Certificate III in Meat Processing
(Smallgoods-Manufacture)
AMP31016

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 smallgoods industry, producing smallgoods in a small to medium sized traditional smallgoods enterprise, producing a range of smallgoods products.

Employment Opportunities

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

- Smallgoods operator / specialist

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 - $2900.00
Fee for Service - $6700.00

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

AUSTRALIAN COLLEGE OF TRAINING
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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 smallgoods manufacturing in a small to medium sized traditional smallgoods enterprise, producing a range of smallgoods products.

To achieve a Certificate III in Meat Processing (Smallgoods-Manufacture), students must complete **26 units.**

- **Complete 5 core units**
- **Select 21 elective units**

Unit Code	Core Units
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 2 units from Group A.
Select 7 units from Group B.
Select 7 units from Group C.
Select 1 unit from Group D.
The remaining 4 units may be selected from the elective list or other endorsed Training Package. Units selected must be relevant to job outcomes in smallgoods processing at AQF level 3.

* **Pre-requisite unit AMPX209 Sharpen knives**

Unit Code	Elective Units
GROUP A units	
AMPS101	Handle materials and product
AMPS102	Pack smallgoods product
AMPX202	Clean work area during operations
FDFOP2061A	Use numerical applications in the workplace
HLTAID003	Provide first aid
GROUP B units	
AMPA2047	Inspect hindquarter and remove contamination *
AMPA2048	Inspect forequarter and remove contamination *
AMPA2109	Store carcase product
AMPA2110	Store carton product
AMPA2174	Clean after operations – boning room
AMPS205	Select, identify and prepare casings
AMPS206	Manually shape and form product
AMPS207	Slice product using simple machinery
AMPS208	Rotate stored meat product
AMPS210	Inspect carton meat
AMPS211	Prepare dry ingredients
AMPS212	Measure and calculate routine workplace data
AMPS213	Manually link and tie product
AMPX203	Operate scales and semi-automatic labelling machinery
AMPX205	Clean chillers
AMPX207	Vacuum pack product
AMPX209	Sharpen knives
AMPX210	Prepare and slice meat cuts *
AMPX211	Trim meat to specifications *
AMPX212	Package product using automatic packing and labelling equipment
AMPX213	Despatch meat product

AMPX214	Package meat and smallgoods product for retail sale
AMPX301	Assess product in chillers
CPPCLO3038	Clean food handling areas
MSL922001	Record and present data
GROUP C units	
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
AMPS312	Operate meat-based pates and terrines for commercial sale
AMPS313	Prepare product formulations
AMPS314	Ferment and mature product
AMPS315	Blend meat product
AMPX204	Maintain production records
AMPX302	Cure and corn product
AMPX305	Smoke product
GROUP D units	
AMPA3094	Use standard product descriptions - beef
AMPA3095	Use standard product descriptions - pork
AMPS303	Fill casings
AMPS304	Thaw product – water
AMPS305	Thaw product – air
AMPX204	Maintain production records
AMPX303	Break carcase into primal cuts *
AMPX304	Prepare primal cuts *
MSL904001	Perform standard calibrations
MSL954001	Obtain representative samples in accordance with sampling plan
MSL973001	Perform basic tests

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