

Certificate II in Meat Processing (Food Services)

AMP20117



This qualification is suited for those who wish to pursue a career in the meat industry to provide services such as meat retail products, meat wholesale, speciality and gourmet meats and value-added products for customers.

Employment Opportunities

The completion of this qualification could lead to employment as a:

- Meat Retail – customer service

How is this course delivered?

Our courses are delivered through a range of flexible arrangements including on-the-job training, online learning and self-directed learning. We also offer Recognition of Prior Learning (RPL).

Jobs and Skills WA funded training (WA only)

Jobs and Skills WA is a WA Government program focused on providing training for skills areas and to help create new jobs for Western Australians. Australian College of Training is able to access funded training for eligible persons.

To find out if you are eligible contact us now on (08) 9472 6111.

Why study with Australian College of Training?

- We offer training across 8 different industry areas which allows us to customise training to suit a variety of job roles and employment situations.
- We have flexible training and study options to suit individual learner and employer needs.
- High quality, industry-experienced trainers and support staff are here to support training in all study modes.

Duration

12-18 Months

Traineeship

Yes

Apprenticeship

No

Cost (approx.)

Traineeship - \$1200.00
Fee for Service - \$3100.00

Student tuition fees are indicative only and are subject to change given individual circumstances at enrolment. Additional fees may apply such as student service and resource fees.

Other Meat Processing Qualifications

AMP30815 Certificate III in Meat Processing (Retail Butcher)
AMP30216 Certificate III in Meat Processing (Food Services)

Talk to our training specialists today or visit auscollege.edu.au

ABN 48 106 641 767



Qualification Outline

This qualification covers the skills and knowledge for those who wish to work in a meat processing or retail enterprise and enables selection from a wide range of units.

To achieve a Certificate II in Meat Processing (Food Services), students must complete **14 units**.

- **Complete 6 core units**
- **Select 8 elective units**

Unit Code	Core Units
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

Select 6 units from Group A, B, C, D or E.

Unit Code	Elective Units	Points
GROUP A units	Units from the abattoirs sector Note: Units from Group A must be worth 2 or more points. If a 1 point unit is selected, an additional unit must be selected to make up the 2 points. * Pre-requisite unit AMPX209 Sharpen knives	
AMPA2026	Operate a whizzard knife	2
AMPA2031	Operate a circular saw	1
AMPA2037	De-rind meat cuts	2
AMPA2038	De-nude meat cuts	2
AMPA2044	Trim neck *	2
AMPA2045	Trim forequarter to specification *	2
AMPA2046	Trim hindquarter to specification *	2
AMPA2047	Inspect hindquarter and remove contamination *	2
AMPA2048	Inspect forequarter and remove contamination *	2
AMPA2049	Remove spinal cord *	2
AMPA2060	Grade carcase	8
AMPA2061	Weigh carcase	2
AMPA2062	Operate semi-automatic tagging machine	4
AMPA2063	Measure fat *	2
AMPA2064	Label and stamp carcase	2
AMPA2065	Wash carcase	1
AMPA2067	Remove tenderloin *	2
AMPA2068	Inspect meat for defects *	4
AMPA2069	Assemble and prepare cartons	2
AMPA2070	Identify cuts and specifications	6
AMPA2071	Pack meat products	6
AMPA2073	Operate carton scales	2
AMPA2072	Operate carton sealing machine	2
AMPA2074	Operate strapping machine	2
AMPA2075	Operate carton forming machine	2
AMPA2076	Operate automatic CL determination machine	2
AMPA2108	Loadout meat product	4
AMPA2019	Store carcase product	2
AMPA2110	Store carton product	2
AMPA2111	Locate storage areas and product	2
AMPA2112	Complete re-pack operation	4

AMPA2113	Bag carcase	1
AMPA2171	Clean carcase hanging equipment	4
AMPA2173	Overview cleaning program	2
AMPA2174	Clean after operations – boning room	4
AMPA2176	Transport meat and meat products	4
GROUP B units	Units from the meat retailing sector	
AMPR101	Identify species and meat cuts	
AMPR102	Trim meat for further processing *	
AMPR103	Store meat product	
AMPR104	Prepare minced meat and minced meat products *	
AMPR105	Provide service to customers	
AMPR106	Process sales transactions	
AMPR108	Monitor meat temperature from receipt to sale	
AMPR203	Select, weigh and package meat for sale	
AMPR212	Clean a meat retail work area	
AMPR201	Break and cut product using a bandsaw	
AMPR202	Provide advice on cooking and storage of meat products	
AMPR204	Package product using manual packing and labelling equipment	
AMPR205	Use basic methods of meat cookery *	
AMPR206	Vacuum pack product in a retail operation	
AMPR208	Make and sell sausages	
AMPR209	Produce and sell value-added products *	
AMPR210	Receive meat product	
GROUP C units	Units from the smallgoods sector	
AMPS205	Select, identify and prepare casings	
AMPS206	Manually shape and form product	
AMPS207	Alice product using simple machinery	
AMPS208	Rotate stored meat product	
AMPS210	Inspect carton meat	
AMPS211	Prepare dry ingredients	
AMPS212	Measure and calculate routine workplace data	
AMPS213	Manually link and tie product	
GROUP D units	Meat processing cross-sectoral units	
AMPX201	Prepare and operate bandsaw	
AMPX202	Clean work area during operations	
AMPX203	Operate scales and semi-automatic labelling machinery	
AMPX204	Maintain production records	
AMPX205	Clean chillers	
AMPX207	Vacuum pack product	
AMPX208	Apply environmentally sustainable work practices	
AMPX209	Sharpen knives	
AMPX210	Prepare and slice meat cuts *	
AMPX211	Trim meat to specifications *	
AMPX212	Package product using automatic packing and labelling equipment	
AMPX213	Despatch meat product	
AMPX214	Package meat and smallgoods product for retail sale	
AMPX216	Operate mincer	
GROUP E units	Units from the food processing sector	

Please refer to the packaging rules for this unit to select units in Group E or F (imported units from other Training Packages)