



Australian Government

AMP20316 Certificate II in Meat Processing (Abattoirs)

Release 5

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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 4.0.
Release 2	This version released with AMP Australian Meat Processing Training Package Version 3.0.
Release 1	This version released with AMP Australian Meat Processing Training Package Version 2.0.

Qualification Description

This qualification covers work activities undertaken by workers commencing work in an abattoir.

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:

- minimum 9 units of competency, to a minimum value of 40 points:
 - 6 (20 points) core units plus

- a minimum of 3 elective units, to a minimum value of 20 points.

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 at least elective 3 units, to a minimum of 20 points
- Units with a value of up to fifteen points can be selected from a Certificate III in Meat Processing qualification in Slaughtering, Boning Room, Rendering, General, Packing Room, Livestock Handling, Quality Assurance or Meat Safety
- A maximum of four units can be selected from other Certificate II level qualifications in this Training Package, or from another Training Package or accredited course. Units selected will be worth 2 points
- Selected units must be relevant to job outcomes in an abattoir and must be chosen to ensure the integrity of the qualification outcome at AQF level 2
- Units marked with an (ϕ) must be undertaken with at least one other unit from the same section
- 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.

Core Units

AMPCOR201	Maintain personal equipment	2
AMPCOR202	Apply hygiene and sanitation practices	4
AMPCOR203	Comply with Quality Assurance and HACCP requirements	4
AMPCOR204	Follow safe work policies and procedures	4
AMPCOR205	Communicate in the workplace	4
AMPCOR206	Overview the meat industry	2

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.

Handle animals

AHCLSK205	Handle livestock using basic techniques	3
AHCLSK218*	Ride educated horses to carry out basic stock work	5

AMPA2000	Prepare animals for slaughter	4
AMPA2001	Feed race	1
AMPA2002	Restrain animal	1
AMPA2003	Perform emergency kill	2
AMPA2005	Unload livestock	1
AMPA2006	Apply animal welfare and handling requirements	4
AMPA2007	Identify animals using electronic systems	2
AMPA2177	Handle working dogs in stock yards	3

Prepare the carcase

AMPA2008	Shackle animal	2
AMPA2009	Operate electrical stimulator	1
AMPA2010*	Remove head	1
AMPA2011*	Cut hocks	1
AMPA2012*	Mark brisket	1
AMPA2013	Complete changeover operation	1
AMPA2014*	Trim pig pre evisceration	4
AMPA2015	Number carcase and head	1
AMPA2016	Punch pelts	2
AMPA2017*	Remove brisket wool	1
AMPA2018	Prepare hide or pelt for removal	2
AMPA2019*	Bag tail	1
AMPA2021	Seal or drain urinary tract	1
AMPA2022	Singe carcase	1
AMPA2023*	Shave carcase	1

AMPA2024	Flush carcase	2
AMPA2032	Prepare carcase and equipment for hide or pelt puller	1

Operate mechanical aids

AMPA2025	Operate scalding and de-hairing equipment	4
AMPA2026	Operate whizzard knife	2
AMPA2027	Operate rise and fall platform	1
AMPA2028	Operate vacuum blood collection process	2
AMPA2029	Operate nose roller	2
AMPA2030	Operate pneumatic cutter	1
AMPA2031	Operate circular saw	1
AMPA2035	Operate new technology or process	2
AMPA2036	Operate sterivac equipment	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
AMPA2043	Operate head splitter	1
AMPA2050	Operate jaw breaker	1
AMPX201	Prepare and operate bandsaw	2
AMPX210*	Prepare and slice meat cuts	1
AMPX215	Operate tenderiser	1
AMPX216	Operate mincer	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
AMPX209	Sharpen knives	4

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
AMPS201	Package product using thermoform process	2
AMPX203	Operate scales and semi-automatic labelling machinery	8
AMPX207	Vacuum pack product	5
AMPX217	Package product using gas flushing process	2
AMPX218	Operate metal detection unit	1

Dress head

AMPA2080	Assess dentition	1
AMPA2081*	Drop tongue	1
AMPA2082	Wash head	1
AMPA2083*	Bone head	4
AMPA2084*	Remove cheek meat	2
AMPA2085*	Bar head and remove cheek meat	2

Process offal

AMPA2988*	Process offal	6
AMPA2089*	Process runners	6
AMPA2100	Overview offal processing †	2

Perform tripe processing operations

AMPA2101*	Prepare and trim honeycomb	3
AMPA2102*	Recover mountain chain	3
AMPA2103	Further process tripe	3
AMPA2104*	Trim processed tripe	2
AMPA2105*	Process small stock tripe	2
AMPA2106*	Process bibles	2
AMPA2107*	Process maws	2
AMPA2152*	Process paunch	4

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

Process offal on the slaughter floor

AMPA2086*	Process thick skirts	1
AMPA2087*	Process thin skirts	1
AMPA2114	Overview offal processing on the slaughter floor [†]	2
AMPA2115*	Separate offal	2
AMPA2116*	Trim offal fat	1
AMPA2117*	Separate and tie runners	1
AMPA2118*	Recover thin skirts	2

AMPA2125*	Remove thick skirts	1
AMPA2126*	Remove flares	1
AMPA2127*	Recover offal	4

Process animal covering

AMPA2128	Overview hide or pelt or skin processing †	2
AMPA2129*	Trim hide or skin	4
AMPA2130	Salt hide or skin	4
AMPA2131	Grade hide or skin	6
AMPA2132	Despatch hide or skin	4
AMPA2133	Treat hides chemically	2
AMPA2134	Chill or ice hides	2
AMPA2135	Crop pelts	2

Operate fellmongering process

AMPA2136	Overview fellmongering operations †	2
AMPA2137	Chemically treat skins for fellmongering process	2
AMPA2138	Prepare chemicals for fellmongering process	3
AMPA2139	Operate wool drier and press	3
AMPA2140	Perform sweating operation on fellmongered skins	3
AMPA2146	Perform skin fleshing operation	3
AMPA2147	Skirt and weigh fellmongered wool	2
AMPA2148	Operate wool puller	3

Dispose of condemned carcase

AMPA2149	Dispose of condemned carcase	1
AMPA2150*	Skin condemned carcase	4

Process by-products

AMPA2153*	Process slink by-products	10
AMPA2154*	Process pet meat	4
AMPA2156	Process blood	2

Render product

AMPA2157	Overview rendering process †	2
AMPA2160	Operate meat meal mill	4
AMPA2161	Operate waste recovery systems	3
AMPA2162	Pack and despatch rendered products	4
AMPA2163*	Break down and bone carcase for pet meat or rendering	4
AMPABA201	Operate meat size reduction equipment	4
AMPABA202	Operate blow line	4

Clean work area

AMPA2171	Clean carcase hanging equipment	4
AMPX202	Clean work area during operations	4

Clean after operations

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

AMPA2175	Clean after operations – slaughter floor	4
AMPX205	Clean chillers	2
CPCCCM2012	Work safely at heights	1
CPPCLO3100	Maintain cleaning storage areas	2
CPPCLO3106	Pressure wash and clean surfases	1

Operate vehicle

AHCMOM202	Operate tractors	2
AHCMOM217	Operate quad bikes	2
AMPA2176	Transport meat and meat products	4
AMPX206	Operate forklift in a specific workplace	6
TLID0002	Care for livestock in transit	6

General

AMPX204	Maintain production records	10
AMPX208	Apply environmentally sustainable work practices	2
AMPX219	Follow electronic labelling and traceability systems in a food processing establishment	2
AMPX230	Undertake pest control in a food processing establishment	2
HLTAID011	Provide First Aid	2
NWPGEN021	Sample and test wastewater	2
NWPNET040	Maintain and repair network assets for wastewater	8
NWPTRT027	Monitor and operate wastewater treatment process	2

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
ACMEQU202 Handle horses safely	ACMEQU205 Apply knowledge of horse behaviour
ACMEQU206 Perform horse riding skills at walk, trot and canter	ACMEQU202 Handle horses safely*
AHCLSK218 Ride educated horses to carry out basic stock work	ACMEQU202 Handle horses safely* ACMEQU206 Perform horse riding skills at walk, trot and canter*
AMPA2010 Remove head	AMPX209 Sharpen knives
AMPA2011 Cut hocks	AMPX209 Sharpen knives
AMPA2012 Mark brisket	AMPX209 Sharpen knives
AMPA2014 Trim pig pre evisceration	AMPX209 Sharpen knives
AMPA2017 Remove brisket wool	AMPX209 Sharpen knives
AMPA2019 Bag tail	AMPX209 Sharpen knives
AMPA2023 Shave carcass	AMPX209 Sharpen knives
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

Unit of competency	Prerequisite requirement
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
AMPA2081 Drop tongue	AMPX209 Sharpen knives
AMPA2083 Bone head	AMPX209 Sharpen knives
AMPA2084 Remove cheek meat	AMPX209 Sharpen knives
AMPA2085 Bar head and remove cheek meat	AMPX209 Sharpen knives
AMPA2086 Process thick skirts	AMPX209 Sharpen knives
AMPA2087 Process thin skirts	AMPX209 Sharpen knives
AMPA2088 Process offal	AMPX209 Sharpen knives
AMPA2089 Process runners	AMPX209 Sharpen knives
AMPA2101 Prepare and trim honeycomb	AMPX209 Sharpen knives
AMPA2102 Recover mountain chain	AMPX209 Sharpen knives
AMPA2104 Trim processed tripe	AMPX209 Sharpen knives
AMPA2105 Process small stock tripe	AMPX209 Sharpen knives
AMPA2106 Process bibles	AMPX209 Sharpen knives
AMPA2107 Process maws	AMPX209 Sharpen knives
AMPA2115 Separate offal	AMPX209 Sharpen knives

Unit of competency	Prerequisite requirement
AMPA2116 Trim offal fat	AMPX209 Sharpen knives
AMPA2117 Separate and tie runners	AMPX209 Sharpen knives
AMPA2118 Recover thin skirts	AMPX209 Sharpen knives
AMPA2125 Remove thick skirts	AMPX209 Sharpen knives
AMPA2126 Remove flares	AMPX209 Sharpen knives
AMPA2127 Recover offal	AMPX209 Sharpen knives
AMPA2129 Trim hide or skin	AMPX209 Sharpen knives
AMPA2150 Skin condemned carcass	AMPX209 Sharpen knives
AMPA2152 Process paunch	AMPX209 Sharpen knives
AMPA2153 Process slink by-products	AMPX209 Sharpen knives
AMPA2154 Process pet meat	AMPX209 Sharpen knives
AMPA2163 Break down and bone carcass for pet meat or rendering	AMPX209 Sharpen knives
AMPX210 Prepare and slice meat cuts	AMPX209 Sharpen knives

Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status

AMP20316 Certificate II in Meat Processing (Abattoirs) Release 5	AMP20316 Certificate II in Meat Processing (Abattoirs) Release 4	Removed two elective units that have been deleted as part of meeting Skills Ministers' priority of removing training products with low or no enrolments, as agreed by the AISC Elective unit codes updated	Equivalent
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Links

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