AMP30322 Certificate III in Meat Safety Inspection

AUSTRALIAN COLLEGE OF TRAINING
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RTO Provider No 51269

This qualification is suited for individuals working as domestic meat inspectors or meat safety officers in a meat processing environment. Workers perform ante-mortem and post-mortem inspection of food animals to ensure meat is safe for human consumption.

Employment Opportunities

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

- Meat Inspector
- Meat Safety Officer

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 traineeships and apprenticeships across 8 different industry areas with training customised to suit a range of job roles and responsibilities.
- Flexible training and study options are provided to suit individual learner and employer needs.
- High quality, industry-experienced trainers provide support and mentoring to guide students through their learning.

Duration
24 Months

Traineeship
No

Apprenticeship
No

Cost (approx.)
Fee for Service - $4200.00
Traineeship - NA

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 Related Qualifications
AMP30322 Certificate III in Meat Safety Inspection
AMP40222 Certificate IV in Meat Processing

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 individuals to develop specialist knowledge and technical skills to conduct ante-mortem and post-mortem inspection of food animals, in line with relevant Australian Standards.

To achieve a Certificate III in Meat Safety Inspection, students must complete **eleven (11) units**:

- **All eight (8) core units plus**
- **Three (3) elective units**

Unit Code	Core Units
AMPCOM301	Communicate effectively at work
AMPMSY301	Apply food animal anatomy and physiology to inspection processes
AMPMSY302	Recognise signs of emergency and notifiable animal diseases
AMPMSY413	Recognise diseases and conditions during inspection of food animal
AMPQUA301	Comply with hygiene and sanitation requirements
AMPQUA302	Maintain food safety and quality programs
AMPWHS201	Sharpen and handle knives safely
AMPWHS301	Contribute to workplace health and safety processes

Elective Units

Select a total of 3 units:

- At least 1 unit from Group A.
- Up to 2 units from Group B, this or other endorsed training package. Units must ensure integrity of the qualification's AQF level and contribute to a valid, industry-supported vocational outcome.

Unit Code	Group A Elective Units – Ante- and post-mortem inspection
AMPMSY401 *#	Perform ante and post-mortem inspection – Ovine and Caprine
AMPMSY402 *#	Perform ante and post-mortem inspection – Bovine
AMPMSY403 *#	Perform ante and post-mortem inspection – Porcine
Unit Code	**Group B Elective Units - General**
AMPLSK201	Apply animal welfare and handling requirements
AMPLSK301	Handle animals humanely while conducting ante-mortem inspection
AMPMSY303 *#	Conduct ante-mortem inspection and make disposition
AMPQUA304	Perform carcase Meat Hygiene Assessment
AMPQUA311	Assess effective stunning and bleeding

* Pre-requisite unit AMPLSK301 Handle animals humanely while conducting ante-mortem inspection.

Mandatory workplace requirement must be met when assessing this unit.

This document is current as at 1 February 2023