VICTORIAN PURCHASING GUIDE

AMP AUSTRALIAN MEAT PROCESSING
TRAINING PACKAGE RELEASE 8.0

MAY 2023

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VICTORIAN PURCHASING GUIDE – RELEASE HISTORY

Note: RTOs should refer to the [National Register](https://training.gov.au/Home/Tga) for the detail of changes in each Release.

| Training Package Release | Date VPG Approved | Comments |
| --- | --- | --- |
| Release 8.0 | 1 May 2023 | * The AMP Australian Meat Processing Training Package Release 8.0 reflects several major changes as follows:
	+ 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:
		- 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* Please note that AMP Release 8.0 retains 60 superseded units pending the update of associated qualifications as part of future AMP revisions. These superseded units are not included in this Victorian Purchasing Guide.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](https://training.gov.au/Training/Details/AMP) and the [Victorian Purchasing Guide Release 7.0.](https://www.education.vic.gov.au/Documents/training/providers/rto/VPG_Australian_Meat_Processing_R7-Appvd-27-Jan_2022.pdf) for nominal hours for the sixty (60) superseded units.
 |
| Release 7 | 27 January 2022 | 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: Two units have been deleted as follows:* AMPA2077 Operate bag forming equipment
* AMPA2170 Operate air filtration system

Please note AMP Release 7.0 retains nine superseded units pending the update of associated qualifications as part of future AMP revisions. These superseded units are not included in this Victorian Purchasing Guide.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](https://training.gov.au/Training/Details/AMP) and the [Victorian Purchasing Guide Release 6.0.](https://www.education.vic.gov.au/training/providers/rto/Pages/purchasingguides.aspx) for nominal hours for the nine (9) superseded units.  |
| Release 6 | 25 May2021 | 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:* AMPMGT511 Manage feedlot facility
* AMPMGT512 Manage supply chain and enterprise animal welfare performance
* AMPMGT513 Manage transportation of meat, meat products and meat by-products
* AMPMGT514 Develop, manage and maintain quality systems

The following unit has been deleted:* AMPMGT503 Develop and assess a meat retailing business opportunity

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:* AMP50221 Diploma of Meat Processing
* AMP60121 Advanced Diploma of Meat Processing

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](https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7).  |
| Release 5.1 | 25 May2021 | 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.The following qualification, along with 17 units, has been deleted:AMP20216 - Certificate II in Meat Processing (Smallgoods)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](https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7).  |
| Release 5 | 12 April2021 | 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.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](https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7).. |
| Release 4 | 22 October 2019 | 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. 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](https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7). |
| Release 3 | 05 March2018 | 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:* 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

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](https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7). Please also note that the following units were deleted on 13 June 2017:* AMPA408 Inspect wild game meat
* AMPA409 Inspect poultry
* AMPA410 Inspect ratites

Please also note that Releases 2.1 (20/10/2016) and 2.2 (19/12/2016) contained minor upgrades only. |
| Release 2 | 14 September 2016 | 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:* AMP30716 Certificate III in Meat Processing (Quality Assurance)
* AMP31116 Certificate III in Meat Processing (Livestock Handling)
* AMP31216 Certificate III in Meat Processing (Packing Operations)

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](https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7).  |
| Release 1 | 25 January 2016 | 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.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](https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7). |

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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](https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=9fc2cf53-e570-4e9f-ad6a-b228ffdb6875) 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 carcase 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 carcase | 10 |
| AMPA2023 | Shave carcase | 10 |
| 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 |
| 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 |
| 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 carcase product | 20 |
| AMPA2110 | Store carton product | 20 |
| AMPA2111 | Locate storage areas and product | 20 |
| AMPA2112 | Complete re-pack operation | 40 |
| AMPA2113 | Bag carcase | 10 |
| AMPA2114 | Overview offal processing on the slaughter floor | 20 |
| 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 |
| 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 |
| 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 |
| 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 |
| AMPA3086 | Monitor boiler operation~~s~~ | 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 |
| AMPCOR205 | Communicate in the workplace | 40 |
| AMPCOR206 | Overview the meat industry | 20 |
| AMPG303 | Receive and inspect wild game carcases from the field | 30 |
| AMPG304 | Receive and inspect wild game carcases at a processing plant | 30 |
| AMPG305 | Store wild game carcases | 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 carcase 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 |
| 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 |
| 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 |
| 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 |
| 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 carcase 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 carcases 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 |
| 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 carcase 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 |
| 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 receival 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 carcase or product quality | 10 |
| 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 carcases for retail sale | 40 |
| AMPR324 | Break large stock carcases for retail sale | 40 |
| AMPR325 | Prepare cooked meat product for retail sale | 10 |
| 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 |
| 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 |
| 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 carcase 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](http://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](https://www.dese.gov.au/skills-and-training) 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](https://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](http://www.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](http://www.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](http://www.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** 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.

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.

**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.