

Certificate III in Meat Processing (Slaughtering)

AMP30516



This qualification is suited for those who wish to undertake work in an abattoir, performing slaughtering duties.

Employment Opportunities

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

- Slaughterman

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 - \$1400.00

Fee for Service - \$4200.00

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

AMP30616 Certificate III in Meat Processing (General)

AMP30516 Certificate III in Meat Processing (Slaughtering)

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 an abattoir performing slaughtering duties.

To achieve a Certificate III in Meat Processing (Slaughtering), students must complete a minimum of **12 units** to a minimum value of 54 points.

- **Complete 7 core units (24 points)**
- **Select at least 5 elective units to a minimum value of 30 points.** At least 3 units must be selected from the elective list.

Unit Code	Core Units	Points
AMPCOR201	Maintain personal equipment	2
AMPCOR202	Apply hygiene and sanitation practices	4
AMPCOR203	Comply with Quality Assurance and HACCP requirements	4
AMPCOR204	Follow safe work policies and procedures	4
AMPCOR205	Communicate in the workplace	4
AMPCOR206	Overview the meat industry	2
AMPX209	Sharpen knives	4

Elective Units

See Training Package rules for selection of other elective units from other meat processing qualifications.

Units marked * must be undertaken with pre-requisite unit AMPX209 Sharpen knives.

Units marked # must be undertaken with at least one other unit from the same section.

Unit Code	Elective Units	Points
Slaughter floor operations		
AMPA3000	Stun animal	4
AMPA3001	Stick and bleed animal *	4
AMPA3003	Assess effective stunning and bleeding	2
Seal digestive tract		
AMPA3005	Rod weasand	2
AMPA3006	Seal weasand *	1
AMPA3007	Ring bung *	4
AMPA3008	Seal bung	2
Perform opening cuts		
AMPA3009	Split carcass	4
AMPA3020	Bone neck *	3
AMPA3021	Perform 'Y' cut *	2
AMPA3022	Skin head *	4
AMPA3023	Explain opening cuts * # (plus AMPA3044 Operate air knife)	1
AMPA3024	Perform flanking cuts * (plus AMPA3023 Explain opening cuts)	6
AMPA3025	Perform brisket cuts * (plus AMPA3023 Explain opening cuts)	4
AMPA3026	Perform rumping cuts * (plus AMPA3023 Explain opening cuts)	4
AMPA3027	Perform rosette cuts * (plus AMPA3023 Explain opening cuts)	4
AMPA3028	Perform midline cuts * (plus AMPA3023 Explain opening cuts)	4
AMPA3029	Scald and dehair carcass *	4
AMPA3030	Operate pelt puller	4
AMPA3031	Operate hide puller *	6

AMPA3032	Remove pelt manually *	6
AMPA3033	Bed dress carcase *	16
AMPA3034	Eviscerate animal carcase *	8
AMPA3040	Operate brisket cutter or saw	4
AMPA3042	Backdown pig carcase *	2
AMPA3043	Prepare head for inspection *	4
AMPA3044	Operate air knife	2
AMPA3046	Undertake retain rail operations *	2
AMPA3047	Prepare and present viscera for inspection *	2
Perform legging		
AMPA3010	Overview legging operation #	1
AMPA3012	Make first leg opening cuts * (plus <i>AMPA3010 Overview legging operation</i>)	4
AMPA3013	Make second leg opening cuts * (plus <i>AMPA3010 Overview legging operation</i>)	3
AMPA3014	Perform legging on small stock * (plus <i>AMPA3010 Overview legging operation</i>)	4

This document is current as at 9 January 2019

