Certificate III in Meat Processing (Boning Room)

AMP30116

AUSTRALIAN COLLEGE OF TRAINING
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RTO Provider No 51269

This qualification is suited for those who wish to undertake work in an abattoir, performing work in boning rooms or in meat wholesale enterprises.

Employment Opportunities

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

- Abattoir worker

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

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NATIONALLY RECOGNISED TRAINING

Jobs and Skills WA

Qualification Outline

This qualification covers the skills and knowledge for those who wish to work in an abattoir performing boning room operations or in meat wholesale enterprises preparing meat cuts from whole carcases.

To achieve a Certificate III in Meat Processing (Boning Room), students must complete a minimum of **9 units** to a minimum value of 54 points.

- **Complete 7 core units (24 points)**
- **Select a minimum of 2 elective units to a minimum value of 30 points**

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.

Unit Code	Elective Units	Points
AMPA3048	Bone small stock carcase – leg *	10
AMPA3049	Slice and trim leg – small stock *	10
AMPA3050	Bone large stock carcase – forequarter *	15
AMPA3051	Bone large stock carcase – hindquarter *	15
AMPA3052	Slice and trim large stock forequarter *	15
AMPA3053	Slice and trim large stock hindquarter *	15
AMPA3054	Break carcase using a bandsaw *	15
AMPA3063	Bone small stock carcase – shoulder *	10
AMPA3064	Bone small stock carcase – middle *	10
AMPA3065	Slice small stock carcase – shoulder *	10
AMPA3066	Slice small stock carcase – middle *	10
AMPA3067	Bonce carcase using mechanical aids (large stock) *	15

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