Australian Government

AMP31216 Certificate III in Meat Processing (Packing Operations)

Release 3

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Modification History

Release	Comments
Release 3	This version released with AMP Australian Meat Processing Training Package Version 5.1.
Release 2	This version released with AMP Australian Meat Processing Training Package Version 4.0.
Release 1	This version released with AMP Australian Meat Processing Training Package Version 2.0.

Qualification Description

This qualification covers the work activities undertaken by team leaders in a packing room of a meat processing operation. Typically people undertaking this qualification will have responsibility for a group of people and for the smooth, safe and efficient running of the packing process. They will frequently be called upon to train new recruits or to implement new processes or customer specifications.

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

Candidates must have completed the following units or their equivalent:

- AMPA2068 Inspect meat for defects
- AMPA2070 Identify cuts and specifications
- AMPA2071 Pack meat product.

Packaging Rules

To achieve this qualification, competency must be demonstrated in:

- 18 units of competency:
  - 7 core units plus
  - 11 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:

- Select a minimum of 11 units
- 8 units must be selected from the elective list
- The remaining 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 a meat processing packing operation and must be chosen to ensure the integrity of the qualification outcome at AQF level 3.

Core Units

AMPA3116	Supervise meat packing operation
AMPCOR201	Maintain personal equipment
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. Please refer to the Prerequisite requirements table for details.

AMPA3072*	Perform carcase Meat Hygiene Assessment
AMPA3073	Perform process monitoring for Meat Hygiene Assessment
AMPA3074	Perform boning room Meat Hygiene Assessment

AMPA3093	Use standard product descriptions - sheep and goats
AMPA3094	Use standard product descriptions - beef
AMPA3095	Use standard product descriptions - pork
AMPA3117	Oversee product loadout
AMPX301	Assess product in chillers
AMPX308	Follow and implement an established work plan
AMPX309	Identify and repair equipment faults
AMPX310	Perform pre-operations hygiene assessment
AMPX311	Monitor production of packaged product to customer specifications
AMPX404	Conduct an internal audit of a documented program
FBPOPR3004	Set up a production or packaging line for operation
MSL904002	Perform standard calibrations
MSL922001	Record and present data
MSL954004	Obtain representative samples in accordance with sampling plan
MSMENV172	Identify and minimise environmental hazards
MSMSUP300	Identify and apply process improvements
MSS403032	Analyse manual handling processes

Prerequisite requirements

Unit of competency	Prerequisite requirement
AMPA3072 Perform carcase Meat Hygiene Assessment	AMPX209 Sharpen knives

Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMP31216 Certificate III in Meat Processing (Packing Operations) Release 3	AMP31216 Certificate III in Meat Processing (Packing Operations) Release 2	Qualification updated to remove one elective unit that has been deleted as part of meeting Skills Ministers' priority of removing training products with low or no enrolments, as agreed by the AISC	Equivalent

Links

Companion Volume implementation guides are found in VETNet - https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7