

AMP40415

Certificate IV in Meat Processing (QA)



This specialised qualification is suited for those who wish to extend their career and expertise in the meat industry and move into a Quality Assurance role.

Employment Opportunities

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

- QA officer
- QA auditor
- QA supervisor
- QA manager

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

12-24 Months

Traineeship

Yes

Apprenticeship

No

Cost (approx.)

Fee for Service - \$3200.00

Traineeship - \$1100.00

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 Related Qualifications

AMP50215 Diploma of Meat Processing

BSB51915 Diploma of Leadership & Management

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 extend their experience and role in Quality Assurance within a meat, abattoir or smallgoods processing enterprise.

To achieve a Certificate IV in Meat Processing (Quality Assurance), students must complete **twelve (12) units**:

- **All six (6) core units plus Six (6) elective units**

Entry requirements:

The following units **MUST** be completed prior to commencing this qualification:

- 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

Unit Code	Core Units
AMPCOR401	Manage own work performance
AMPCOR402	Facilitate Quality Assurance process
AMPCOR403	Participate in OHS risk control process
AMPCOR404	Facilitate hygiene and sanitation performance
AMPX404	Conduct an internal audit of a documented program
AMPX420	Participate in ongoing development and implementation of a HACCP and QA system

Elective Units

Select a total of 6 units:

- Four (4) units from the elective list.
- Two (2) additional units from the elective list, or this or other training package, relevant to the job outcomes in Quality Assurance and must be chosen to ensure the integrity of the qualification outcome at AQF level 4.

Unit Code	Elective Units
AMPA400	Utilise refrigeration index
AMPA401	Implement a Meat Hygiene Assessment program
AMPA402	Oversee plant compliance with Australian Standard for meat processing
AMPA403	Apply meat science
AMPA405	Develop and implement QA program for a rendering plant
AMPA412	Conduct an animal welfare audit of a meat processing plant * <i>AMPA411 Oversee of humane handling of animals</i> <i>AMPX404 Conduct an internal audit of a documented program</i> <i>MTMP2010A Apply animal welfare and handling requirements</i>
AMPX403	Monitor and overview the production of Uncooked Comminuted Fermented Meat (UCFM) * <i>AMPCOR202 Apply hygiene and sanitation practices</i> <i>AMPCPR404 Facilitate hygiene and sanitation performance</i>
AMPX405	Conduct statistical analysis of process
AMPX406	Manage/oversee an external audit of the establishment's quality system
AMPX415	Specify beef product using AUS-MEAT language
AMPX416	Specify sheep product using AUS-MEAT language
AMPX417	Specify pork product using AUS-MEAT language
AMPX419	Participate in product recall
AMPX422	Develop and implement work instructions and SOPs
AMPX424	Raise and validate requests for export permits and Meat Transfer Certificates

AMPX426	Undertake chiller assessment to AUS-MEAT requirements
FDFAU4001A	Assess compliance with food safety programs
FDFAU4002A	Communicate and negotiate to conduct food safety audits
FDFAU4003A	Conduct food safety audits
FDFAU4004A	Identify, evaluate and control food safety hazards

Units marked with an asterisk (*) requires completion of a pre-requisite unit/s.

This document is current as at 9 January 2019

