



Australian Government

AMP30421 Certificate III in Meat Processing (Rendering)

Release 1

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Modification History

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 7.0.

Qualification Description

This qualification describes the skills and knowledge required for operational roles carried out under broad direction in the meat rendering industry.

Individuals in these roles apply specialist knowledge and judgement to perform a range of skills required to undertake all or part of meat rendering processes in industrial rendering plants. They work autonomously to safely operate specialised machinery and equipment, complete routine and non routine activities, comply with quality requirements and solve problems that can arise with meat rendering processes.

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:

- 12 units of competency:
 - 4 core units plus
 - 8 elective units.

Elective units must ensure the integrity of the qualification's Australian Qualifications Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome in meat processing related industries. The electives are to be chosen as follows:

- 3 units must be selected from Group A
- an additional 5 electives may be selected from Group A and/or Group B
- up to 2 units may be selected from any currently endorsed Training Package or accredited course.

Core Units

ACMGEN315	Communicate effectively with clients and team members
AMPX308	Follow and implement an established work plan
AMPX310	Perform pre-operations hygiene assessment
FBPWHS3001	Contribute to work health and safety processes

Elective Units

Group A

AMPREN301	Operate and monitor a batch rendering process
AMPREN302	Operate and monitor a continuous dry rendering process
AMPREN303	Operate and monitor a low temperature wet rendering process
AMPREN304	Operate a tallow refining process
AMPREN305	Operate a blood coagulation and drying process
AMPREN306	Render edible products
MSMENV172	Identify and minimise environmental hazards

Group B

AMPX218	Operate metal detection unit
AMPA3117	Oversee product loadout
FBPOPR2072	Work in confined spaces in the food and beverage industries
FBPFSY3002	Participate in a HACCP team
HLTAID011	Provide First Aid
MEM07033	Operate and monitor basic boiler
MSL973013	Perform basic tests
MSMBLIC002	Licence to operate an advanced boiler

Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMP30421 Certificate III in Meat Processing (Rendering)	AMP30416 Certificate III in Meat Processing (Rendering)	Total number of units required for completion of qualification increased Number of core units reduced AQF alignment corrected Units merged and deleted Points system removed Unit codes updated throughout	Not equivalent

Links

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