AMP40415 Certificate IV in Meat Processing (Quality Assurance)

Release 4

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Modification History

Release	Comments
Release 4	This version released with AMP Australian Meat Processing Training Package Version 5.0.
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 1.0.

Qualification Description

This qualification covers work activities undertaken by Quality Assurance officers in meat processing enterprises.

No licensing, legislative or certification requirements apply to this qualification at the time of publication.

Entry Requirements

The following units must be completed prior to commencing this qualification:

- 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

Packaging Rules

To achieve this qualification, competency must be demonstrated in:

- 12 units of competency:
  - 6 core units plus
  - 6 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 4 units from the elective list
- Select 2 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 Quality Assurance and must be chosen to ensure the integrity of the qualification outcome at AQF level 4.

Core Units

AMPCOR401	Manage own work performance
AMPCOR402	Facilitate Quality Assurance process
AMPCOR403	Participate in workplace health and safety risk control process
AMPCOR404	Facilitate hygiene and sanitation performance
AMPX404	Conduct an internal audit of a documented program
AMPX420	Participate in the ongoing development and implementation of a HACCP and Quality Assurance system

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.

AMPA400	Utilise refrigeration index
AMPA401	Implement a Meat Hygiene Assessment program
AMPA402	Oversee plant compliance with the Australian standards for meat processing
AMPA403	Apply meat science
AMPA404	Conduct and validate pH and temperature declines to MSA standards
AMPA405	Develop and implement Quality Assurance program for a rendering plant

AMPA413	Review or develop an Emergency Animal Disease Response Plan
AMPA414	Manage the collection, monitoring and reporting of animal health data from a meat processing plant
AMPA415	Manage biogas facilities
AMPA416	Oversee humane handling of animals
AMPA417*	Conduct an animal welfare audit of a meat processing plant
AMPX312	Calculate carcase yield in a boning room
AMPX403*	Monitor and overview the production of Uncooked Comminuted Fermented Meat (UCFM)
AMPX405	Conduct statistical analysis of process
AMPX406	Manage or oversee an external audit of the establishment's quality system
AMPX415	Specify beef product using AUS-MEAT language
AMPX416	Specify sheep product using AUS-MEAT language
AMPX417	Specify pork product using AUS-MEAT language
AMPX419	Participate in product recall
AMPX422	Develop and implement work instructions and SOPs
AMPX424	Raise and validate requests for export permits and Meat Transfer Certificates
AMPX425	Conduct a document review
AMPX426	Undertake chiller assessment to AUS-MEAT requirements
AMPX428	Plan, conduct and report a workplace incident investigation
AMPX429	Develop and implement a TACCP and VACCP plan
AMPX430	Develop, implement and evaluate a pest control program in a meat processing premises

AMPX431	Oversee meat processing establishment's Halal compliance
FBPAUD4001	Assess compliance with food safety programs
FBPAUD4002	Communicate and negotiate to conduct food safety audits
FBPAUD4003	Conduct food safety audits
FBPAUD4004	Identify, evaluate and control food safety hazards

Prerequisite requirements

Unit of competency	Prerequisite requirement
AMPA417 Conduct an animal welfare audit of a meat processing plant	AMPA416 Oversee of humane handling of animals AMPX404 Conduct an internal audit of a documented program AMPA2006 Apply animal welfare and handling requirements
AMPX403 Monitor and overview the production of Uncooked Comminuted Fermented Meat (UCFM)	AMPCOR202 Apply hygiene and sanitation practices AMPCOR404 Facilitate hygiene and sanitation performance

Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMP40415 Certificate IV in Meat Processing (Quality Assurance) Release 4	AMP40415 Certificate IV in Meat Processing (Quality Assurance) Release 3	New elective units added: AMPX431, AMPA404 and AMPA416 AMPA411 corrected to AMPA416 in prerequisite requirements	Equivalent

Links

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