



**Australian Government**

**AMP31016 Certificate III in Meat  
Processing (Smallgoods - Manufacture)**

**Release 4**

## AMP31016 Certificate III in Meat Processing (Smallgoods - Manufacture)

### Modification History

Release	Comments
Release 4	This version released with AMP Australian Meat Processing Training Package Version 7.0.
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 smallgoods producers working in a small to medium-sized traditional smallgoods enterprise which produces a range of smallgoods products.

Graduates from this qualification will have a wide range of cognitive, technical and communication skills to select and apply a specialised range of tools, materials and information to:

- complete routine activities
- provide and transmit solutions to predictable and sometimes unpredictable problems.

Graduates will apply knowledge and skills to demonstrate autonomy and judgement and to take limited responsibility in known and stable contexts within established parameters.

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:

- 26 units of competency:

- 5 core units plus
- 21 elective units.
- Select 2 units from Group A
- Select 7 units from Group B
- Select 7 units from Group C
- Select 1 Unit from Group D
- The remaining 4 units may be selected from the elective list, or this or any other endorsed Training Package or Accredited Course

Selected units must be relevant to job outcomes in the manufacture of smallgoods products and must be chosen to ensure the integrity of the qualification outcome at AQF level 3.

### Core Units

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

### Elective Units

An asterisk (\*) next to the unit code indicates that there are prerequisite requirements which must be met when packaging the qualification.

#### Group A

AMPS101	Handle materials and products
AMPS102	Pack smallgoods product
AMPX202	Clean work area during operations
FBPOPR2069	Use numerical applications in the workplace
HLTAID011	Provide First Aid

#### Group B

AMPA2047*	Inspect hindquarter and remove contamination
AMPA2048*	Inspect forequarter and remove contamination

AMPA2109	Store carcass product
AMPA2110	Store carton product
AMPA2174	Clean after operations – boning room
AMPS201	Package product using thermoform process
AMPS203	Operate bar and coder systems
AMPS205	Select, identify and prepare casings
AMPS206	Manually shape and form product
AMPS208	Rotate stored meat
AMPS209	Rotate meat product
AMPS210	Inspect carton meat
AMPS211	Prepare dry ingredients
AMPS212	Measure and calculate routine workplace data
AMPS213	Manually link and tie product
AMPSMA201	Slice product using simple machinery
AMPX203	Operate scales and semi-automatic labelling machinery
AMPX205	Clean chillers
AMPX206	Operate forklift in a specific workplace
AMPX207	Vacuum pack product
AMPX209	Sharpen knives
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

AMPX217	Package product using gas flushing process
AMPX218	Operate metal detection unit
AMPX301	Assess product in chillers
CPPCLO3113	Clean food-handling areas and equipment
FBPOPR2078	Work in a freezer storage area
FBPOPR2079	Work with temperature controlled stock
MSL922001	Record and present data
TLID0006	Move materials mechanically using automated equipment

### Group C

AMPS300	Operate mixer or blender unit
AMPS301	Cook, steam and cool product
AMPS302	Prepare dried meat
AMPS307	Sort meat
AMPS308	Batch meat
AMPS312	Prepare meat-based pates and terrines for commercial sale
AMPS313	Prepare product formulations
AMPS314	Ferment and mature product
AMPS315	Blend meat product
AMPX302	Cure and corn product
AMPX305	Smoke product

### Group D

AMPA3094	Use standard product descriptions – beef
AMPA3095	Use standard product descriptions – pork

AMPS303	Fill casings
AMPS304	Thaw product – water
AMPS305	Thaw product – air
AMPX204	Maintain production records
AMPX303*	Break carcass into primal cuts
AMPX304*	Prepare primal cuts
AMPX309	Identify and repair equipment faults
MSL904002	Perform standard calibrations
MSL952002	Handle and transport samples or equipment
MSL954004	Obtain representative samples in accordance with sampling plan
MSL973013	Perform basic tests
TAEDEL301	Provide work skill instruction

### Prerequisite requirements

Unit of competency	Prerequisite requirement
AMPA2047 Inspect hindquarter and remove contamination	AMPX209 Sharpen knives
AMPA2048 Inspect forequarter and remove contamination	AMPX209 Sharpen knives
AMPX210 Prepare and slice meat cuts	AMPX209 Sharpen knives
AMPX211 Trim meat to specifications	AMPX209 Sharpen knives
AMPX303 Break carcass into primal cuts	AMPX209 Sharpen knives
AMPX304 Prepare primal cuts	AMPX209 Sharpen knives

## Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMP31016 Certificate III in Meat Processing (Smallgoods - Manufacture) Release 4	AMP31016 Certificate III in Meat Processing (Smallgoods - Manufacture) Release 3	Elective unit codes updated	Equivalent

## Links

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