



Australian Government

AMP30622 Certificate III in Meat Processing

Release 1

AMP30622 Certificate III in Meat Processing

Modification History

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 8.0.

Qualification Description

This qualification reflects the role of individuals working as skilled operators, or in roles to oversee quality programs, in a meat processing premises. In such roles, workers have responsibility for overseeing part or all of a processing plant and related equipment. They are required to work autonomously, use judgement, interpret information, and apply solutions to routine and some non-routine problems. They may also take some responsibility for the output of others.

This qualification offers an optional specialisation in:

- Quality.

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.

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:

- 15 units of competency:
 - 4 core units plus
 - 11 elective units.

The electives are to be chosen as follows:

- at least 8 units from any elective group below

- up to 3 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.

Any combination of electives that meets the packaging rules above can be selected for the award of the *AMP30622 Certificate III in Meat Processing*.

Where appropriate, electives may be packaged to provide a qualification with a specialisation area as follows:

- At least 5 Group A electives must be selected for the award of the *Certificate III in Meat Processing (Quality)*.

Core Units

AMPCOM301	Communicate effectively at work
AMPQUA301	Comply with hygiene and sanitation requirements
AMPQUA302	Maintain food safety and quality programs
AMPWHS301	Contribute to workplace health and safety processes

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.

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 – Quality

For the award of Certificate III in Meat Processing (Quality), users must complete five of the following units:

AMPABA303	Use standard product descriptions – sheep and goats
AMPABA304	Use standard product descriptions – beef
AMPABA305	Use standard product descriptions - pork
AMPQUA304	Perform carcass Meat Hygiene Assessment
AMPQUA305	Perform process monitoring for Meat Hygiene Assessment
AMPQUA306	Perform boning room Meat Hygiene Assessment

AMPQUA307	Perform offal Meat Hygiene Assessment
AMPQUA308	Grade beef carcasses using MSA standards
AMPQUA309	Perform manual chemical lean testing
AMPQUA312	Assess meat product in chillers
AMPQUA313	Perform pre-operations hygiene assessment
FBPFSY3005	Control contaminants and allergens in food processing
FBPPPL3005	Participate in an audit process

Group B – General

AMPA3138	Identify secondary sexual characteristics - beef
AMPABA301 #	Prepare head for inspection
AMPABA302 #	Prepare and present viscera for inspection
AMPG303 #	Receive and inspect wild game carcasses from the field
AMPG304 #	Receive and inspect wild game carcasses at a processing plant
AMPG305 #	Store wild game carcasses
AMPG307	Inspect wild game field depot
AMPGAM301	Apply knowledge of the wild game meat industry
AMPGAM302 #	Operate a wild game harvester vehicle
AMPGAM303	Use firearms to safely and humanely harvest wild game
AMPGAM304 #	Eviscerate, inspect and tag wild game carcass in the field
AMPLSK301	Handle animals humanely while conducting ante-mortem inspection
AMPLSK302 #	Assess cattle according to industry standards

AMPLSK303 #	Assess sheep and lambs according to industry standards
AMPMSY303 * #	Conduct ante-mortem inspection and make disposition
AMPOPR301	Follow and implement an established work plan
AMPOPR302	Handle meat product in cold stores
AMPOPR303	Manage animal identification data
AMPPKG301	Monitor production of packaged product to customer specifications
AMPPKG302	Supervise meat packing operation
AMPPPL301	Provide coaching
AMPPPL302	Provide mentoring
AMPQUA310	Inspect transportation container or vehicle
AMPQUA314 #	Follow hygiene, sanitation and quality requirements when handling chilled or frozen meat
AMPQUA315	Maintain production records
AMPWHS201	Sharpen and handle knives safely
FBPFSY3004	Participate in traceability activities
FBPOPR2068	Operate a process control interface
FBPOPR3020	Plan, conduct and monitor equipment maintenance
FBPOPR3021	Apply good manufacturing practice requirements in food processing
MSL973025	Perform basic tests
MSMENV272	Participate in environmentally sustainable work practices
TAEDEL311	Provide work skill instruction

Prerequisite requirements

Unit of competency	Prerequisite requirement
AMPMSY303 Conduct ante-mortem inspection and make disposition	AMPLSK301 Handle animals humanely while conducting ante-mortem inspection

Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMP30622 Certificate III in Meat Processing	AMP30616 Certificate III in Meat Processing (General)	Qualification revised and merged into qualification with optional specialisation in Quality Packaging rules updated Mandatory workplace requirement indicator added	Not equivalent
AMP30622 Certificate III in Meat Processing	AMP30716 Certificate III in Meat Processing (Quality Assurance)	Qualification revised and merged into qualification with optional specialisation in Quality Packaging rules updated Mandatory workplace requirement indicator added	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>