AMP40522 Certificate IV in Meat Safety Inspection

Release 1

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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 meat inspectors or meat safety officers in meat processing establishments. In such roles, workers perform post-mortem inspection of food animals and in some cases ante-mortem inspection to ensure that meat is safe for human or pet consumption, in line with relevant Australian Standards.

At this level workers provide specialist technical skills and knowledge about food animal disease and conditions. They are required to work autonomously, use judgement, interpret information, and apply solutions to routine and some non-routine problems. They may take some responsibility for the output of others.

Individuals who work as meat inspectors must comply with the requirements of local/state/territory authorities and where applicable the Australian Government export authority. Users must check with the relevant regulatory authority before delivery.

Entry Requirements

There are no entry requirements for this qualification.

Packaging Rules

To achieve this qualification, competency must be demonstrated in:

- 11 units of competency:
  - 8 core units plus
  - 3 elective units.

The electives are to be chosen as follows:

- at least 1 unit from Group A
- up to 2 units from Group B or 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.

Of the 3 electives chosen, only one may be completed through a Recognition process.

Core Units

AMPCOM401	Build productive and effective workplace relationships
AMPMSY301	Apply food animal anatomy and physiology to inspection processes
AMPMSY302	Recognise signs of emergency and notifiable animal diseases
AMPMSY413	Recognise diseases and conditions during inspection of food animal
AMPQUA401	Support food safety and quality programs
AMPQUA402	Maintain good manufacturing practice in meat processing
AMPWHS201	Sharpen and handle knives safely
AMPWHS401	Monitor 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 – Ante and post-mortem inspection

AMPMSY401 * #	Perform ante and post-mortem inspection – Ovine and Caprine
AMPMSY402 * #	Perform ante and post-mortem inspection – Bovine
AMPMSY403 * #	Perform ante and post-mortem inspection – Porcine
AMPMSY404 * #	Perform ante and post-mortem inspection – Poultry
AMPMSY405 * #	Perform ante and post-mortem inspection – Ratites

AMPMSY406 * #	Perform ante and post-mortem inspection − Camels
AMPMSY407 #	Perform post-mortem inspection − Wild game
AMPMSY408 * #	Perform ante and post-mortem inspection − Rabbits
AMPMSY409 * #	Perform ante and post-mortem inspection − Deer
AMPMSY410 * #	Perform ante and post-mortem inspection − Equine
AMPMSY411 * #	Perform ante and post-mortem inspection − Alpacas or Llamas
AMPMSY412 * #	Perform ante and post-mortem inspection − Calves

Group B – General electives

AMPAUD401 *	Conduct an animal welfare audit of a meat processing premises
AMPG303 #	Receive and inspect wild game carcases from the field
AMPG304 #	Receive and inspect wild game carcases at a processing plant
AMPG305 #	Store wild game carcases
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 carcase in the field
AMPLDR403	Plan, conduct and report a workplace incident investigation
AMPLDR404	Manage own work performance and development

AMPLDR405	Oversee export requirements
AMPLSK201	Apply animal welfare and handling requirements
AMPLSK301	Handle animals humanely while conducting ante-mortem inspection
AMPLSK401	Oversee humane handling of animals
AMPMSY416 #	Raise and validate requests for export permits and Meat Transfer Certificates
AMPQUA311	Assess effective stunning and bleeding
AMPQUA405	Oversee compliance with Australian Standards for meat processing
AMPQUA408	Contribute to meat processing premises design and construction processes
AMPQUA409	Review or develop an Emergency Animal Disease Response Plan
AMPQUA410	Manage the collection, monitoring and interpretation of animal health data
AMPQUA416	Conduct an internal audit of a documented program
AMPQUA417	Establish sampling program
AMPQUA418	Conduct a document review
AMPQUA419 #	Monitor meat preservation process
AMPQUA421	Prepare for and respond to an external audit of the establishment's quality system
AMPQUA423	Participate in the ongoing development and implementation of a HACCP based QA system
BSBXCM401	Apply communication strategies in the workplace
FBPAUD4001	Assess compliance with food safety programs
FBPAUD4002	Communicate and negotiate to conduct food safety audits
FBPAUD4003	Conduct food safety audits

Prerequisite requirements

Unit of competency	Prerequisite requirement
AMPAUD401 Conduct an animal welfare audit of a meat processing premises	AMPLSK201 Apply animal welfare and handling requirements AMPLSK401 Oversee humane handling of animals AMPQUA416 Conduct an internal audit of a documented program
AMPMSY401 Perform ante and post-mortem inspection - Ovine and Caprine	AMPLSK301 Handle animals humanely while conducting ante-mortem inspection
AMPMSY402 Perform ante and post-mortem inspection – Bovine	AMPLSK301 Handle animals humanely while conducting ante-mortem inspection
AMPMSY403 Perform ante and post-mortem inspection – Porcine	AMPLSK301 Handle animals humanely while conducting ante-mortem inspection
AMPMSY404 Perform ante and post-mortem inspection – Poultry	AMPLSK301 Handle animals humanely while conducting ante-mortem inspection
AMPMSY405 Perform ante and post-mortem inspection – Ratites	AMPLSK301 Handle animals humanely while conducting ante-mortem inspection
AMPMSY406 Perform ante and post-mortem inspection – Camels	AMPLSK301 Handle animals humanely while conducting ante-mortem inspection
AMPMSY408 Perform ante and post-mortem inspection – Rabbits	AMPLSK301 Handle animals humanely while conducting ante-mortem inspection
AMPMSY409 Perform ante and post-mortem inspection – Deer	AMPLSK301 Handle animals humanely while conducting ante-mortem inspection
AMPMSY410 Perform ante and post-mortem inspection – Equine	AMPLSK301 Handle animals humanely while conducting ante-mortem inspection
AMPMSY411 Perform ante and post-mortem inspection– Alpacas or Llamas	AMPLSK301 Handle animals humanely while conducting ante-mortem inspection
AMPMSY412 Perform ante and post-mortem inspection – Calves	AMPLSK301 Handle animals humanely while conducting ante-mortem inspection

Skills Impact

Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMP40522 Certificate IV in Meat Safety Inspection	AMP40516 Certificate IV in Meat Processing (Meat Safety)	Total number of units required to achieve the qualification reduced Packaging rules, core and elective units changed 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