Certificate III in Meat Processing (Food Services)

AMP30216

AUSTRALIAN COLLEGE OF TRAINING
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RTO Provider No 51269

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
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 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
GROUP A units	Units from the abattoirs sector * **Pre-requisite unit AMPX209 Sharpen knives (# other pre-requisite unit)**	
AMPA3048	Bone small stock carcase – leg *	
AMPA3049	Slice and trim leg – small stock *	
AMPA3050	Bone large stock carcase – forequarter *	
AMPA3051	Bone large stock carcase – hindquarter *	
AMPA3052	Slice and trim large stock forequarter *	
AMPA3053	Slice and trim large stock hindquarter *	
AMPA3054	Break carcase using a bandsaw *	
AMPA3063	Bone small stock carcase – shoulder *	
AMPA3064	Bone small stock carcase – middle *	
AMPA3065	Slice small stock carcase – shoulder *	
AMPA3066	Slice small stock carcase – middle *	
AMPA3067	Bone carcase using mechanical aids (large stock) *	
AMPA3068	Prepare and despatch meat products	
AMPA3071	Implement food safety program	
AMPA3072	Perform carcase 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	
GROUP B units	Units from the meat retailing sector	
AMPR301	Prepare specialised cuts *	
AMPR302	Assess carcase or product quality	
AMPR303	Calculate yield of carcase 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 carcase for retail sale *
AMPR311	Prepare portion control to specifications *
AMPR319	Locate, identify and assess meat cuts
AMPR320	Assess and address customer preferences
AMPR322	Prepare and produce value added products *
AMPR323	Break small stock carcases for retail sale * (# *AMPR319 Locate, identify and assess meat cuts*)
AMPR324	Break large stock carcases for retail sale * (#*AMPR319 Locate, identify and assess meat cuts)*
AMPR325	Prepare cooked meat product for retail sale
GROUP C units	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
GROUP D units	Meat processing cross-sectoral units
AMPX301	Assess product in chillers
AMPX302	Cure and corn product
AMPX303	Break carcase 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
GROUP E units	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)

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