



Australian Government

AMPSS00044 Meat Processing Core Skill Set

Release 1

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Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Description

This Skill Set describes the core skills and knowledge required to work in a meat processing enterprise.

Pathways Information

The Units of Competency comprising the Meat Processing Core Skill Set are core Units for most AQF level II and III Qualifications, and can be counted towards these Qualifications where this is in accordance with the Qualification requirements.

Licensing/Regulatory Information

Not applicable.

Skill Set Requirements

Complete 6 units of competency.

Unit Code	Unit Title
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

Target Group

Typically the trainee is an enterprise employee who is new to the industry or the enterprise.

Suggested words for Statement of Attainment

This Skill Set from the AMP Australian Meat Industry Training Package meets the industry requirements for core operator skills to work in a meat processing enterprise.