

AMP30815

Certificate III in Meat Processing (Retail Butcher)



This specialised qualification is the trade qualification for retail butchers and to learn the practical skills and knowledge in this industry area.

Employment Opportunities

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

- Retail butcher
- Trade butcher

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

36 Months

Traineeship

No

Apprenticeship

Yes

Cost (approx.)

Fee for Service (RPL) – \$6800

Apprenticeship - \$3035

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

MTM40211 Certificate IV in Meat Processing (Meat Safety)

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 want to specialise in a retail butchering environment, with a focus on customer service, safety, hygiene and quality.

To achieve a Certificate III in Meat Processing (Retail Butcher), a total of **forty-four (44) units** of competency must be completed in three stages, with 37 core units and 7 elective units, as follows.

In **Stage 1**, complete:

- **All fourteen (14) Core units**
- **One (1) Elective unit from Group A**

In **Stage 2**, complete:

- **All ten (10) Core units**
- **One (1) Elective unit from Group B**

In **Stage 3**, complete:

- **All thirteen (13) Core units**
- **One (1) Elective unit from Group C**

Plus Four (4) units from Groups C or D

Stage 1 – Core Units Complete All Fourteen (14) Units

Unit Code	Core Units
AMPCOR201	Maintain personal equipment
AMPCOR202	Apply hygiene and sanitation practices
AMPCOR204	Follow safe work policies and procedures
AMPCOR205	Communicate in the workplace
AMPCOR206	Overview the meat industry
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
AMPR203	Select, weigh and package meat for sale
AMPR212	Clean a meat retail work area
AMPX209	Sharpen knives
FBOPR2069	Use numerical applications in the workplace

Stage 2 – Core Units Complete All Ten (10) Units

Unit Code	Core Units
AMPCOR203	Comply with Quality Assurance and HACCP requirements
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 *
AMPR208	Make and sell sausages
AMPR209	Produce and sell value-added products *
AMPX201	Prepare and operate bandsaw
AMPX210	Prepare and slice meat cuts *
AMPX211	Trim meat to specifications *

Stage 3 – Core Units Complete All Thirteen (13) Units

Unit Code	Core Units
AMPR301	Prepare specialised cuts *
AMPR302	Assess carcase/product quality
AMPR303	Calculate yield of carcase or product
AMPR304	Manage stock
AMPR305	Meet customer needs *
AMPR306	Provide advice on nutritional role of meat
AMPR307	Merchandise products, services
AMPR316	Cure, corn and sell product
AMPR317	Assess and sell poultry product
AMPR319	Locate, identify and assess meat cuts
AMPR320	Assess and address customer preferences
AMPR322	Prepare and produce value-added products
AMPX304	Prepare primal cuts

Stage 1 - Group A Elective Units Select One (1) Unit

Unit Code	Elective Units
AMPR106	Process sales transactions
AMPR108	Monitor meat temperature from receipt to sale

Stage 2 - Group B Elective Units Select One (1) Unit

Unit Code	Elective Units
AMPR210	Receive meat product
AMPX212	Package product using automatic packing and labelling equipment

Stage 3 - Group C Elective Units Select One (1) Unit

Unit Code	Elective Units
AMPR323	Break small stock carcasses for retail sale *
AMPR324	Break large stock carcasses for retail sale *

Group D Elective Units Select Four (4) Units from C or D

Unit Code	Elective Units
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

* Denotes pre-requisite units required

This document is current as at 20-11-2025

