



Australian Government

**AMP20415 Certificate II in Meat
Processing (Meat Retailing)**

Release 4

AMP20415 Certificate II in Meat Processing (Meat Retailing)

Modification History

Release	Comments
Release 4	This version released with AMP Australian Meat Processing Training Package Version 7.1
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 2.0.
Release 1	This version released with AMP Australian Meat Processing Training Package Version 1.0.

Qualification Description

This qualification covers work activities undertaken by workers working in meat retailing enterprises.

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:

- 27 units of competency:
 - 5 core units plus
 - 22 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:

- 8 units from Group A
- 8 units from Group A or Group B

- 6 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 retailing and must be chosen to ensure the integrity of the qualification outcome at AQF level 2.

Core Units

AMPCOR202	Apply hygiene and sanitation practices
AMPCOR204	Follow safe work policies and procedures
AMPCOR205	Communicate in the workplace
AMPCOR206	Overview the meat industry
FBPOPR2069	Use numerical applications in the workplace

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

AMPCOR201	Maintain personal equipment
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 receipt to sale
AMPR203	Select, weigh and package meat for sale
AMPR212	Clean a meat retail work area
AMPX209	Sharpen knives

HLTAID011	Provide First Aid
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Group B

AMPCOR203	Comply with Quality Assurance and HACCP requirements
AMPR201*	Break and cut product using a bandsaw
AMPR202*	Provide advice on cooking and storage of meat products
AMPR204	Package product using manual packing and labelling equipment
AMPR205*	Use basic methods of meat cookery
AMPR206	Vacuum pack product 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
AMPX201	Prepare and operate bandsaw
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
BSBITU111	Operate a personal digital device
SIRRRTF001	Balance and secure point-of-sale terminal

Prerequisite requirements

Unit of competency	Prerequisite requirement
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Unit of competency	Prerequisite requirement
AMPR102 Trim meat for further processing	AMPX209 Sharpen knives
AMPR104 Prepare minced meat and minced meat products	AMPX209 Sharpen knives
AMPR201 Break and cut product using a bandsaw	AMPX201 Prepare and operate bandsaw
AMPR202 Provide advice on cooking and storage of meat products	AMPR105 Provide service to customers
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

Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMP20415 Certificate II in Meat Processing (Meat Retailing) Release 4	AMP20415 Certificate II in Meat Processing (Meat Retailing) Release 3	Qualification updated to replace superseded first aid unit, as approved by the AISC in consultation with ASQA	Equivalent

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>