing Points system removed from packaging rules Several listed electives removed, but packaging rules allow for importing up to 2 units from this or other training	Not-Equivalent

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		packages or accredited courses	

Links

Companion volumes, including implementation guides, are found on the national training register - https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7.

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