

Certificate III in Meat Processing (Meat Safety)

AMP30316



This specialised qualification is suited for those who wish to pursue a career as a meat inspector in a domestic meat processing enterprise and to learn the practical skills and knowledge in this area.

Employment Opportunities

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

- Meat Inspector (domestic)

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

24 Months

Traineeship

Yes

Apprenticeship

No

Cost (approx.)

Traineeship - \$1550.00
Fee for Service - \$4360.00

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

AMP40516 Certificate IV in Meat Processing (Meat Safety)
AMP50215 Diploma of Meat Processing

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 as a meat inspector in a domestic meat processing enterprise.

To achieve a Certificate III in Meat Processing (Meat Safety), students must complete **12 or 15 units, depending on elective selections:**

- **All ten (10) core units must be completed**

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
AMPX209	Sharpen knives
AMPA3071	Implement food safety program
AMPA3119	Apply food animal anatomy and physiology to inspection processes
AMPA3131	Identify and report emergency diseases of food animals

Elective Units

Select 2 units from Group A, **OR** Select 1 unit from Group A and 4 units from Group B.

Unit Code	Elective Units
GROUP A units	All group A units have the following pre-requisite units: * AMPX209 Sharpen knives # AMPA3002 Handle animals humanely while conducting ante-mortem inspection
AMPA3120	Perform ante and post-mortem inspection – Ovine and Caprine *
AMPA3121	Perform ante and post-mortem inspection – Bovine *#
AMPA3122	Perform ante and post-mortem inspection – Porcine *#
AMPA3123	Perform ante and post-mortem inspection – Poultry *#
AMPA3124	Perform ante and post-mortem inspection – Ratites *#
AMPA3125	Perform ante and post-mortem inspection – Camels *#
AMPA3127	Perform ante and post-mortem inspection – Wild game *#
AMPA3128	Perform ante and post-mortem inspection – Rabbits*#
AMPA3129	Perform ante and post-mortem inspection – Deer *#
AMPA3135	Perform ante and post-mortem inspection – Calves *#
GROUP B units	
AMPA3002	Handle animals humanely while conducting ante-mortem inspection
AMPA3003	Assess effective stunning and bleeding
AMPA3043	Prepare head for inspection *
AMPA3047	Prepare and present viscera for inspection *
AMPA3072	Perform carcass meat Hygiene Assessment *
AMPA3073	Perform process monitoring for Meat Hygiene Assessment
AMPA3074	Perform boning room Meat Hygiene Assessment
AMPA3081	Perform offal meat Hygiene Assessment
AMPA402	Oversee plant compliance with the Australian Standards for meat processing
AMPA406	Inspect transportation container or vehicle
AMPX404	Conduct an internal audit of a documented program
BSBFLM312	Contribute to team effectiveness
MSL904001	Perform standard calibrations
MSL922001	Record and present data
MSL954001	Obtain representative samples in accordance with sampling plan