

Modification History

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 5.0.

AMP60120	Advanced Diploma of Meat Processing
<p>Qualification Description</p> <p>The qualification reflects the role of individuals who are in senior management positions in the meat industry. In these roles, these individuals apply specialised knowledge of the meat industry and wide-ranging technical and managerial functions to plan, develop and improve performance of meat processing systems for new markets, product quality and in meeting legal responsibilities.</p> <p>No licensing, legislative or certification requirements are known to apply to this qualification at the time of publication.</p>	
<p>Entry Requirements</p> <p>Entry into this qualification is open to individuals who:</p> <ul style="list-style-type: none"> • have relevant workplace experience in the meat industry and can demonstrate skills and knowledge in: <ul style="list-style-type: none"> • developing strategic plans • managing and maintaining a quality system • managing and maintaining a food safety system • managing and improving meat industry operations • managing workplace health and safety plans and systems <p>or</p> <ul style="list-style-type: none"> • have gained those skills and knowledge through the completion of a Diploma of Meat Processing 	

Packaging Rules

To achieve this qualification, competency must be demonstrated in:

- 6 units of competency:
 - 0 core units plus
 - 6 elective units.

Elective units must ensure the integrity of the qualification's Australian Qualification Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome. The electives are to be chosen as follows:

- At least 4 units for the electives listed below
- Up to 2 additional units from the electives list below list, or any other endorsed Training Package or accredited course.

Elective Units

AMPMGT601	Benchmark to manage and improve enterprise performance
AMPMGT602	Monitor and manage organisational legal responsibilities
AMPMGT603	Manage meat processing systems to maintain and improve product quality
AMPMGT604	Manage effective operation of meat enterprise cold chain and refrigeration systems
AMPMGT605	Assess and purchase livestock
AMPMGT606	Analyse and develop enterprise systems for new opportunities
AMPMGT607	Establish new markets
BSBDIV601	Develop and implement diversity policy
BSBFIM601	Manage finances

Qualification Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
AMP60120 Advanced Diploma of Meat Processing	AMP60115 Advanced Diploma of Meat Processing Release 3	Description, packaging rules and elective units revised	Not equivalent
Links			
Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7			