AMP40222 Certificate IV in Meat Processing

AUSTRALIAN COLLEGE OF TRAINING
ACT NOW FOR YOUR FUTURE
RTO Provider No 51269

This qualification is suited for individuals working in a meat processing environment in a supervisory, leadership or QA role. Workers provide specialise knowledge, technical skills and leadership and oversee work carried out in meat processing.

Employment Opportunities

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

- Meat processing supervisor
- Smallgoods supervisor
- Meat processing team leader
- Boning room supervisor

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
Yes

Apprenticeship
No

Cost (approx.)
Fee for Service - $4100.00
Traineeship - $1900.00

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 Related Qualifications
AMP30622 Certificate III in Meat Processing
AMP40522 Certificate IV in Meat Safety Inspection

Talk to our training specialists today or visit auscollege.edu.au
ABN 48 106 641 767

This document is current as at 1 February 2023

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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, technical skills and leadership and have responsibility for overseeing work carried out in a meat processing environment.

To achieve a Certificate IV in Meat Processing, students must complete **fourteen (14) units**:

- **All four (4) core units plus**
- **ten (10) elective units**

Unit Code	Core Units
AMPCOM401	Build productive and effective workplace relationships
AMPQUA401	Support food safety and quality programs
AMPQUA402	Maintain good manufacturing practice in meat processing
AMPWHS401	Monitor workplace health and safety processes

Elective Units

Select a total of 10 units:

- At least 8 units from elective Groups A to C.
- Up to 2 units from 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.
- Electives may be packaged to provide a qualification with a specialisation as follows:
    - At least 6 Group A electives must be selected to be awarded Certificate IV in Meat Processing (Leadership)
    - At least 6 Group A electives must be selected to be awarded Certificate IV in Meat Processing (Quality Management)

Unit Code	Group A Elective Units - Leadership
BSBCMM412	Lead difficult conversations
BSBHRM413	Support the learning and development of teams and individuals
BSBLDR411	Demonstrate leadership in the workplace
BSBLDR412	Communicate effectively as a workplace leader
BSBPEF402	Develop personal work priorities
BSBSTR402	Implement continuous improvement
BSBXCM401	Apply communication strategies in the workplace
Unit Code	**Group B Elective Units – Quality Management**
AMPLSK401	Oversee humane handling of animals
AMPQUA414	Coordinate a product recall
AMPQUA416	Conduct an internal audit of a documented program
AMPQUA423	Participate in the ongoing development and implementation of a HACCP based QA system
FBPAUD4004	Identify, evaluate and control food safety hazards
FBPFSY3005	Control contaminants and allergens in food processing
Unit Code	**Group C Elective Units – General**
AMPLDR401	Develop and implement work instructions and SOPs
AMPLSK201	Apply animal welfare and handling requirements
AMPQUA420	Monitor the production of processed meats and smallgoods
AMPLDR403	Plan, conduct and report a workplace incident investigation