



VICTORIAN PURCHASING GUIDE

AMP AUSTRALIAN MEAT PROCESSING
TRAINING PACKAGE RELEASE 8.0

MAY 2023



Jobs, Skills,
Industry
and Regions

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VICTORIAN PURCHASING GUIDE – RELEASE HISTORY

Note: RTOs should refer to the [National Register](#) for the detail of changes in each Release.

Training Package Release	Date VPG Approved	Comments
Release 8.0	1 May 2023	<ul style="list-style-type: none"> ▪ The AMP Australian Meat Processing Training Package Release 8.0 reflects several major changes as follows: <ul style="list-style-type: none"> ○ There are five revised qualifications including four with new Maximum Payable Hours ○ 39 units (non-equivalent-) and 55 units (equivalent) have been revised; 3 units have been deleted. ○ There are 7 new units as follows: <ul style="list-style-type: none"> ▪ AMPCOM301 Communicate effectively at work ▪ AMPMSY413 Recognise diseases and conditions during inspection of food animal ▪ AMPMSY414 Conduct ante and post-mortem inspection in micro meat processing premises ▪ AMPMSY415 Conduct post-mortem inspection in micro meat processing premises – Wild game ▪ AMPQUA301 Comply with hygiene and sanitation requirements ▪ AMPQUA302 Maintain food safety and quality programs ▪ AMPWHS301 Contribute to workplace health and safety processes ▪ Please note that AMP Release 8.0 retains 60 superseded units pending the update of associated qualifications as part of future AMP revisions. These superseded units are not included in this Victorian Purchasing Guide. For details of AMP Release 8.0 please visit the National Register of VET and the Victorian Purchasing Guide Release 7.0. for nominal hours for the sixty (60) superseded units.
Release 7	27 January 2022	<p>The AMP Australian Meat Processing Training Package Release 7 reflects the revision of AMP30421 Certificate III in Meat Processing (Rendering), along with nine (9) revised units of competency:</p> <p>Two units have been deleted as follows:</p> <ul style="list-style-type: none"> ▪ AMPA2077 Operate bag forming equipment ▪ AMPA2170 Operate air filtration system <p>Please note AMP Release 7.0 retains nine superseded units pending the update of associated qualifications as part of future AMP revisions. These superseded units are not included in this Victorian Purchasing Guide. For details of AMP Release 7 please visit the National Register of VET and the Victorian Purchasing Guide Release 6.0. for nominal hours for the nine (9) superseded units.</p>
Release 6	25 May 2021	<p>The AMP Australian Meat Processing Training Package Release 6.0 reflects the introduction of two new technical meat units and the revision of two existing units:</p> <ul style="list-style-type: none"> ▪ AMPMGT511 Manage feedlot facility ▪ AMPMGT512 Manage supply chain and enterprise animal welfare performance

Training Package Release	Date VPG Approved	Comments
		<ul style="list-style-type: none"> ▪ AMPMGT513 Manage transportation of meat, meat products and meat by-products ▪ AMPMGT514 Develop, manage and maintain quality systems <p>The following unit has been deleted:</p> <ul style="list-style-type: none"> ▪ AMPMGT503 Develop and assess a meat retailing business opportunity <p>The Diploma of Meat Processing (Meat Retailing) has been deleted. Components of this qualification have been incorporated into a revised Diploma of Meat Processing, while the Advanced Diploma of Meat Processing has also been revised:</p> <ul style="list-style-type: none"> ▪ AMP50221 Diploma of Meat Processing ▪ AMP60121 Advanced Diploma of Meat Processing <p>For detailed mapping of qualifications and units between AMP R6.0 and AMP R5.1 & 5.0, please refer to the AMP Training Package Implementation Guide Companion Volume.</p>
Release 5.1	25 May 2021	<p>The AMP Australian Meat Processing Training Package Minor Release 5.1 reflects the deletion of training products with low or no enrolments, directed by Skills Ministers and approved by the AISC 2 December 2020.</p> <p>The following qualification, along with 17 units, has been deleted:</p> <p>AMP20216 - Certificate II in Meat Processing (Smallgoods)</p> <p>For detailed mapping of qualifications and units between AMP R5.1 and AMP R5.0 please refer to the AMP Training Package Implementation Guide Companion Volume.</p>
Release 5	12 April 2021	<p>The AMP Australian Meat Processing Training Package Release 5.0 contains seven new units of competency developed across the Halal Meat Processing (2), Poultry Processing (4) and Game Harvesting Auditing (1) sectors of the Australian Meat Processing industry.</p> <p>For detailed mapping of qualifications and units between AMP R5.0 and AMP R4.0 please refer to the AMP Training Package Implementation Guide Companion Volume.</p>
Release 4	22 October 2019	<p>The AMP Australian Meat Processing Training Package Release 4.0 contains 13 new units developed across eight different industry areas to support clean and safe industry practices, including quality assurance programs.</p> <p>For detailed mapping of qualifications and units between AMP R4.0 and AMP R3.0 please refer to the AMP Training Package Implementation Guide Companion Volume.</p>
Release 3	05 March 2018	<p>The AMP Australian Meat Processing Training Package Release 3.0 contains four new units and ten poultry units from FDF10 Training Package migrated to AMP. Minor updates to other components and imported units have been included. The new units are:</p>

Training Package Release	Date VPG Approved	Comments
		<ul style="list-style-type: none"> • AMPA2078 Inspect meat for defects in a packing room • AMPA3136 Monitor welfare of stock during out-of-hours receival • AMPA413 Review or develop an Emergency Animal Disease Response Plan • AMPX312 Calculate carcase yield in a boning room <p>For detailed mapping of qualifications and units between AMP R3.0 and AMP R2.0 please refer to the AMP Training Package Implementation Guide Companion Volume.</p> <p>Please also note that the following units were deleted on 13 June 2017:</p> <ul style="list-style-type: none"> • AMPA408 Inspect wild game meat • AMPA409 Inspect poultry • AMPA410 Inspect ratites <p>Please also note that Releases 2.1 (20/10/2016) and 2.2 (19/12/2016) contained minor upgrades only.</p>
Release 2	14 September 2016	<p>The AMP Australian Meat Processing Training Package Release 2.0 reflects the transitioning of the remaining qualifications from the MTM11 Australian Meat Industry Training Package to the new Standards for Training Packages, in addition to three new qualifications, as follows:</p> <ul style="list-style-type: none"> ▪ AMP30716 Certificate III in Meat Processing (Quality Assurance) ▪ AMP31116 Certificate III in Meat Processing (Livestock Handling) ▪ AMP31216 Certificate III in Meat Processing (Packing Operations) <p>This Victorian Purchasing Guide also reflects the changes made from Maximum Nominal Hours to Maximum and Minimum Payable Hours. For detailed mapping of qualifications and units between AMP R2.0 and MTM11 please refer to the AMP R2.0 Training Package Implementation Guide Companion Volume.</p>
Release 1	25 January 2016	<p>The AMP Australian Meat Processing Training Package Release 1.0 reflects the transitioning of the MTM11 Australian Meat Industry Training Package to the new Standards for Training Packages. For MTM11 qualifications not yet transitioned, refer to MTM11 Victorian Purchasing guide.</p> <p>This Victorian Purchasing Guide also reflects the changes made from Maximum Nominal Hours to Maximum and Minimum Payable Hours. For detailed mapping of qualifications and units between AMP R1.0 and MTM11 please refer to the AMP R1.0 Training Package Implementation Guide Companion Volume.</p>



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INTRODUCTION

What is a Victorian Purchasing Guide?

The Victorian Purchasing Guide provides information for use by Registered Training Organisations (RTOs) in the provision of Victorian government subsidised training.

Specifically, the Victorian Purchasing Guide provides the following information related to the delivery of nationally endorsed Training Packages in Victoria:

- The maximum and minimum payable hours available for each qualification.
- Nominal hours for each unit of competency within the Training Package.

Registration

RTOs must be registered by either the Victorian Registration and Qualifications Authority (VRQA) or the Australian Skills Qualification Authority (ASQA) regulatory body to be eligible to issue qualifications and Statements of Attainment under the Australian Qualifications Framework (AQF).

The VRQA is the regulatory authority in Victoria responsible for the registration of Vocational Education and Training (VET) providers who offer courses to domestic students in Victoria only.

ASQA is the regulatory authority responsible for the registration of VET providers who offer training in Victoria, nationally and / or internationally.

Transition

The relationship between new units and any superseded or replaced units from the previous version of AMP Australian Meat Industry Training Package Release 8.0 is provided in the Training Package Companion Volume Implementation Guide. (See VETnet.gov.au for more information).

Information regarding transition arrangements can be obtained from the state or national VET Regulatory Authority (see [Contacts and Links](#) section).

RTOs must ensure that all training and assessment leading to issuance of qualifications or Statements of Attainment from the AMP Australian Meat Industry Training Package Release 8.0 is conducted against the Training Package units of competency and complies with the assessment requirements.

QUALIFICATIONS

Code	Title	Minimum Payable Hours	Maximum Payable Hours
AMP20117	Certificate II in Meat Processing (Food Services)	570	600
AMP20316	Certificate II in Meat Processing (Abattoirs)	418	440
AMP20415	Certificate II in Meat Processing (Meat Retailing)	632	665
AMP30116	Certificate III in Meat Processing (Boning Room)	627	660
AMP30216	Certificate III in Meat Processing (Food Services)	580	610
AMP30322	Certificate III in Meat Safety Inspection	741	780
AMP30421	Certificate III in Meat Processing (Rendering)	504	530
AMP30516	Certificate III in Meat Processing (Slaughtering)	523	550
AMP30622	Certificate III in Meat Processing	675	710
AMP30815	Certificate III in Meat Processing (Retail Butcher)	1040	1095
AMP30916	Certificate III in Meat Processing (Smallgoods - General)	855	900
AMP31016	Certificate III in Meat Processing (Smallgoods – Manufacture)	907	955
AMP31116	Certificate III in Meat Processing (Livestock Handling)	532	560
AMP31216	Certificate III in Meat Processing (Packing Operations)	542	570
AMP40222	Certificate IV in Meat Processing	637	670
AMP40522	Certificate IV in Meat Safety Inspection	703	740
AMP50221	Diploma of Meat Processing	551	580
AMP60122	Advanced Diploma of Meat Processing	513	540
AMP80115	Graduate Certificate in Agribusiness	399	420
AMP80215	Graduate Diploma of Agribusiness	789	830

UNITS OF COMPETENCY AND NOMINAL HOURS

Unit Code	Unit Title	Nominal Hours
AMPA2000	Prepare animals for slaughter	40
AMPA2001	Feed race	10
AMPA2002	Restrain animal	10
AMPA2003	Perform emergency kill	20
AMPA2005	Unload livestock	10
AMPA2007	Identify animals using electronic systems	20
AMPA2008	Shackle animal	20
AMPA2009	Operate electrical stimulator	10
AMPA2010	Remove head	10
AMPA2011	Cut hocks	10
AMPA2012	Mark brisket	10
AMPA2013	Complete changeover operation	10
AMPA2014	Trim pig pre evisceration	40
AMPA2015	Number carcass and head	10
AMPA2016	Punch pelts	20
AMPA2017	Remove brisket wool	10
AMPA2018	Prepare hide or pelt for removal	20
AMPA2019	Bag tail	10
AMPA2021	Seal or drain urinary tract	10
AMPA2022	Singe carcass	10
AMPA2023	Shave carcass	10

Unit Code	Unit Title	Nominal Hours
AMPA2024	Flush carcase	20
AMPA2025	Operate scalding and de-hairing equipment	40
AMPA2026	Operate whizzard knife	20
AMPA2027	Operate rise and fall platform	10
AMPA2028	Operate vacuum blood collection process	20
AMPA2029	Operate nose roller	20
AMPA2030	Operate pneumatic cutter	10
AMPA2031	Operate circular saw	10
AMPA2032	Prepare carcase and equipment for hide or pelt puller	10
AMPA2035	Operate new technology or process	20
AMPA2036	Operate sterivac equipment	20
AMPA2037	De-rind meat cuts	20
AMPA2038	De-nude meat cuts	20
AMPA2040	Operate frenching machine	10
AMPA2041	Operate cubing machine	10
AMPA2042	Cure and corn product in a meat processing plant	20
AMPA2043	Operate head splitter	10
AMPA2044	Trim neck	20
AMPA2045	Trim forequarter to specification	20
AMPA2046	Trim hindquarter to specification	20
AMPA2047	Inspect hindquarter and remove contamination	20
AMPA2048	Inspect forequarter and remove contamination	20

Unit Code	Unit Title	Nominal Hours
AMPA2049	Remove spinal cord	30
AMPA2050	Operate jaw breaker	10
AMPA2060	Grade carcase	80
AMPA2061	Weigh carcase	20
AMPA2062	Operate semi-automatic tagging machine	40
AMPA2063	Measure fat	20
AMPA2064	Label and stamp carcase	20
AMPA2065	Wash carcase	10
AMPA2067	Remove tenderloin	20
AMPA2068	Inspect meat for defects	40
AMPA2069	Assemble and prepare cartons	20
AMPA2070	Identify cuts and specifications	60
AMPA2071	Pack meat products	60
AMPA2072	Operate carton sealing machine	20
AMPA2073	Operate carton scales	20
AMPA2074	Operate strapping machine	20
AMPA2075	Operate carton forming machine	20
AMPA2076	Operate automatic CL determination machine	20
AMPA2078	Inspect meat for defects in a packing room	40
AMPA2080	Assess dentition	10
AMPA2081	Drop tongue	10
AMPA2082	Wash head	10

Unit Code	Unit Title	Nominal Hours
AMPA2083	Bone head	40
AMPA2084	Remove cheek meat	20
AMPA2085	Bar head and remove cheek meat	20
AMPA2086	Process thick skirts	10
AMPA2087	Process thin skirts	10
AMPA2088	Process offal	60
AMPA2089	Process runners	60
AMPA2100	Overview offal processing	20
AMPA2101	Prepare and trim honeycomb	30
AMPA2102	Recover mountain chain	30
AMPA2103	Further process tripe	30
AMPA2104	Trim processed tripe	20
AMPA2105	Process small stock tripe	20
AMPA2106	Process bibles	20
AMPA2107	Process maws	20
AMPA2108	Loadout meat product	40
AMPA2109	Store carcass product	20
AMPA2110	Store carton product	20
AMPA2111	Locate storage areas and product	20
AMPA2112	Complete re-pack operation	40
AMPA2113	Bag carcass	10
AMPA2114	Overview offal processing on the slaughter floor	20

Unit Code	Unit Title	Nominal Hours
AMPA2115	Separate offal	20
AMPA2116	Trim offal fat	10
AMPA2117	Separate and tie runners	10
AMPA2118	Recover thin skirts	20
AMPA2125	Remove thick skirts	10
AMPA2126	Remove flares	10
AMPA2127	Recover offal	40
AMPA2128	Overview hide or pelt or skin processing	20
AMPA2129	Trim hide or skin	40
AMPA2130	Salt hide or skin	40
AMPA2131	Grade hide or skin	60
AMPA2132	Despatch hide or skin	40
AMPA2133	Treat hides chemically	20
AMPA2134	Chill or ice hides	20
AMPA2135	Crop pelts	20
AMPA2136	Overview fellmongering operations	20
AMPA2137	Chemically treat skins for fellmongering process	20
AMPA2138	Prepare chemicals for fellmongering process	30
AMPA2139	Operate wool drier and press	30
AMPA2140	Perform sweating operation on fellmongered skins	30
AMPA2146	Perform skin fleshing operation	30
AMPA2147	Skirt and weigh fellmongered wool	20

Unit Code	Unit Title	Nominal Hours
AMPA2148	Operate wool puller	30
AMPA2149	Dispose of condemned carcase	10
AMPA2150	Skin condemned carcase	40
AMPA2152	Process paunch	40
AMPA2153	Process slink by-products	100
AMPA2154	Process pet meat	40
AMPA2156	Process blood	20
AMPA2157	Overview rendering process	20
AMPA2160	Operate meat meal mill	40
AMPA2161	Operate waste recovery systems	30
AMPA2162	Pack and despatch rendered products	40
AMPA2163	Break down and bone carcase for pet meat or rendering	40
AMPA2171	Clean carcase hanging equipment	40
AMPA2172	Clean amenities and grounds	20
AMPA2173	Overview cleaning program	20
AMPA2174	Clean after operations - boning room	40
AMPA2175	Clean after operations - slaughter floor	40
AMPA2176	Transport meat and meat products	40
AMPA2177	Handle working dogs in stock yards	30
AMPA3000	Stun animal	40
AMPA3001	Stick and bleed animal	40
AMPA3004	Monitor the effective operations of electrical stimulation	20

Unit Code	Unit Title	Nominal Hours
AMPA3005	Rod weasand	20
AMPA3006	Seal weasand	10
AMPA3007	Ring bung	40
AMPA3008	Seal bung	20
AMPA3009	Split carcase	40
AMPA3010	Overview legging operation	10
AMPA3012	Make first leg opening cuts	40
AMPA3013	Make second leg opening cuts	30
AMPA3014	Perform legging on small stock	40
AMPA3015	Perform animal slaughter in accordance with Halal certification requirements	40
AMPA3020	Bone neck	30
AMPA3021	Perform 'Y' cut	20
AMPA3022	Skin head	40
AMPA3023	Explain opening cuts	10
AMPA3024	Perform flanking cuts	60
AMPA3025	Perform brisket cuts	40
AMPA3026	Perform rumping cuts	40
AMPA3027	Perform rosette cuts	40
AMPA3028	Perform midline cuts	40
AMPA3029	Scald and dehair carcase	40
AMPA3030	Operate pelt puller	40
AMPA3031	Operate hide puller	60

Unit Code	Unit Title	Nominal Hours
AMPA3032	Remove pelt manually	60
AMPA3033	Bed dress carcase	160
AMPA3034	Eviscerate animal carcase	80
AMPA3040	Operate brisket cutter or saw	40
AMPA3042	Backdown pig carcase	20
AMPA3044	Operate air knife	20
AMPA3045	Drop sock and pull shoulder pelt	30
AMPA3046	Undertake retain rail operations	20
AMPA3048	Bone small stock carcase - leg	100
AMPA3049	Slice and trim leg - small stock	100
AMPA3050	Bone large stock carcase - forequarter	150
AMPA3051	Bone large stock carcase - hindquarter	150
AMPA3052	Slice and trim large stock forequarter	150
AMPA3053	Slice and trim large stock hindquarter	150
AMPA3054	Break carcase using a bandsaw	150
AMPA3062	Operate trunk boning machine	100
AMPA3063	Bone small stock carcase - shoulder	100
AMPA3064	Bone small stock carcase - middle	100
AMPA3065	Slice small stock carcase - shoulder	100
AMPA3066	Slice small stock carcase - middle	100
AMPA3068	Prepare and despatch meat products	80
AMPA3071	Implement food safety program	60

Unit Code	Unit Title	Nominal Hours
AMPA3086	Monitor boiler operations	40
AMPA3113	Prepare a kill sheet	20
AMPA3117	Oversee product loadout	40
AMPA3133	Manage NLIS data for pigs in lairage	20
AMPA3134	Overview of the NLIS Pork	40
AMPA3136	Monitor welfare of stock during out-of-hours receival	10
AMPA3137	Operate biogas facilities	40
AMPA3138	Identify secondary sexual characteristics - beef	20
AMPABA201	Operate meat size reduction equipment	50
AMPABA202	Operate blow line	50
AMPABA301	Prepare head for inspection	50
AMPABA302	Prepare and present viscera for inspection	40
AMPABA303	Use standard product descriptions - sheep and goats	20
AMPABA304	Use standard product descriptions - beef	20
AMPABA305	Use standard product descriptions - pork	20
AMPAUD401	Conduct an animal welfare audit of a meat processing premises	40
AMPCOM301	Communicate effectively at work	50
AMPCOM401	Build productive and effective workplace relationships	50
AMPCOR201	Maintain personal equipment	20
AMPCOR202	Apply hygiene and sanitation practices	40
AMPCOR203	Comply with Quality Assurance and HACCP requirements	40
AMPCOR204	Follow safe work policies and procedures	40

Unit Code	Unit Title	Nominal Hours
AMPCOR205	Communicate in the workplace	40
AMPCOR206	Overview the meat industry	20
AMPG303	Receive and inspect wild game carcasses from the field	30
AMPG304	Receive and inspect wild game carcasses at a processing plant	30
AMPG305	Store wild game carcasses	30
AMPG307	Inspect wild game field depot	60
AMPGAM301	Apply knowledge of the wild game meat industry	20
AMPGAM302	Operate a wild game harvester vehicle	30
AMPGAM303	Use firearms to safely and humanely harvest wild game	30
AMPGAM304	Eviscerate, inspect and tag wild game carcass in the field	30
AMPLDR401	Develop and implement work instructions and SOPs	40
AMPLDR402	Supervise new recruits	30
AMPLDR403	Plan, conduct and report a workplace incident investigation	40
AMPLDR404	Manage own work performance and development	20
AMPLDR405	Oversee export requirements	40
AMPLDR406	Foster a learning culture in a meat processing workplace	50
AMPLSK201	Apply animal welfare and handling requirements	40
AMPLSK301	Handle animals humanely while conducting ante-mortem inspection	20
AMPLSK302	Assess cattle according to industry standards	40
AMPLSK303	Assess sheep and lambs according to industry standards	40
AMPLSK401	Oversee humane handling of animals	20
AMPMGT401	Manage biogas facilities	40

Unit Code	Unit Title	Nominal Hours
AMPMGT501	Design and manage the food safety system	100
AMPMGT502	Manage new product or process development	100
AMPMGT505	Manage maintenance systems	80
AMPMGT506	Manage utilities and energy	80
AMPMGT507	Manage and improve meat industry plant operations	100
AMPMGT508	Manage environmental impacts of meat processing operations	90
AMPMGT509	Manage, maintain and continuously improve workplace health and safety plans and systems	100
AMPMGT511	Manage feedlot facility	80
AMPMGT512	Manage supply chain and enterprise animal welfare performance	80
AMPMGT513	Manage transportation of meat, meat products and meat by-products	80
AMPMGT514	Develop, manage and maintain quality systems	100
AMPMGT515	Develop and implement a TACCP and VACCP plan	40
AMPMGT602	Monitor and manage organisational legal responsibilities	80
AMPMGT603	Manage meat processing systems to maintain and improve product quality	100
AMPMGT605	Assess and purchase livestock	80
AMPMGT607	Establish new markets	80
AMPMGT608	Benchmark to manage and improve workplace performance	80
AMPMGT609	Manage effective operation of meat workplace cold chain and refrigeration systems	100
AMPMGT610	Analyse and develop workplace systems for new opportunities	100
AMPMGT801	Manage financial performance	100
AMPMGT802	Provide strategic leadership	100

Unit Code	Unit Title	Nominal Hours
AMPMGT804	Develop and enhance collaborative partnerships and relationships	100
AMPMGT806	Commercialise research and technology product or idea	100
AMPMGT809	Analyse data for business decision making	100
AMPMGT810	Communicate and negotiate in a culturally diverse context	100
AMPMGT811	Develop and manage international business operations	100
AMPMGT812	Manage change to organisational digital technology systems	100
AMPMGT813	Undertake research project	100
AMPMSY301	Apply food animal anatomy and physiology to inspection processes	100
AMPMSY302	Recognise signs of emergency and notifiable animal diseases	60
AMPMSY303	Conduct ante-mortem inspection and make disposition	60
AMPMSY401	Perform ante and post-mortem inspection - Ovine and Caprine	120
AMPMSY402	Perform ante and post-mortem inspection - Bovine	120
AMPMSY403	Perform ante and post-mortem inspection - Porcine	120
AMPMSY404	Perform ante and post-mortem inspection - Poultry	120
AMPMSY405	Perform ante and post-mortem inspection - Ratites	120
AMPMSY406	Perform ante and post-mortem inspection - Camels	120
AMPMSY407	Perform post-mortem inspection - Wild game	90
AMPMSY408	Perform ante and post-mortem inspection - Rabbits	120
AMPMSY409	Perform ante and post-mortem inspection - Deer	120
AMPMSY410	Perform ante and post-mortem inspection - Equine	120
AMPMSY411	Perform ante and post-mortem inspection - Alpacas or Llamas	120
AMPMSY412	Perform ante and post-mortem inspection - Calves	120

Unit Code	Unit Title	Nominal Hours
AMPMSY413	Recognise diseases and conditions during inspection of food animal	150
AMPMSY414	Conduct ante and post-mortem inspection in micro meat processing premises	150
AMPMSY415	Conduct post-mortem inspection in micro meat processing premises - Wild game	100
AMPMSY416	Raise and validate requests for export permits and Meat Transfer Certificates	20
AMPOPR301	Follow and implement an established work plan	40
AMPOPR302	Handle meat product in cold stores	20
AMPOPR303	Manage animal identification data	80
AMPP201	Operate a poultry dicing, stripping or mincing process	30
AMPP202	Operate a poultry evisceration process	50
AMPP203	Grade poultry carcase	30
AMPP204	Harvest edible poultry offal	20
AMPP205	Operate a poultry marinade injecting process	30
AMPP206	Operate a poultry washing and chilling process	40
AMPP207	Operate the bird receival and hanging process	30
AMPP208	Operate a poultry stunning, killing and defeathering process	50
AMPP209	Operate the live bird receival process	40
AMPP210	Prepare birds for stunning	40
AMPP301	Operate a poultry carcase delivery system	50
AMPP302	Debone and fillet poultry product (manually)	50
AMPPKG301	Monitor production of packaged product to customer specifications	20
AMPPKG302	Supervise meat packing operation	40

Unit Code	Unit Title	Nominal Hours
AMPPMG401	Develop, implement and evaluate a pest control program in a food processing premises	40
AMPPPL301	Provide coaching	30
AMPPPL302	Provide mentoring	50
AMPQUA301	Comply with hygiene and sanitation requirements	60
AMPQUA302	Maintain food safety and quality programs	70
AMPQUA303	Collect and prepare standard samples	30
AMPQUA304	Perform carcass Meat Hygiene Assessment	40
AMPQUA305	Perform process monitoring for Meat Hygiene Assessment	40
AMPQUA306	Perform boning room Meat Hygiene Assessment	40
AMPQUA307	Perform offal Meat Hygiene Assessment	40
AMPQUA308	Grade beef carcasses using MSA standards	30
AMPQUA309	Perform manual chemical lean testing	20
AMPQUA310	Inspect transportation container or vehicle	10
AMPQUA311	Assess effective stunning and bleeding	20
AMPQUA312	Assess meat product in chillers	80
AMPQUA313	Perform pre-operations hygiene assessment	40
AMPQUA314	Follow hygiene, sanitation and quality requirements when handling chilled or frozen meat	40
AMPQUA315	Maintain production records	100
AMPQUA401	Support food safety and quality programs	70
AMPQUA402	Maintain good manufacturing practice in meat processing	60
AMPQUA403	Utilise refrigeration index	30
AMPQUA404	Maintain a Meat Hygiene Assessment program	50

Unit Code	Unit Title	Nominal Hours
AMPQUA405	Oversee compliance with Australian Standards for meat processing	40
AMPQUA406	Apply meat science	40
AMPQUA407	Conduct and validate pH/temperature declines to MSA standards	20
AMPQUA408	Contribute to meat processing premises design and construction processes	40
AMPQUA409	Review or develop an Emergency Animal Disease Response Plan	40
AMPQUA410	Manage the collection, monitoring and interpretation of animal health data	60
AMPQUA411	Calculate carcass yield in a boning room	40
AMPQUA412	Specify beef product using AUS-MEAT language	40
AMPQUA413	Specify sheep product using AUS-MEAT language	30
AMPQUA414	Coordinate a product recall	40
AMPQUA415	Undertake chiller assessment to AUS - MEAT requirements	60
AMPQUA416	Conduct an internal audit of a documented program	40
AMPQUA417	Establish sampling program	40
AMPQUA418	Conduct a document review	50
AMPQUA419	Monitor meat preservation process	40
AMPQUA420	Monitor the production of processed meats and smallgoods	80
AMPQUA421	Prepare for and respond to an external audit of the establishment's quality system	20
AMPQUA422	Specify pork product using AUS-MEAT language	30
AMPQUA423	Participate in the ongoing development and implementation of a HACCP based QA system	60
AMPQUA424	Monitor the production of UCFM smallgoods	30

Unit Code	Unit Title	Nominal Hours
AMPR101	Identify species and meat cuts	15
AMPR102	Trim meat for further processing	10
AMPR103	Store meat product	10
AMPR104	Prepare minced meat and minced meat products	15
AMPR105	Provide service to customers	15
AMPR106	Process sales transactions	10
AMPR107	Undertake minor routine maintenance	20
AMPR108	Monitor meat temperature from receipt to sale	10
AMPR201	Break and cut product using a bandsaw	10
AMPR202	Provide advice on cooking and storage of meat products	10
AMPR203	Select, weigh and package meat for sale	10
AMPR204	Package products using manual packing and labelling equipment	10
AMPR205	Use basic methods of meat cookery	30
AMPR206	Vacuum pack products in a retail operation	20
AMPR207	Undertake routine preventative maintenance	40
AMPR208	Make and sell sausages	20
AMPR209	Produce and sell value-added products	10
AMPR210	Receive meat products	10
AMPR211	Provide advice on meal solutions in a meat retail outlet	10
AMPR212	Clean meat retail work area	20
AMPR301	Prepare specialised cuts	20
AMPR302	Assess carcass or product quality	10

Unit Code	Unit Title	Nominal Hours
AMPR303	Calculate yield of carcase or product	15
AMPR304	Manage stock	15
AMPR305	Meet customer needs	15
AMPR306	Provide advice on nutritional role of meat	10
AMPR307	Merchandise products, services	25
AMPR308	Prepare, roll, sew and net meat	10
AMPR309	Bone and fillet poultry	10
AMPR310	Cost and price meat products	15
AMPR311	Prepare portion control to specifications	10
AMPR312	Bone game meat	10
AMPR313	Order stock in a meat enterprise	20
AMPR314	Calculate and present statistical data in a meat enterprise	40
AMPR315	Utilise the Meat Standards Australia system to meet customer requirements	80
AMPR316	Cure, corn and sell product	20
AMPR317	Assess and sell poultry products	10
AMPR318	Break carcase for retail sale	40
AMPR319	Locate, identify and assess meat cuts	40
AMPR320	Assess and address customer preferences	40
AMPR322	Prepare and produce value added products	10
AMPR323	Break small stock carcasses for retail sale	40
AMPR324	Break large stock carcasses for retail sale	40
AMPR325	Prepare cooked meat product for retail sale	10

Unit Code	Unit Title	Nominal Hours
AMPREN301	Operate and monitor a batch rendering process	100
AMPREN302	Operate and monitor a continuous dry rendering process	100
AMPREN303	Operate and monitor a low temperature wet rendering process	110
AMPREN304	Operate a tallow refining process	80
AMPREN305	Operate a blood coagulation and drying process	80
AMPREN306	Render edible products	80
AMPS101	Handle materials and products	30
AMPS102	Pack smallgoods product	30
AMPS201	Package product using thermoform process	40
AMPS203	Operate bar and coder systems	30
AMPS205	Select, identify and prepare casings	20
AMPS206	Manually shape and form product	30
AMPS208	Rotate stored meat	20
AMPS209	Rotate meat product	20
AMPS210	Inspect carton meat	10
AMPS211	Prepare dry ingredients	15
AMPS212	Measure and calculate routine workplace data	20
AMPS213	Manually link and tie product	20
AMPS300	Operate mixer or blender unit	50
AMPS301	Cook, steam and cool product	20
AMPS302	Prepare dried meat	40
AMPS303	Fill casings	20

Unit Code	Unit Title	Nominal Hours
AMPS304	Thaw product - water	20
AMPS305	Thaw product - air	10
AMPS307	Sort meat	70
AMPS308	Batch meat	40
AMPS309	Operate product forming machinery	30
AMPS310	Operate link and tie machinery	30
AMPS311	Operate complex slicing and packaging machinery	30
AMPS312	Prepare meat-based pates and terrines for commercial sale	30
AMPS313	Prepare product formulations	30
AMPS314	Ferment and mature product	35
AMPS315	Blend meat product	60
AMPSMA201	Slice product using simple machinery	20
AMPWHS201	Sharpen and handle knives safely	50
AMPWHS301	Contribute to workplace health and safety processes	60
AMPWHS401	Monitor workplace health and safety processes	60
AMPX201	Prepare and operate bandsaw	20
AMPX202	Clean work area during operations	40
AMPX203	Operate scales and semi-automatic labelling machinery	80
AMPX205	Clean chillers	20
AMPX206	Operate forklift in a specific workplace	60
AMPX207	Vacuum pack product	50
AMPX208	Apply environmentally sustainable work practices	20

Unit Code	Unit Title	Nominal Hours
AMPX210	Prepare and slice meat cuts	30
AMPX211	Trim meat to specifications	20
AMPX212	Package product using automatic packing and labelling equipment	30
AMPX213	Despatch meat product	20
AMPX214	Package meat and smallgoods product for retail sale	30
AMPX215	Operate tenderiser	10
AMPX216	Operate mincer	20
AMPX217	Package product using gas flushing process	20
AMPX218	Operate metal detection unit	10
AMPX219	Follow electronic labelling and traceability systems in a food processing establishment	40
AMPX230	Undertake pest control in a food processing establishment	20
AMPX302	Cure and corn product	20
AMPX303	Break carcass into primal cuts	40
AMPX304	Prepare primal cuts	40
AMPX305	Smoke product	20
AMPX309	Identify and repair equipment faults	40
AMPX316	Monitor product to be sent to rendering	20
AMPX317	Monitor product flow in an automated process	60
AMPX410	Facilitate achievement of enterprise environmental policies and goals	50
AMPX418	Lead communication in the workplace	20
AMPX431	Oversee meat processing establishment's Halal compliance	60

CONTACTS AND LINKS

Curriculum Maintenance Manager (CMM) Service

General Manufacturing

The CMM Service is provided on behalf of Higher Education and Skills.

CMM Service Executive Officers can assist with questions on payable and nominal hours.

CMM Name: Paul Saunders.

Institute: Chisholm Institute.

Address: P.O Box 684, Dandenong, Victoria, 3175.

Phone: 0491 126 693

Email: paul.saunders@chisholm.edu.au

Jobs and Skills Council (JSC) – Agribusiness Jobs And Skills Council

The Agribusiness Jobs And Skills Council (Skills Insight Group) is responsible for developing the AMP Australian Meat Industry Training Package and can be contacted for further information.

Address: Level 1, 165 Bouverie Street, Carlton, VIC, 3053. (P.O Box 466, North Melbourne, VIC, 3051).

Phone: (03) 9321 3526

Email: inquiry@skillsimpact.com.au

Website: <https://www.skillsimpact.com.au/contact/>

National Register of VET in Australia - Training.gov.au (TGA)

TGA is the Australian government's official National Register of information on Training Packages, qualifications, courses, units of competency and RTOs. See training.gov.au for more information.

Australian Government - Department of Employment and Workplace Relations (DEWR)

The Commonwealth Department is responsible for national policies and programmes that help Australians access quality vocational education and training. See [Skills and Training - DEWR](#) for more information.

State Government - Department of Jobs, Skills, Industry and Regions (DJSIR)

DJSIR (formerly Department of Education and Training) is the State Training Authority responsible for supporting implementation of Vocational Education and Training (VET) in Victoria. See djsir.vic.gov.au for more information. (03) 9637 2000

National VET Regulatory Authority - Australian Skills Quality Authority (ASQA)

ASQA is the national regulator for Australia's VET sector. Info line: 1300 701 801 See asqa.gov.au for more information.

State VET Regulatory Authority - Victorian Registration and Qualifications Authority (VRQA)

The VRQA is a statutory authority responsible for the registration and regulation of Victorian RTOs and for the regulation of apprenticeships and traineeships in Victoria. (03) 9637 2806 See vrqa.vic.gov.au

INDUSTRY REGULATORY BODIES

WorkSafe Victoria

The industry Regulatory body can provide advice on licensing, legislative or regulatory requirements which may impact on the delivery of training or the issuance of qualifications in this Training Package. WorkSafe needs to provide written verification before high risk work units can be added to an RTO's scope of registration. info@worksafe.vic.gov.au See worksafe.vic.gov.au for further information.

222 Exhibition Street,
Melbourne 3000
(03) 9641 1444 or
1800 136 089 (toll free)

GLOSSARY

Code	Nationally endorsed Training Package qualification code.
Title	Nationally endorsed Training Package qualification title.
Unit Code	Nationally endorsed Training Package unit code.
Unit Title	Nationally endorsed Training Package unit title.
Maximum Payable Hours	<p>The maximum number of hours the Victorian Government will subsidise under Skills First funding for the achievement of the minimum realistic vocational outcome of the qualification, as determined by the qualification packaging rules. The Maximum Payable Hours do not cover every possible combination of core and elective units available for a specific qualification.</p> <p>Minimum payable hours reflect a calculated minimum number of hours that could deliver a minimum realistic vocational outcome, based on efficiencies of contextualisation and integration.</p>
Scope of Registration	Scope of registration specifies the AQF qualifications and/or units of competency the training organisation is registered to issue and the industry training and/or assessment services it is registered to provide.
Nominal Hours	Nominal hours reflect the anticipated time taken to deliver and assess the outcomes of a unit of competency excluding unsupervised delivery or the time taken for repeated practical application of skills. Nominal hours are determined by the Victorian State Training Authority (DJSIR) and are primarily developed for funding purposes in Victoria.