

# Certificate III in Meat Processing (Food Services)

## AMP30216



This qualification is suited for those who wish to pursue a career in the meat industry to provide specialised 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

AMP40516 Certificate IV in Meat Processing (Meat Safety)

**Talk to our training specialists today or visit [auscollege.edu.au](http://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 specialised meat services, enabling selections from a wide range of units.

To achieve a Certificate III in Meat Processing (Food Services), students must complete **12 units**.

- **Complete 6 core units**
- **Select 6 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 4 units from Group A, B, C, D, E or F.

Remaining 2 units may be selected from the elective list or any other endorsed Training Package relevant to AQF 3.

| Unit Code            | Elective Units  | Points |
|----------------------|---|--------|
| <b>GROUP A units</b> | Units from the abattoirs sector<br>* Pre-requisite unit AMPX209 Sharpen knives (# other pre-requisite unit) |        |
| AMPA3048             | Bone small stock carcass – leg *  |        |
| AMPA3049             | Slice and trim leg – small stock *  |        |
| AMPA3050             | Bone large stock carcass – forequarter *  |        |
| AMPA3051             | Bone large stock carcass – hindquarter *  |        |
| AMPA3052             | Slice and trim large stock forequarter *  |        |
| AMPA3053             | Slice and trim large stock hindquarter *  |        |
| AMPA3054             | Break carcass using a bandsaw *   |        |
| AMPA3063             | Bone small stock carcass – shoulder *   |        |
| AMPA3064             | Bone small stock carcass – middle *   |        |
| AMPA3065             | Slice small stock carcass – shoulder *  |        |
| AMPA3066             | Slice small stock carcass – middle *  |        |
| AMPA3067             | Bone carcass using mechanical aids (large stock) *  |        |
| AMPA3068             | Prepare and despatch meat products  |        |
| AMPA3071             | Implement food safety program   |        |
| 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   |        |
| AMPA3093             | Use standard product descriptions – sheep and goats   |        |
| AMPA3094             | Use standard product descriptions – beef  |        |
| AMPA3095             | Use standard product descriptions – pork  |        |
| AMPA3100             | Perform manual chemical lean testing  |        |
| AMPA3116             | Supervise meat packing operation  |        |
| AMPA3117             | Oversee product loadout   |        |
| <b>GROUP B units</b> | Units from the meat retailing sector  |        |
| AMPR301              | Prepare specialised cuts *  |        |
| AMPR302              | Assess carcass or product quality   |        |
| AMPR303              | Calculate yield of carcass or product   |        |
| AMPR304              | Manage stock  |        |
| AMPR305              | Meet customer needs (# AMPR105 Provide service to customers)  |        |
| AMPR306              | Provide advice on nutritional role of meat  |        |
| AMPR307              | Merchandise products, services  |        |

|                      |   |
|----------------------|---|
| AMPR308              | Prepare, roll, sew and net meat   |
| AMPR309              | Bone and fillet poultry *   |
| AMPR310              | Cost and price meat products  |
| AMPR311              | Prepare portion control to specifications *   |
| AMPR313              | Order stock in a meat enterprise  |
| AMPR316              | Cure, corn and sell product   |
| AMPR317              | Assess and sell poultry product   |
| AMPR318              | Break carcass for retail sale *   |
| AMPR319              | Locate, identify and assess meat cuts   |
| AMPR320              | Assess and address customer preferences   |
| AMPR322              | Prepare and produce value added products *  |
| AMPR323              | Break small stock carcasses for retail sale * (# <i>AMPR319 Locate, identify and assess meat cuts</i> ) |
| AMPR324              | Break large stock carcasses for retail sale * (# <i>AMPR319 Locate, identify and assess meat cuts</i> ) |
| AMPR325              | Prepare cooked meat product for retail sale   |
| <b>GROUP C units</b> | Units from the smallgoods sector  |
| AMPS300              | Operate mixer or blender unit   |
| AMPS301              | Cook, steam and cool product  |
| AMPS302              | Prepare dried meat  |
| AMPS303              | Fill casings  |
| AMPS304              | Thaw product – water  |
| AMPS305              | Thaw product – air  |
| AMPS307              | Sort meat   |
| AMPS308              | Batch meat  |
| AMPS309              | Operate product forming machinery   |
| AMPS310              | Operate link and tie machinery  |
| AMPS312              | Operate meat-based pates and terrines for commercial sale   |
| AMPS313              | Prepare product formulations  |
| AMPS314              | Ferment and mature product  |
| AMPS315              | Blend meat product  |
| <b>GROUP D units</b> | Meat processing cross-sectoral units  |
| AMPX301              | Assess product in chillers  |
| AMPX302              | Cure and corn product   |
| AMPX303              | Break carcass into primal cuts *  |
| AMPX304              | Prepare primal cuts *   |
| AMPX305              | Smoke product   |
| AMPX308              | Follow and implement an established work plan   |
| AMPX310              | Perform pre-operations hygiene assessment   |
| AMPX311              | Monitor production of packaged product to customer specifications                                       |
| <b>GROUP E units</b> | 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)