



Australian Government

AMPSS00065 Meat Processing Halal Slaughter Skill Set

Release 1

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Modification History

Release	Comments
Release 1	This version released with AMP Australian Meat Industry Training Package Version 5.0.

Description

This skill set provides the skills and knowledge required to undertake Halal slaughter in an approved export meat processing establishment. Individuals completing this Skill Set may have responsibility for monitoring or supervising the work of other Halal slaughterers.

Pathways Information

These units of competency provide credit towards AMP30516 Certificate III in Meat Processing (Slaughtering), and AMP30616 Certificate III in Meat Processing (General)

Licensing/Regulatory Information

At a minimum, Halal slaughter must be carried out to the agreed requirements. In some situations, additional market/customer requirements may apply.

Slaughterers approved to undertake Halal slaughter for export must be registered with AUSMEAT through their Approved Islamic Organisation.

Skill Set Requirements

- AMPA3001 Stick and bleed animal
- AMPA3003 Assess effective stunning and bleeding
- AMPA3015 Perform animal slaughter in accordance with Halal certification requirements
- AMPCOR204 Follow safe work policies and procedures
- AMPX209 Sharpen knives

Target Group

This skill set is for slaughterers who seek approval to undertake Halal slaughter in an approved meat processing establishment. Individuals do not have to be qualified slaughterer to undertake this skill set, but a working knowledge of the slaughter process would be an advantage.

Suggested words for Statement of Attainment

These competencies from the AMP Australian Meat Processing Training Package meet the requirements for endorsement as an approved Halal Slaughterer.