



# **Companion Volume Implementation Guide**

## **Part 2: Component details**

### **AMP Australian Meat Processing Training Package**

Version 8.0

November 2022

## Disclaimer

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## Implementation Guide modification history

Release number	Release date	Author	Comments
10.0	November 2022	Skills Impact	<p>Implementation Guide updated to accompany release of AMP Australian Meat Industry Training Package V8.0</p> <p>Major update to 8 qualifications (5 merged into 2) and 114 units of competency (7 new, 3 deleted, 107 reviewed with 15 merged to become 2). Minor updates to 2 qualifications, 2 units of competency, 1 Skill Set and addition of 2 new Skill Sets.</p>
9.0	February 2022	Skills Impact	<p>Implementation Guide updated to accompany release of AMP Australian Meat Industry Training Package V7.1</p> <p>Minor update to two qualifications to replace superseded first aid units, as approved by the AISC in consultation with ASQA</p>
8.0	June 2021	Skills Impact	<p>Implementation Guide updated to accompany release of AMP Australian Meat Industry Training Package V7.0</p> <p>Major update to one qualification and minor updates to five qualifications. Twelve units of competency updated, and one unit of competency deleted. Addition of three new skill sets and minor update to six skill sets.</p>
7.0	April 2021	Skills Impact	<p>Implementation Guide updated to accompany release of AMP Australian Meat Industry Training Package V6.0.</p> <p>Addition of two new units of competency and updates to two qualifications and four units of competency. Minor updates to fifteen other units of competency.</p>
6.0	February 2021	Skills Impact	<p>Implementation Guide updated to accompany release of AMP Australian Meat Industry Training Package V5.1.</p> <p>Updated to remove components deleted as part of meeting Skills Ministers' priority of removing training products with low or no enrolments, as agreed by the AISC.</p>
5.0	December 2020	Skills Impact	<p>Implementation Guide updated to accompany release of AMP Australian Meat Industry Training Package V5.0.</p> <p>Addition of twelve new skill sets, seven new units of competency. Minor updates to other components.</p>
4.0	August 2019	Skills Impact	<p>Implementation Guide updated to accompany release of AMP Australian Meat Industry Training Package V4.0.</p> <p>Addition of three new skill sets and thirteen new units of competency.</p>

3.0	December 2017	Skills Impact	Implementation Guide updated to accompany release of AMP Australian Meat Industry Training Package V3.0. Addition of Animal Welfare Officer Assistant Skill Set, four new units added and ten poultry units from FDF10 Training Package migrated to AMP. Minor updates to other components.
2.0	July 2016	Skills Impact	Implementation Guide created to accompany transition of AMP Australian Meat Processing Training Package to new standards for training packages completed with this release.
1.0	December 2015	Skills Impact	Implementation Guide created to accompany release of AMP Australian Meat Industry Processing Training Package V1.0.

# Introduction

## About this Guide

This Companion Volume Implementation Guide (Implementation Guide) is designed to assist assessors, trainers, Registered Training Organisations (RTOs) and enterprises to use the *AMP Australian Meat Processing Training Package*.

## Structure of this Guide

This Implementation Guide for the *AMP Australian Meat Processing Training Package* consists of two parts. Each part can be downloaded from VETNet at:

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>

This document is Part 2 and it includes:

- lists of the qualifications, skill sets and units of competency in the *Australian Meat Processing Training Package V8.0*
- units of competency from the *Australian Meat Processing Training Package V8.0* which have prerequisite units
- units of competency imported from other training packages
- mapping information for training package components (qualifications, skill sets and units of competency) that provides a summary of key changes.

## Note about Part 1

Please refer to the *AMP Australian Meat Processing Training Package Implementation Guide Release 8 Part 1: Overview and Implementation* file for information about:

- coding conventions used for qualifications and units of competency in the training package
- how mapping to previous versions of a training package can be useful for delivery and assessment
- key work, training and regulatory/licensing requirements in the industry
- training pathways
- occupational outcomes of qualifications
- entry requirements for qualifications
- mandatory workplace requirements
- access and equity considerations
- resources and equipment requirements.



# Components in the AMP Australian Meat Processing Training Package v8.0

## Qualifications

AMP Australian Meat Processing Training Package v8.0	
Qualifications	
Code	Title
AMP20117	Certificate II in Meat Processing (Food Services)
AMP20316	Certificate II in Meat Processing (Abattoirs)
AMP20415	Certificate II in Meat Processing (Meat Retailing)
AMP30116	Certificate III in Meat Processing (Boning Room)
AMP30216	Certificate III in Meat Processing (Food Services)
AMP30322	Certificate III in Meat Safety Inspection
AMP30421	Certificate III in Meat Processing (Rendering)
AMP30516	Certificate III in Meat Processing (Slaughtering)
AMP30622	Certificate III in Meat Processing
AMP30815	Certificate III in Meat Processing (Retail Butcher)
AMP30916	Certificate III in Meat Processing (Smallgoods - General)
AMP31016	Certificate III in Meat Processing (Smallgoods – Manufacture)
AMP31116	Certificate III in Meat Processing (Livestock Handling)
AMP31216	Certificate III in Meat Processing (Packing Operations)
AMP40222	Certificate IV in Meat Processing
AMP40522	Certificate IV in Meat Safety Inspection
AMP50221	Diploma of Meat Processing
AMP60122	Advanced Diploma of Meat Processing
AMP80115	Graduate Certificate in Agribusiness
AMP80215	Graduate Diploma of Agribusiness

## Skill Sets

AMP Australian Meat Processing Training Package v8.0	
Skill Sets	
Code	Title
AMPSS00001	Animal Welfare Officer Skill Set
AMPSS00002	Bandsaw Operator (Meat Retail) Skill Set
AMPSS00003	Bandsaw Operator (Small Stock) Skill Set
AMPSS00004	Basic Bandsaw Operator Skill Set
AMPSS00005	Basic Meat Industry Skill Set
AMPSS00006	Carcase Trimming (Contamination Trim) Skill Set
AMPSS00007	Carcase Trimming (Retain Rail) Skill Set
AMPSS00008	Carcase Trimming (Specifications Trim - Knife)
AMPSS00009	Carcase Trimming (Specifications Trim - Whizzard Knife) Skill Set
AMPSS00010	Carcase Trimming (SRM Removal) Skill Set
AMPSS00011	Cheek Meat Recovery Skill Set
AMPSS00013	Despatch Carcase from the Slaughter Floor Skill Set
AMPSS00014	Effective Stunning (Captive Bolt) Skill Set
AMPSS00015	Effective Stunning (Electrical Stunning) Skill Set
AMPSS00016	Effective Stunning (Gas Stunning) Skill Set
AMPSS00017	Fellmongering Skill Set
AMPSS00018	Game Harvester Skill Set
AMPSS00019	Game Industry Depot Management Skill Set
AMPSS00020	Game Pre-dressing Inspection Skill Set
AMPSS00021	Green Offal Processing (Clean Tripe Room) Skill Set
AMPSS00022	Green Offal Processing (Maws Processing) Skill Set
AMPSS00023	Green Offal Processing (Paunch Opening and Trim - Beef) Skill Set
AMPSS00024	Green Offal Processing (Paunch Opening and Trim - Sheep & Goats) Skill Set
AMPSS00025	Green Offal Processing (Runner Room) Skill Set
AMPSS00026	Head Chain Operator Skill Set
AMPSS00027	Humane Slaughter of Animals Skill Set
AMPSS00028	Knife Sharpening Skill Set
AMPSS00029	Lairage Supervisor Skill Set
AMPSS00030	Loadout Carcase Product Skill Set
AMPSS00031	Loadout Carton Product Skill Set
AMPSS00032	Meat Hygiene Assessment (Carcase) Skill Set
AMPSS00033	Meat Hygiene Assessment (Carton Meat) Skill Set
AMPSS00034	Meat Hygiene Assessment (Offal Room) Skill Set

**AMP Australian Meat Processing Training Package v8.0****Skill Sets**

<b>Code</b>	<b>Title</b>
AMPSS00035	Meat Hygiene Assessment (Process Monitoring) Skill Set
AMPSS00036	Meat Hygiene Assessment Officer Skill Set
AMPSS00037	Meat Industry Microbiological Testing Skill Set
AMPSS00038	Meat Packer (Boning Room) Skill Set
AMPSS00039	Meat Packer (Offal Room) Skill Set
AMPSS00040	Meat Processing Cleaner (Amenities) Skill Set
AMPSS00041	Meat Processing Cleaner (Boning Room) Skill Set
AMPSS00042	Meat Processing Cleaner (Chiller) Skill Set
AMPSS00043	Meat Processing Cleaner (Slaughter Floor) Skill Set
AMPSS00044	Meat Processing Core Skill Set
AMPSS00045	Meat Processing Livestock Handler Skill Set
AMPSS00046	Pack Meat Products Skill Set
AMPSS00047	Prepare Head for Inspection Skill Set
AMPSS00048	Process Animal Covering Skill Set
AMPSS00049	Produce Cooked Fermented Meat Products Skill Set
AMPSS00050	Produce Cooked Meat Products Skill Set
AMPSS00051	Produce Dried Meat Products Skill Set
AMPSS00052	Produce Smoked Meat Products Skill Set
AMPSS00053	Produce UCFM Products Skill Set
AMPSS00054	Tongue Meat Recovery Skill Set
AMPSS00055	Transport Livestock Skill Set
AMPSS00056	Meat Processing New Supervisor Skill Set
AMPSS00057	Meat Processing Waste Water Operator Skill Set (level 1)
AMPSS00058	Meat Processing Waste Water Irrigation Skill Set (level 2)
AMPSS00059	Meat Processing Waste Water Non-irrigation Skill Set (level 2)
AMPSS00060	Meat Processing Waste Water Environment Officer Skill Set (level 3)
AMPSS00061	Animal Welfare Officer Assistant Skill Set
AMPSS00062	Food Processing Pest Control Skill Set
AMPSS00063	Meat Processing Warehouse Operator Skill Set
AMPSS00064	Meat Processing Warehouse Supervisor Skill Set
AMPSS00065	Meat Processing Halal Slaughter Skill Set
AMPSS00066	Wild Game Harvest Internal Auditor Skill Set
AMPSS00067	Poultry Processing Quality Assurance Skill Set
AMPSS00068	Poultry Pre-processing Skill Set (Electrical Stunning)
AMPSS00069	Poultry Stunning, Bleeding, Scalding and De-feathering Skill Set

**AMP Australian Meat Processing Training Package v8.0**  
**Skill Sets**

<b>Code</b>	<b>Title</b>
AMPSS00070	Poultry Evisceration Skill Set
AMPSS00071	Poultry Processing Boning and Filleting Skill Set
AMPSS00072	Poultry Further Processing Skill Set
AMPSS00073	Poultry Processing Waste Disposal Skill Set
AMPSS00075	Poultry Pre-processing Skill Set (Gas Stunning)
AMPSS00076	Poultry Processing Initial Chilling Skill Set
AMPSS00077	Operate a Rendering Plant that includes Batch Cooking Skill Set
AMPSS00078	Operate a Rendering Plant that includes Continuous Cooking Skill Set
AMPSS00079	Operate a Rendering Plant that includes Low Temperature Cooking Skill Set
AMPSS00080	Prepare Cooked and Processed Meat for Retail Product Range Skill Set
AMPSS00081	Meat Processing Mentor Skill Set
AMPSS00082	Pathway to Certificate IV in Meat Skill Set

## Units of Competency

AMP Australian Meat Processing Training Package v8.0	
Units of Competency	
Code	Title
AMPA2000	Prepare animals for slaughter
AMPA2001	Feed race
AMPA2002	Restrain animal
AMPA2003	Perform emergency kill
AMPA2005	Unload livestock
AMPA2007	Identify animals using electronic systems
AMPA2008	Shackle animal
AMPA2009	Operate electrical stimulator
AMPA2010	Remove head
AMPA2011	Cut hocks
AMPA2012	Mark brisket
AMPA2013	Complete changeover operation
AMPA2014	Trim pig pre evisceration
AMPA2015	Number carcase and head
AMPA2016	Punch pelts
AMPA2017	Remove brisket wool
AMPA2018	Prepare hide or pelt for removal
AMPA2019	Bag tail
AMPA2021	Seal or drain urinary tract
AMPA2022	Singe carcase
AMPA2023	Shave carcase
AMPA2024	Flush carcase
AMPA2025	Operate scalding and de-hairing equipment
AMPA2026	Operate whizzard knife
AMPA2027	Operate rise and fall platform
AMPA2028	Operate vacuum blood collection process
AMPA2029	Operate nose roller
AMPA2030	Operate pneumatic cutter
AMPA2031	Operate circular saw
AMPA2032	Prepare carcase and equipment for hide or pelt puller
AMPA2035	Operate new technology or process
AMPA2036	Operate sterivac equipment
AMPA2037	De-rind meat cuts

**AMP Australian Meat Processing Training Package v8.0****Units of Competency**

<b>Code</b>	<b>Title</b>
AMPA2038	De-nude meat cuts
AMPA2040	Operate frenching machine
AMPA2041	Operate cubing machine
AMPA2042	Cure and corn product in a meat processing plant
AMPA2043	Operate head splitter
AMPA2044	Trim neck
AMPA2045	Trim forequarter to specification
AMPA2046	Trim hindquarter to specification
AMPA2047	Inspect hindquarter and remove contamination
AMPA2048	Inspect forequarter and remove contamination
AMPA2049	Remove spinal cord
AMPA2050	Operate jaw breaker
AMPA2060	Grade carcase
AMPA2061	Weigh carcase
AMPA2062	Operate semi-automatic tagging machine
AMPA2063	Measure fat
AMPA2064	Label and stamp carcase
AMPA2065	Wash carcase
AMPA2067	Remove tenderloin
AMPA2068	Inspect meat for defects
AMPA2069	Assemble and prepare cartons
AMPA2070	Identify cuts and specifications
AMPA2071	Pack meat products
AMPA2072	Operate carton sealing machine
AMPA2073	Operate carton scales
AMPA2074	Operate strapping machine
AMPA2075	Operate carton forming machine
AMPA2076	Operate automatic CL determination machine
AMPA2078	Inspect meat for defects in a packing room
AMPA2080	Assess dentition
AMPA2081	Drop tongue
AMPA2082	Wash head
AMPA2083	Bone head
AMPA2084	Remove cheek meat
AMPA2085	Bar head and remove cheek meat

**AMP Australian Meat Processing Training Package v8.0****Units of Competency**

<b>Code</b>	<b>Title</b>
AMPA2086	Process thick skirts
AMPA2087	Process thin skirts
AMPA2088	Process offal
AMPA2089	Process runners
AMPA2100	Overview offal processing
AMPA2101	Prepare and trim honeycomb
AMPA2102	Recover mountain chain
AMPA2103	Further process tripe
AMPA2104	Trim processed tripe
AMPA2105	Process small stock tripe
AMPA2106	Process bibles
AMPA2107	Process maws
AMPA2108	Loadout meat product
AMPA2109	Store carcass product
AMPA2110	Store carton product
AMPA2111	Locate storage areas and product
AMPA2112	Complete re-pack operation
AMPA2113	Bag carcass
AMPA2114	Overview offal processing on the slaughter floor
AMPA2115	Separate offal
AMPA2116	Trim offal fat
AMPA2117	Separate and tie runners
AMPA2118	Recover thin skirts
AMPA2125	Remove thick skirts
AMPA2126	Remove flares
AMPA2127	Recover offal
AMPA2128	Overview hide or pelt or skin processing
AMPA2129	Trim hide or skin
AMPA2130	Salt hide or skin
AMPA2131	Grade hide or skin
AMPA2132	Despatch hide or skin
AMPA2133	Treat hides chemically
AMPA2134	Chill or ice hides
AMPA2135	Crop pelts
AMPA2136	Overview fellmongering operations

**AMP Australian Meat Processing Training Package v8.0****Units of Competency**

<b>Code</b>	<b>Title</b>
AMPA2137	Chemically treat skins for fellmongering process
AMPA2138	Prepare chemicals for fellmongering process
AMPA2139	Operate wool drier and press
AMPA2140	Perform sweating operation on fellmongered skins
AMPA2146	Perform skin fleshing operation
AMPA2147	Skirt and weigh fellmongered wool
AMPA2148	Operate wool puller
AMPA2149	Dispose of condemned carcase
AMPA2150	Skin condemned carcase
AMPA2152	Process paunch
AMPA2153	Process slink by-products
AMPA2154	Process pet meat
AMPA2156	Process blood
AMPA2157	Overview rendering process
AMPA2160	Operate meat meal mill
AMPA2161	Operate waste recovery systems
AMPA2162	Pack and despatch rendered products
AMPA2163	Break down and bone carcase for pet meat or rendering
AMPA2171	Clean carcase hanging equipment
AMPA2172	Clean amenities and grounds
AMPA2173	Overview cleaning program
AMPA2174	Clean after operations – boning room
AMPA2175	Clean after operations – slaughter floor
AMPA2176	Transport meat and meat products
AMPA2177	Handle working dogs in stock yards
AMPA3000	Stun animal
AMPA3001	Stick and bleed animal
AMPA3004	Monitor the effective operations of electrical stimulation
AMPA3005	Rod weasand
AMPA3006	Seal weasand
AMPA3007	Ring bung
AMPA3008	Seal bung
AMPA3009	Split carcase
AMPA3010	Overview legging operation
AMPA3012	Make first leg opening cuts



**AMP Australian Meat Processing Training Package v8.0****Units of Competency**

<b>Code</b>	<b>Title</b>
AMPA3013	Make second leg opening cuts
AMPA3014	Perform legging on small stock
AMPA3015	Perform animal slaughter in accordance with Halal certification requirements
AMPA3020	Bone neck
AMPA3021	Perform 'Y' cut
AMPA3022	Skin head
AMPA3023	Explain opening cuts
AMPA3024	Perform flanking cuts
AMPA3025	Perform brisket cuts
AMPA3026	Perform rumping cuts
AMPA3027	Perform rosette cuts
AMPA3028	Perform midline cuts
AMPA3029	Scald and dehair carcase
AMPA3030	Operate pelt puller
AMPA3031	Operate hide puller
AMPA3032	Remove pelt manually
AMPA3033	Bed dress carcase
AMPA3034	Eviscerate animal carcase
AMPA3040	Operate brisket cutter or saw
AMPA3042	Backdown pig carcase
AMPA3044	Operate air knife
AMPA3045	Drop sock and pull shoulder pelt
AMPA3046	Undertake retain rail operations
AMPA3048	Bone small stock carcase – leg
AMPA3049	Slice and trim leg – small stock
AMPA3050	Bone large stock carcase – forequarter
AMPA3051	Bone large stock carcase – hindquarter
AMPA3052	Slice and trim large stock forequarter
AMPA3053	Slice and trim large stock hindquarter
AMPA3054	Break carcase using a bandsaw
AMPA3062	Operate trunk boning machine
AMPA3063	Bone small stock carcase – shoulder
AMPA3064	Bone small stock carcase – middle
AMPA3065	Slice small stock carcase – shoulder
AMPA3066	Slice small stock carcase – middle

**AMP Australian Meat Processing Training Package v8.0****Units of Competency**

<b>Code</b>	<b>Title</b>
AMPA3068	Prepare and despatch meat products
AMPA3071	Implement food safety program
AMPA3086	Monitor boiler operations
AMPA3113	Prepare a kill sheet
AMPA3117	Oversee product loadout
AMPA3133	Manage NLIS data for pigs in lairage
AMPA3134	Overview of the NLIS Pork
AMPA3136	Monitor welfare of stock during out-of-hours receipt
AMPA3137	Operate biogas facilities
AMPA3138	Identify secondary sexual characteristics – beef
AMPABA201	Operate meat size reduction equipment
AMPABA202	Operate blow line
AMPABA301	Prepare head for inspection
AMPABA302	Prepare and present viscera for inspection
AMPABA303	Use standard product descriptions – sheep and goats
AMPABA304	Use standard product descriptions – beef
AMPABA305	Use standard product descriptions - pork
AMPAUD401	Conduct an animal welfare audit of a meat processing premises
AMPCOM301	Communicate effectively at work
AMPCOM401	Build productive and effective workplace relationships
AMPCOR201	Maintain personal equipment
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
AMPG303	Receive and inspect wild game carcasses from the field
AMPG304	Receive and inspect wild game carcasses at a processing plant
AMPG305	Store wild game carcasses
AMPG307	Inspect wild game field depot
AMPGAM301	Apply knowledge of the wild game meat industry
AMPGAM302	Operate a wild game harvester vehicle
AMPGAM303	Use firearms to safely and humanely harvest wild game
AMPGAM304	Eviscerate, inspect and tag wild game carcass in the field
AMPLDR401	Develop and implement work instructions and SOPs

<b>AMP Australian Meat Processing Training Package v8.0</b>	
<b>Units of Competency</b>	
<b>Code</b>	<b>Title</b>
AMPLDR402	Supervise new recruits
AMPLDR403	Plan, conduct and report a workplace incident investigation
AMPLDR404	Manage own work performance and development
AMPLDR405	Oversee export requirements
AMPLDR406	Foster a learning culture in a meat processing workplace
AMPLSK201	Apply animal welfare and handling requirements
AMPLSK301	Handle animals humanely while conducting ante-mortem inspection
AMPLSK302	Assess cattle according to industry standards
AMPLSK303	Assess sheep and lambs according to industry standards
AMPLSK401	Oversee humane handling of animals
AMPMGT401	Manage biogas facilities
AMPMGT501	Design and manage the food safety system
AMPMGT502	Manage new product or process development
AMPMGT505	Manage maintenance systems
AMPMGT506	Manage utilities and energy
AMPMGT507	Manage and improve meat industry plant operations
AMPMGT508	Manage environmental impacts of meat processing operations
AMPMGT509	Manage, maintain and continuously improve workplace health and safety plans and systems
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
AMPMGT515	Develop and implement a TACCP and VACCP plan
AMPMGT602	Monitor and manage organisational legal responsibilities
AMPMGT603	Manage meat processing systems to maintain and improve product quality
AMPMGT605	Assess and purchase livestock
AMPMGT607	Establish new markets
AMPMGT608	Benchmark to manage and improve workplace performance
AMPMGT609	Manage effective operation of meat workplace cold chain and refrigeration systems
AMPMGT610	Analyse and develop workplace systems for new opportunities
AMPMGT801	Manage financial performance
AMPMGT802	Provide strategic leadership
AMPMGT804	Develop and enhance collaborative partnerships and relationships

**AMP Australian Meat Processing Training Package v8.0**

**Units of Competency**

<b>Code</b>	<b>Title</b>
AMPMGT806	Commercialise research and technology product or idea
AMPMGT809	Analyse data for business decision making
AMPMGT810	Communicate and negotiate in a culturally diverse context
AMPMGT811	Develop and manage international business operations
AMPMGT812	Manage change to organisational digital technology systems
AMPMGT813	Undertake research project
AMPMSY301	Apply food animal anatomy and physiology to inspection processes
AMPMSY302	Recognise signs of emergency and notifiable animal diseases
AMPMSY303	Conduct ante-mortem inspection and make disposition
AMPMSY401	Perform ante and post-mortem inspection - Ovine and Caprine
AMPMSY402	Perform ante and post-mortem inspection – Bovine
AMPMSY403	Perform ante and post-mortem inspection – Porcine
AMPMSY404	Perform ante and post-mortem inspection – Poultry
AMPMSY405	Perform ante and post-mortem inspection – Ratites
AMPMSY406	Perform ante and post-mortem inspection – Camels
AMPMSY407	Perform post-mortem inspection – Wild game
AMPMSY408	Perform ante and post-mortem inspection – Rabbits
AMPMSY409	Perform ante and post-mortem inspection – Deer
AMPMSY410	Perform ante and post-mortem inspection – Equine
AMPMSY411	Perform ante and post-mortem inspection– Alpacas or Llamas
AMPMSY412	Perform ante and post-mortem inspection – Calves
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
AMPMSY416	Raise and validate requests for export permits and Meat Transfer Certificates
AMPOPR301	Follow and implement an established work plan
AMPOPR302	Handle meat product in cold stores
AMPOPR303	Manage animal identification data
AMPP201	Operate a poultry dicing, stripping or mincing process
AMPP202	Operate a poultry evisceration process
AMPP203	Grade poultry carcase
AMPP204	Harvest edible poultry offal
AMPP205	Operate a poultry marinade injecting process
AMPP206	Operate a poultry washing and chilling process

**AMP Australian Meat Processing Training Package v8.0****Units of Competency**

<b>Code</b>	<b>Title</b>
AMPP207	Operate the bird receival and hanging process
AMPP208	Operate a poultry stunning, killing and defeathering process
AMPP209	Operate the live bird receival process
AMPP210	Prepare birds for stunning
AMPP301	Operate a poultry carcasse delivery system
AMPP302	Debone and fillet poultry product (manually)
AMPPKG301	Monitor production of packaged product to customer specifications
AMPPKG302	Supervise meat packing operation
AMPPMG401	Develop, implement and evaluate a pest control program in a food processing premises
AMPPPL301	Provide coaching
AMPPPL302	Provide mentoring
AMPQUA301	Comply with hygiene and sanitation requirements
AMPQUA302	Maintain food safety and quality programs
AMPQUA303	Collect and prepare standard samples
AMPQUA304	Perform carcasse Meat Hygiene Assessment
AMPQUA305	Perform process monitoring for Meat Hygiene Assessment
AMPQUA306	Perform boning room Meat Hygiene Assessment
AMPQUA307	Perform offal Meat Hygiene Assessment
AMPQUA308	Grade beef carcasses using MSA standards
AMPQUA309	Perform manual chemical lean testing
AMPQUA310	Inspect transportation container or vehicle
AMPQUA311	Assess effective stunning and bleeding
AMPQUA312	Assess meat product in chillers
AMPQUA313	Perform pre-operations hygiene assessment
AMPQUA314	Follow hygiene, sanitation and quality requirements when handling chilled or frozen meat
AMPQUA315	Maintain production records
AMPQUA401	Support food safety and quality programs
AMPQUA402	Maintain good manufacturing practice in meat processing
AMPQUA403	Utilise refrigeration index
AMPQUA404	Maintain a Meat Hygiene Assessment program
AMPQUA405	Oversee compliance with Australian Standards for meat processing
AMPQUA406	Apply meat science
AMPQUA407	Conduct and validate pH/temperature declines to MSA standards

<b>AMP Australian Meat Processing Training Package v8.0</b>	
<b>Units of Competency</b>	
<b>Code</b>	<b>Title</b>
AMPQUA408	Contribute to meat processing premises design and construction processes
AMPQUA409	Review or develop an Emergency Animal Disease Response Plan
AMPQUA410	Manage the collection, monitoring and interpretation of animal health data
AMPQUA411	Calculate carcass yield in a boning room
AMPQUA412	Specify beef product using AUS-MEAT language
AMPQUA413	Specify sheep product using AUS-MEAT language
AMPQUA414	Coordinate a product recall
AMPQUA415	Undertake chiller assessment to AUS-MEAT requirements
AMPQUA416	Conduct an internal audit of a documented program
AMPQUA417	Establish sampling program
AMPQUA418	Conduct a document review
AMPQUA419	Monitor meat preservation process
AMPQUA420	Monitor the production of processed meats and smallgoods
AMPQUA421	Prepare for and respond to an external audit of the establishment's quality system
AMPQUA422	Specify pork product using AUS-MEAT language
AMPQUA423	Participate in the ongoing development and implementation of a HACCP based QA system
AMPQUA424	Monitor the production of UCFM smallgoods
AMPR101	Identify species and meat cuts
AMPR102	Trim meat for further processing
AMPR103	Store meat product
AMPR104	Prepare minced meat and minced meat products
AMPR105	Provide service to customers
AMPR106	Process sales transactions
AMPR107	Undertake minor routine maintenance
AMPR108	Monitor meat temperature from receipt to sale
AMPR201	Break and cut product using a bandsaw
AMPR202	Provide advice on cooking and storage of meat products
AMPR203	Select, weigh and package meat for sale
AMPR204	Package products using manual packing and labelling equipment
AMPR205	Use basic methods of meat cookery
AMPR206	Vacuum pack products in a retail operation
AMPR207	Undertake routine preventative maintenance
AMPR208	Make and sell sausages

**AMP Australian Meat Processing Training Package v8.0****Units of Competency**

<b>Code</b>	<b>Title</b>
AMPR209	Produce and sell value-added products
AMPR210	Receive meat products
AMPR211	Provide advice on meal solutions in a meat retail outlet
AMPR212	Clean meat retail work area
AMPR301	Prepare specialised cuts
AMPR302	Assess carcase or product quality
AMPR303	Calculate yield of carcase or product
AMPR304	Manage stock
AMPR305	Meet customer needs
AMPR306	Provide advice on nutritional role of meat
AMPR307	Merchandise products, services
AMPR308	Prepare, roll, sew and net meat
AMPR309	Bone and fillet poultry
AMPR310	Cost and price meat products
AMPR311	Prepare portion control to specifications
AMPR312	Bone game meat
AMPR313	Order stock in a meat enterprise
AMPR314	Calculate and present statistical data in a meat enterprise
AMPR315	Utilise the Meat Standards Australia system to meet customer requirements
AMPR316	Cure, corn and sell product
AMPR317	Assess and sell poultry products
AMPR318	Break carcase for retail sale
AMPR319	Locate, identify and assess meat cuts
AMPR320	Assess and address customer preferences
AMPR322	Prepare and produce value added products
AMPR323	Break small stock carcasses for retail sale
AMPR324	Break large stock carcasses for retail sale
AMPR325	Prepare cooked meat product for retail sale
AMPREN301	Operate and monitor a batch rendering process
AMPREN302	Operate and monitor a continuous dry rendering process
AMPREN303	Operate and monitor a low temperature wet rendering process
AMPREN304	Operate a tallow refining process
AMPREN305	Operate a blood coagulation and drying process
AMPREN306	Render edible products
AMPS101	Handle materials and products

<b>AMP Australian Meat Processing Training Package v8.0</b>	
<b>Units of Competency</b>	
<b>Code</b>	<b>Title</b>
AMPS102	Pack smallgoods product
AMPS201	Package product using thermoform process
AMPS203	Operate bar and coder systems
AMPS205	Select, identify and prepare casings
AMPS206	Manually shape and form product
AMPS208	Rotate stored meat
AMPS209	Rotate meat product
AMPS210	Inspect carton meat
AMPS211	Prepare dry ingredients
AMPS212	Measure and calculate routine workplace data
AMPS213	Manually link and tie product
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
AMPS309	Operate product forming machinery
AMPS310	Operate link and tie machinery
AMPS311	Operate complex slicing and packaging machinery
AMPS312	Prepare meat-based pates and terrines for commercial sale
AMPS313	Prepare product formulations
AMPS314	Ferment and mature product
AMPS315	Blend meat product
AMPSMA201	Slice product using simple machinery
AMPWHS201	Sharpen and handle knives safely
AMPWHS301	Contribute to workplace health and safety processes
AMPWHS401	Monitor workplace health and safety processes
AMPX201	Prepare and operate bandsaw
AMPX202	Clean work area during operations
AMPX203	Operate scales and semi-automatic labelling machinery
AMPX205	Clean chillers
AMPX206	Operate forklift in a specific workplace



<b>AMP Australian Meat Processing Training Package v8.0</b>	
<b>Units of Competency</b>	
<b>Code</b>	<b>Title</b>
AMPX207	Vacuum pack product
AMPX208	Apply environmentally sustainable work practices
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
AMPX215	Operate tenderiser
AMPX216	Operate mincer
AMPX217	Package product using gas flushing process
AMPX218	Operate metal detection unit
AMPX219	Follow electronic labelling and traceability systems in a food processing establishment
AMPX230	Undertake pest control in a food processing establishment
AMPX302	Cure and corn product
AMPX303	Break carcass into primal cuts
AMPX304	Prepare primal cuts
AMPX305	Smoke product
AMPX309	Identify and repair equipment faults
AMPX316	Monitor product to be sent to rendering
AMPX317	Monitor product flow in an automated process
AMPX410	Facilitate achievement of enterprise environmental policies and goals
AMPX418	Lead communication in the workplace
AMPX431	Oversee meat processing establishment's Halal compliance

## AMP Units of competency that are Superseded

Units of competency which are superseded however are still included in some AMP qualifications and skill sets. Once these qualifications and skill sets are reviewed these units will be removed from this list.

Unit code	Unit title
AMPA3082	Operate batch cooker
AMPA3083	Operate continuous cooker
AMPA3084	Operate press
AMPA3085	Operate wet rendering process
AMPA3087	Operate tallow processing plant
AMPA3088	Operate blood processing plant
AMPA3089	Produce rendered products hygienically
AMPA3090	Render edible products
AMPS207	Slice product using simple machinery

## AMP Units of competency with prerequisites

The following table lists those AMP units of competency with prerequisite units of competency. Note that if a chain of prerequisites applies, then these are shown in bracketed text in the 'Prerequisite unit code and title' column.

AMP Australian Meat Processing Training Package v8.0	
Units of Competency with prerequisites	
Unit code and title	Prerequisite unit code and title
AMPA2010 Remove head	AMPX209 Sharpen knives
AMPA2011 Cut hocks	AMPX209 Sharpen knives
AMPA2012 Mark brisket	AMPX209 Sharpen knives
AMPA2014 Trim pig pre evisceration	AMPX209 Sharpen knives
AMPA2017 Remove brisket wool	AMPX209 Sharpen knives
AMPA2019 Bag tail	AMPX209 Sharpen knives
AMPA2023 Shave carcase	AMPX209 Sharpen knives
AMPA2044 Trim neck	AMPX209 Sharpen knives
AMPA2045 Trim forequarter to specification	AMPX209 Sharpen knives
AMPA2046 Trim hindquarter to specification	AMPX209 Sharpen knives
AMPA2047 Inspect hindquarter and remove contamination	AMPX209 Sharpen knives
AMPA2048 Inspect forequarter and remove contamination	AMPX209 Sharpen knives
AMPA2049 Remove spinal cord	AMPX209 Sharpen knives
AMPA2063 Measure fat	AMPX209 Sharpen knives
AMPA2081 Drop tongue	AMPX209 Sharpen knives
AMPA2083 Bone head	AMPX209 Sharpen knives
AMPA2084 Remove cheek meat	AMPX209 Sharpen knives
AMPA2085 Bar head and remove cheek meat	AMPX209 Sharpen knives
AMPA2086 Process thick skirts	AMPX209 Sharpen knives
AMPA2087 Process thin skirts	AMPX209 Sharpen knives
AMPA2088 Process offal	AMPX209 Sharpen knives
AMPA2089 Process runners	AMPX209 Sharpen knives
AMPA2101 Prepare and trim honeycomb	AMPX209 Sharpen knives
AMPA2102 Recover mountain chain	AMPX209 Sharpen knives
AMPA2104 Trim processed tripe	AMPX209 Sharpen knives
AMPA2105 Process small stock tripe	AMPX209 Sharpen knives
AMPA2106 Process bibles	AMPX209 Sharpen knives
AMPA2107 Process maws	AMPX209 Sharpen knives

**AMP Australian Meat Processing Training Package v8.0**

**Units of Competency with prerequisites**

<b>Unit code and title</b>	<b>Prerequisite unit code and title</b>
AMPA2115 Separate offal	AMPX209 Sharpen knives
AMPA2116 Trim offal fat	AMPX209 Sharpen knives
AMPA2117 Separate and tie runners	AMPX209 Sharpen knives
AMPA2118 Recover thin skirts	AMPX209 Sharpen knives
AMPA2125 Remove thick skirts	AMPX209 Sharpen knives
AMPA2126 Remove flares	AMPX209 Sharpen knives
AMPA2127 Recover offal	AMPX209 Sharpen knives
AMPA2129 Trim hide or skin	AMPX209 Sharpen knives
AMPA2150 Skin condemned carcass	AMPX209 Sharpen knives
AMPA2151 Eviscerate condemned carcass	AMPX209 Sharpen knives
AMPA2152 Process paunch	AMPX209 Sharpen knives
AMPA2153 Process slink by-products	AMPX209 Sharpen knives
AMPA2154 Process pet meat	AMPX209 Sharpen knives
AMPA2155 Skin slinks	AMPX209 Sharpen knives
AMPA2163 Break down and bone carcass for pet meat or rendering	AMPX209 Sharpen knives
AMPA3001 Stick and bleed animal	AMPX209 Sharpen knives
AMPA3006 Seal weasand	AMPX209 Sharpen knives
AMPA3007 Ring bung	AMPX209 Sharpen knives
AMPA3012 Make first leg opening cuts	AMPX209 Sharpen knives AMPA3010 Overview legging operation
AMPA3013 Make second leg opening cuts	AMPX209 Sharpen knives AMPA3010 Overview legging operation
AMPA3014 Perform legging on small stock	AMPX209 Sharpen knives AMPA3010 Overview legging operation
AMPA3020 Bone neck	AMPX209 Sharpen knives
AMPA3021 Perform 'Y' cut	AMPA3023 Explain opening cuts AMPX209 Sharpen knives
AMPA3022 Skin head	AMPX209 Sharpen knives
AMPA3023 Explain opening cuts	AMPX209 Sharpen knives
AMPA3024 Perform flanking cuts	AMPA3023 Explain opening cuts AMPX209 Sharpen knives
AMPA3025 Perform brisket cuts	AMPX209 Sharpen knives AMPA3023 Explain opening cuts
AMPA3026 Perform rumping cuts	AMPA3023 Explain opening cuts AMPX209 Sharpen knives

**AMP Australian Meat Processing Training Package v8.0**

**Units of Competency with prerequisites**

<b>Unit code and title</b>	<b>Prerequisite unit code and title</b>
AMPA3027 Perform rosette cuts	AMPA3023 Explain opening cuts AMPX209 Sharpen knives
AMPA3028 Perform midline cuts	AMPA3023 Explain opening cuts AMPX209 Sharpen knives
AMPA3029 Scald and dehair carcase	AMPX209 Sharpen knives
AMPA3031 Operate hide puller	AMPX209 Sharpen knives
AMPA3032 Remove pelt manually	AMPX209 Sharpen knives
AMPA3033 Bed dress carcase	AMPX209 Sharpen knives
AMPA3034 Eviscerate animal carcase	AMPX209 Sharpen knives
AMPA3041 Eviscerate wild game animal carcase	AMPX209 Sharpen knives
AMPA3042 Backdown pig carcase	AMPX209 Sharpen knives
AMPA3045 Drop sock and pull shoulder pelt	AMPX209 Sharpen knives
AMPA3046 Undertake retain rail operations	AMPX209 Sharpen knives
AMPA3048 Bone small stock carcase – leg	AMPX209 Sharpen knives
AMPA3049 Slice and trim leg – small stock	AMPX209 Sharpen knives
AMPA3050 Bone large stock carcase – forequarter	AMPX209 Sharpen knives
AMPA3051 Bone large stock carcase – hindquarter	AMPX209 Sharpen knives
AMPA3052 Slice and trim large stock forequarter	AMPX209 Sharpen knives
AMPA3053 Slice and trim large stock hindquarter	AMPX209 Sharpen knives
AMPA3054 Break carcase using a bandsaw	AMPX201 Prepare and operate a bandsaw
AMPA3062 Operate trunk boning machine	AMPX209 Sharpen knives
AMPA3063 Bone small stock carcase – shoulder	AMPX209 Sharpen knives
AMPA3064 Bone small stock carcase – middle	AMPX209 Sharpen knives
AMPA3065 Slice small stock carcase – shoulder	AMPX209 Sharpen knives
AMPA3066 Slice small stock carcase – middle	AMPX209 Sharpen knives
AMPA3067 Bone carcase using mechanical aids (large stock)	AMPX209 Sharpen knives
AMPA3133 Manage NLIS data for pigs in lairage	AMPA3134 Overview of the NLIS Pork

**AMP Australian Meat Processing Training Package v8.0**

**Units of Competency with prerequisites**

<b>Unit code and title</b>	<b>Prerequisite unit code and title</b>
AMPAUD401 Conduct an animal welfare audit of a meat processing premises	AMPLSK201 Apply animal welfare and handling requirements AMPLSK401 Oversee humane handling of animals AMPQUA416 Conduct an internal audit of a documented program
AMPG302 Eviscerate, inspect and tag wild game carcase in the field	AMPX209 Sharpen knives
AMPMSY303 Conduct ante-mortem inspection and make disposition	AMPLSK301 Handle animals humanely while conducting ante-mortem inspection
AMPMSY401 Perform ante and post-mortem inspection - Ovine and Caprine	AMPLSK301 Handle animals humanely while conducting ante-mortem inspection
AMPMSY402 Perform ante and post-mortem inspection – Bovine	AMPLSK301 Handle animals humanely while conducting ante-mortem inspection
AMPMSY403 Perform ante and post-mortem inspection – Porcine	AMPLSK301 Handle animals humanely while conducting ante-mortem inspection
AMPMSY404 Perform ante and post-mortem inspection – Poultry	AMPLSK301 Handle animals humanely while conducting ante-mortem inspection
AMPMSY405 Perform ante and post-mortem inspection – Ratites	AMPLSK301 Handle animals humanely while conducting ante-mortem inspection
AMPMSY406 Perform ante and post-mortem inspection – Camels	AMPLSK301 Handle animals humanely while conducting ante-mortem inspection
AMPMSY408 Perform ante and post-mortem inspection– Rabbits	AMPLSK301 Handle animals humanely while conducting ante-mortem inspection
AMPMSY409 Perform ante and post-mortem inspection– Deer	AMPLSK301 Handle animals humanely while conducting ante-mortem inspection
AMPMSY410 Perform ante and post-mortem inspection– Equine	AMPLSK301 Handle animals humanely while conducting ante-mortem inspection
AMPMSY411 Perform ante and post-mortem inspection – Alpacas or Llamas	AMPLSK301 Handle animals humanely while conducting ante-mortem inspection
AMPMSY412 Perform ante and post-mortem inspection– Calves	AMPLSK301 Handle animals humanely while conducting ante-mortem inspection
AMPMSY414 Conduct ante and post-mortem inspection in micro meat processing premises	AMPLSK301 Handle animals humanely while conducting ante-mortem inspection
AMPQUA404 Maintain a Meat Hygiene Assessment program	AMPQUA304 Perform carcase Meat Hygiene Assessment AMPQUA305 Perform process monitoring for Meat Hygiene Assessment AMPQUA306 Perform boning room Meat Hygiene Assessment

**AMP Australian Meat Processing Training Package v8.0**

**Units of Competency with prerequisites**

<b>Unit code and title</b>	<b>Prerequisite unit code and title</b>
	AMPQUA307 Perform offal Meat Hygiene Assessment
AMPR102 Trim meat for further processing	AMPX209 Sharpen knives
AMPR104 Prepare minced meat and minced meat products	AMPX209 Sharpen knives
AMPR201 Break and cut product using a bandsaw	AMPX201 Prepare and operate bandsaw
AMPR202 Provide advice on cooking and storage of meat products	AMPR105 Provide service to customers
AMPR205 Use basic methods of meat cookery	AMPX209 Sharpen knives
AMPR209 Produce and sell value-added products	AMPX209 Sharpen knives
AMPR301 Prepare specialised cuts	AMPX209 Sharpen knives
AMPR305 Meet customer needs	AMPR105 Provide service to customers
AMPR309 Bone and fillet poultry	AMPX209 Sharpen knives
AMPR311 Prepare portion control to specifications	AMPX209 Sharpen knives
AMPR312 Bone game meat	AMPX209 Sharpen knives
AMPR318 Break carcase for retail sale	AMPX209 Sharpen knives AMPR319 Locate, identify and assess meat cuts
AMPR322 Prepare and produce value added products	AMPX209 Sharpen knives
AMPR323 Break small stock carcasses for retail sale	AMPX209 Sharpen knives AMPR319 Locate, identify and assess meat cuts
AMPR324 Break large stock carcasses for retail sale	AMPX209 Sharpen knives AMPR319 Locate, identify and assess meat cuts
AMPX210 Prepare and slice meat cuts	AMPX209 Sharpen knives
AMPX211 Trim meat to specifications	AMPX209 Sharpen knives
AMPX304 Prepare primal cuts	AMPX209 Sharpen knives
AMPX403 Monitor and overview the production of Uncooked Comminuted Fermented Meat (UCFM)	AMPCOR202 Apply hygiene and sanitation practices AMPCOR404 Facilitate hygiene and sanitation performance

## AMP Units of competency with Mandatory Workplace Requirements

The following table lists those AMP units of competency with Mandatory Workplace Requirements.

AMP Australian Meat Processing Training Package v8.0 Units of Competency with Mandatory Workplace Requirements	
Unit code	Unit title
AMPABA301	Prepare head for inspection
AMPABA302	Prepare and present viscera for inspection
AMPG303	Receive and inspect wild game carcasses from the field
AMPG304	Receive and inspect wild game carcasses at a processing plant
AMPG305	Store wild game carcasses
AMPGAM302	Operate a wild game harvester vehicle
AMPGAM304	Eviscerate, inspect and tag wild game carcass in the field
AMPLDR402	Supervise new recruits
AMPLSK302	Assess cattle according to industry standards
AMPLSK303	Assess sheep and lambs according to industry standards
AMPMGT401	Manage biogas facilities
AMPMGT810	Communicate and negotiate in a culturally diverse context
AMPMGT812	Manage change to organisational digital technology systems
AMPMGT813	Undertake research project
AMPMSY303	Conduct ante-mortem inspection and make disposition
AMPMSY401	Perform ante and post-mortem inspection - Ovine and Caprine
AMPMSY402	Perform ante and post-mortem inspection – Bovine
AMPMSY403	Perform ante and post-mortem inspection – Porcine
AMPMSY404	Perform ante and post-mortem inspection – Poultry
AMPMSY405	Perform ante and post-mortem inspection – Ratites
AMPMSY406	Perform ante and post-mortem inspection – Camels
AMPMSY407	Perform post-mortem inspection – Wild game
AMPMSY408	Perform ante and post-mortem inspection – Rabbits
AMPMSY409	Perform ante and post-mortem inspection – Deer
AMPMSY410	Perform ante and post-mortem inspection – Equine
AMPMSY411	Perform ante and post-mortem inspection– Alpacas or Llamas
AMPMSY412	Perform ante and post-mortem inspection – Calves
AMPMSY414	Conduct ante and post-mortem inspection in micro meat processing premises
AMPMSY415	Conduct post-mortem inspection in micro meat processing premises – Wild game
AMPMSY416	Raise and validate requests for export permits and Meat Transfer Certificates



<b>AMP Australian Meat Processing Training Package v8.0</b>	
<b>Units of Competency with Mandatory Workplace Requirements</b>	
<b>Unit code</b>	<b>Unit title</b>
AMPX431	Oversee meat processing establishment's Halal compliance
AMPQUA314	Follow hygiene, sanitation and quality requirements when handling chilled or frozen meat
AMPQUA419	Monitor meat preservation process

## Imported units of competency

The following table shows units of competency from other training packages imported into qualifications in the AMP Australian Meat Processing Training Package Version 8.0.

<b>AMP Australian Meat Processing Training Package v8.0</b>		
<b>Imported Units of Competency</b>		
<b>Unit code</b>	<b>Unit title</b>	<b>Source Training Package</b>
ACMGEN315	Communicate effectively with clients and team members	ACM Animal Care and Management Training Package
AHC BIO302	Identify and report unusual disease or plant pest signs	AHC Agriculture, Horticulture and Conservation and Land Management Training Package
AHCCHM201	Apply chemicals under supervision	AHC Agriculture, Horticulture and Conservation and Land Management Training Package
AHCLSK204	Carry out regular livestock observation	AHC Agriculture, Horticulture and Conservation and Land Management Training Package
AHCLSK205	Handle livestock using basic techniques	AHC Agriculture, Horticulture and Conservation and Land Management Training Package
AHCLSK207	Load and unload livestock	AHC Agriculture, Horticulture and Conservation and Land Management Training Package
AHCLSK218	Ride educated horses to carry out basic stock work	AHC Agriculture, Horticulture and Conservation and Land Management Training Package
AHCLSK320	Coordinate and monitor livestock transport	AHC Agriculture, Horticulture and Conservation and Land Management Training Package
AHCMOM202	Operate tractors	AHC Agriculture, Horticulture and Conservation and Land

<b>AMP Australian Meat Processing Training Package v8.0</b>		
<b>Imported Units of Competency</b>		
<b>Unit code</b>	<b>Unit title</b>	<b>Source Training Package</b>
		Management Training Package
AHCMOM217	Operate quad bikes	AHC Agriculture, Horticulture and Conservation and Land Management Training Package
BSBAUD514	Interpret compliance requirements	BSB Business Services Training Package
BSBCMM412	Lead difficult conversations	BSB Business Services Training Package
BSBOPS404	Implement customer service strategies	BSB Business Services Training Package
CUADES801	Research and apply design theory	CUA Creative Arts and Culture Training Package
BSBESB406	Establish operational strategies and procedures for new business ventures	BSB Business Services Training Package
BSBFIN501	Manage budgets and financial plans	BSB Business Services Training Package
BSBFIN601	Manage organisational finances	BSB Business Services Training Package
BSBFLM312	Contribute to team effectiveness	BSB Business Services Training Package
BSBHRM405	Support the recruitment, selection and induction of staff	BSB Business Services Training Package
BSBHRM413	Support the learning and development of teams and individuals	BSB Business Services Training Package
BSBHRM415	Coordinate recruitment and onboarding	BSB Business Services Training Package
BSBINM401	Implement workplace information system	BSB Business Services Training Package
BSBINN301	Promote innovation in a team environment	BSB Business Services Training Package
BSBINS303	Use knowledge management systems	BSB Business Services Training Package
BSBINS402	Coordinate workplace information system	BSB Business Services Training Package
BSBINS603	Initiate and lead applied research	BSB Business Services Training Package
BSBITU111	Operate a personal digital device	BSB Business Services Training Package

AMP Australian Meat Processing Training Package v8.0		
Imported Units of Competency		
Unit code	Unit title	Source Training Package
BSBLDR403	Lead team effectiveness	BSB Business Services Training Package
BSBLDR411	Demonstrate leadership in the workplace	BSB Business Services Training Package
BSBLDR412	Communicate effectively as a workplace leader	BSB Business Services Training Package
BSBLDR414	Lead team effectiveness	BSB Business Services Training Package
BSBLDR521	Lead the development of diverse workforces	BSB Business Services Training Package
BSBLDR601	Lead and manage organisational change	BSB Business Services Training Package
BSBLDR602	Provide leadership across the organisation	BSB Business Services Training Package
BSBLED401	Develop teams and individuals	BSB Business Services Training Package
BSBMGT402	Implement operational plan	BSB Business Services Training Package
BSBMGT403	Implement continuous improvement	BSB Business Services Training Package
BSBMKG414	Undertake marketing activities	BSB Business Services Training Package
BSBOPS402	Coordinate business operational plans	BSB Business Services Training Package
BSBOPS404	Implement customer service strategies	BSB Business Services Training Package
BSBOPS502	Manage business operational plans	BSB Business Services Training Package
BSBOPS504	Manage business risk	BSB Business Services Training Package
BSBOPS601	Develop and implement business plans	BSB Business Services Training Package
BSBPEF402	Develop personal work priorities	BSB Business Services Training Package
BSBPMG423	Apply project cost management techniques	BSB Business Services Training Package
BSBPMG430	Undertake project work	BSB Business Services Training Package
BSBRKG404	Monitor and maintain records in an online environment	BSB Business Services Training Package
BSBSTR402	Implement continuous improvement	BSB Business Services Training Package

<b>AMP Australian Meat Processing Training Package v8.0</b>		
<b>Imported Units of Competency</b>		
<b>Unit code</b>	<b>Unit title</b>	<b>Source Training Package</b>
BSBSTR801	Lead innovative thinking and practice	BSB Business Services Training Package
BSBTEC101	Operate digital devices	BSB Business Services Training Package
BSBTWK501	Lead diversity and inclusion	BSB Business Services Training Package
BSBTWK502	Manage team effectiveness	BSB Business Services Training Package
BSBXCM401	Apply communication strategies in the workplace	BSB Business Services Training Package
BSBXTW301	Work in a team	BSB Business Services Training Package
CPCCCM2012	Work safely at heights	CPC Construction, Plumbing and Services Training Package
CPPCLO3020	Pressure wash and clean surfaces	CPP Property Services Training Package
CPPCLO3035	Maintain cleaning storage areas	CPP Property Services Training Package
CPPCLO3036	Clean at heights	CPP Property Services Training Package
CPPCLO3038	Clean food-handling areas	CPP Property Services Training Package
CPPCLO3100	Maintain cleaning storage areas	CPP Property Services Training Package
CPPCLO3106	Pressure wash and clean surfaces	CPP Property Services Training Package
CPPCLO3113	Clean food-handling areas and equipment	CPP Property Services Training Package
FBPAUD4001	Assess compliance with food safety programs	FBP Food, Beverage and Pharmaceutical Training Package
FBPAUD4002	Communicate and negotiate to conduct food safety audits	FBP Food, Beverage and Pharmaceutical Training Package
FBPAUD4003	Conduct food safety audits	FBP Food, Beverage and Pharmaceutical Training Package
FBPAUD4004	Identify, evaluate and control food safety hazards	FBP Food, Beverage and Pharmaceutical Training Package
FBPFAV3001	Conduct chemical wash for fresh produce	FBP Food, Beverage and Pharmaceutical Training Package

**AMP Australian Meat Processing Training Package v8.0**

**Imported Units of Competency**

<b>Unit code</b>	<b>Unit title</b>	<b>Source Training Package</b>
FBPFAV3002	Program fresh produce grading equipment	FBP Food, Beverage and Pharmaceutical Training Package
FBPFST4004	Perform microbiological procedures in the food industry	FBP Food, Beverage and Pharmaceutical Training Package
FBPFSY3002	Participate in a HACCP team	FBP Food, Beverage and Pharmaceutical Training Package
FBPFSY3004	Participate in traceability activities	FBP Food, Beverage and Pharmaceutical Training Package
FBPFSY3005	Control contaminants and allergens in food processing	FBP Food, Beverage and Pharmaceutical Training Package
FBPFSY4005	Conduct a traceability exercise	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR1010	Carry out manual handling tasks	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2001	Work effectively in the food processing industry	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2002	Inspect and sort materials and product	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2007	Work in a freezer storage area	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2010	Work with temperature controlled stock	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2012	Maintain food safety when loading, unloading and transporting food	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2014	Participate in sensory analyses	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2018	Operate a case packing process	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2019	Fill and close product in cans	FBP Food, Beverage and Pharmaceutical Training Package

**AMP Australian Meat Processing Training Package v8.0****Imported Units of Competency**

<b>Unit code</b>	<b>Unit title</b>	<b>Source Training Package</b>
FBPOPR2020	Operate a form, fill and seal process	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2021	Operate a fill and seal process	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2022	Operate a high speed wrapping process	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2023	Operate a packaging process	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2026	Operate a forming or shaping process	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2027	Dispense non-bulk ingredients	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2028	Operate a mixing or blending process	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2029	Operate a baking process	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2031	Operate a coating application process	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2033	Operate a depositing process	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2034	Operate an evaporation process	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2035	Operate an enrobing process	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2036	Operate an extrusion process	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2037	Operate a filtration process	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2038	Operate a grinding process	FBP Food, Beverage and Pharmaceutical Training Package

**AMP Australian Meat Processing Training Package v8.0**

**Imported Units of Competency**

<b>Unit code</b>	<b>Unit title</b>	<b>Source Training Package</b>
FBPOPR2039	Operate a frying process	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2040	Operate a heat treatment process	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2041	Operate a mixing or blending and cooking process	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2042	Operate a drying process	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2043	Operate an homogenising process	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2044	Operate a retort process	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2045	Operate pumping equipment	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2046	Operate a production process	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2047	Operate a portion saw	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2048	Pre-process raw materials	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2049	Operate a reduction process	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2050	Operate a separation process	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2051	Operate a spreads production process	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2052	Operate a chocolate tempering process	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2053	Operate a washing and drying process	FBP Food, Beverage and Pharmaceutical Training Package

**AMP Australian Meat Processing Training Package v8.0**

**Imported Units of Competency**

<b>Unit code</b>	<b>Unit title</b>	<b>Source Training Package</b>
FBPOPR2054	Operate a water purification process	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2056	Operate a freezing process	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2057	Operate a membrane process	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2058	Operate a holding and storage process	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2059	Operate a continuous freezing process	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2060	Operate an automated cutting process	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2062	Work in a clean room environment	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2063	Clean equipment in place	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2064	Clean and sanitise equipment	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2065	Conduct routine maintenance	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2066	Apply sampling procedures	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2067	Work in a food handling area for non-food handlers	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2068	Operate a process control interface	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2069	Use numerical applications in the workplace	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2073	Work in a socially diverse environment	FBP Food, Beverage and Pharmaceutical Training Package



<b>AMP Australian Meat Processing Training Package v8.0</b>		
<b>Imported Units of Competency</b>		
<b>Unit code</b>	<b>Unit title</b>	<b>Source Training Package</b>
FBPOPR3001	Control contaminants and allergens in the workplace	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR3002	Prepare food products using basic cooking methods	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR3003	Identify cultural, religious and dietary considerations for food production	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR3004	Set up a production or packaging line for operation	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR3005	Operate interrelated processes in a production system	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR3006	Operate interrelated processes in a packaging system	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR3020	Plan, conduct and monitor equipment maintenance	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR3021	Apply good manufacturing practice requirements in food processing	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR4001	Apply principles of statistical process control	FBP Food, Beverage and Pharmaceutical Training Package
FBPPPL2001	Participate in work teams and groups	FBP Food, Beverage and Pharmaceutical Training Package
FBPPPL3001	Support and mentor individuals and groups	FBP Food, Beverage and Pharmaceutical Training Package
FBPPPL3002	Establish compliance requirements for work area	FBP Food, Beverage and Pharmaceutical Training Package
FBPPPL3003	Participate in improvement processes	FBP Food, Beverage and Pharmaceutical Training Package
FBPPPL3004	Lead work teams and groups	FBP Food, Beverage and Pharmaceutical Training Package
FBPPPL3005	Participate in an audit process	FBP Food, Beverage and Pharmaceutical Training Package

<b>AMP Australian Meat Processing Training Package v8.0</b>		
<b>Imported Units of Competency</b>		
<b>Unit code</b>	<b>Unit title</b>	<b>Source Training Package</b>
FBPPPL3006	Report on workplace performance	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2072	Work in confined spaces in the food and beverage industries	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2078	Work in a freezer storage area	FBP Food, Beverage and Pharmaceutical Training Package
FBPOPR2079	Work with temperature controlled stock	FBP Food, Beverage and Pharmaceutical Training Package
FBPPPL4002	Plan and coordinate production equipment maintenance	FBP Food, Beverage and Pharmaceutical Training Package
FBPPPL4007	Manage internal audits	FBP Food, Beverage and Pharmaceutical Training Package
FBPSUG2022	Operate a waste water treatment system	FBP Food, Beverage and Pharmaceutical Training Package
FBPTEC3001	Apply raw materials, ingredient and process knowledge to production problems	FBP Food, Beverage and Pharmaceutical Training Package
FBPTEC3002	Implement the pest prevention program	FBP Food, Beverage and Pharmaceutical Training Package
FBPTEC5002	Manage utilities and energy for a production process	FBP Food, Beverage and Pharmaceutical Training Package
FBPWHS3001	Contribute to work health and safety processes	FBP Food, Beverage and Pharmaceutical Training Package
HLTAID011	Provide First Aid	HLT Health Training Package
MEM07033	Operate and monitor basic boiler	MEM Manufacturing and Engineering
MSL904002	Perform standard calibrations	MSL Laboratory Operations Training Package
MSL922001	Record and present data	MSL Laboratory Operations Training Package
MSL924003	Process and interpret data	MSL Laboratory Operations Training Package
MSL925004	Analyse data and report results	MSL Laboratory Operations Training Package

<b>AMP Australian Meat Processing Training Package v8.0</b>		
<b>Imported Units of Competency</b>		
<b>Unit code</b>	<b>Unit title</b>	<b>Source Training Package</b>
MSL933005	Maintain the laboratory/field workplace fit for purpose	MSL Laboratory Operations Training Package
MSL933008	Perform calibration checks on equipment and assist with its maintenance	MSL Laboratory Operations Training Package
MSL934007	Maintain and control stocks	MSL Laboratory Operations Training Package
MSL935005	Authorise the issue of test results	MSL Laboratory Operations Training Package
MSL935006	Assist in the maintenance of reference materials	MSL Laboratory Operations Training Package
MSL952002	Handle and transport samples or equipment	MSL Laboratory Operations Training Package
MSL953003	Receive and prepare samples for testing	MSL Laboratory Operations Training Package
MSL954004	Obtain representative samples in accordance with sampling plan	MSL Laboratory Operations Training Package
MSL973013	Perform basic tests	MSL Laboratory Operations Training Package
MSL973014	Prepare working solutions	MSL Laboratory Operations Training Package
MSL973015	Prepare culture media	MSL Laboratory Operations Training Package
MSL973016	Perform aseptic techniques	MSL Laboratory Operations Training Package
MSL973019	Perform microscopic examination	MSL Laboratory Operations Training Package
MSL974020	Perform food tests	MSL Laboratory Operations Training Package
MSL974021	Perform biological procedures	MSL Laboratory Operations Training Package
MSL975035	Perform microbiological tests	MSL Laboratory Operations Training Package
MSMBLIC002	Licence to operate an advanced boiler	MSM Manufacturing Training Package
MSMENV172	Identify and minimise environmental hazards	MSM Manufacturing Training Package
MSMENV272	Participate in environmentally sustainable work practices	MSM Manufacturing Training Package

<b>AMP Australian Meat Processing Training Package v8.0</b>		
<b>Imported Units of Competency</b>		
<b>Unit code</b>	<b>Unit title</b>	<b>Source Training Package</b>
MSMENV472	Implement and monitor environmentally sustainable work practices	MSM Manufacturing Training Package
MSMSUP300	Identify and apply process improvements	MSM Manufacturing Training Package
MSMSUP303	Identify equipment faults	MSM Manufacturing Training Package
MSMSUP330	Develop and adjust a production schedule	MSM Manufacturing Training Package
MSS024018	Perform sampling and testing of water	MSS Sustainability Training Package
MSS027018	Undertake complex environmental project work	MSS Sustainability Training Package
MSS403011	Facilitate implementation of competitive systems and practices	MSS Sustainability Training Package
MSS403032	Analyse manual handling processes	MSS Sustainability Training Package
MSS404061	Facilitate the use of SCADA systems in a team or work area	MSS Sustainability Training Package
MSS405013	Facilitate holistic culture improvement in an organisation	MSS Sustainability Training Package
MSS407014	Prepare for and implement change	MSS Sustainability Training Package
MSS407015	Build relationships between teams in an operations environment	MSS Sustainability Training Package
MSS408009	Develop models of future state operations practice	MSS Sustainability Training Package
MSTGN3017	Monitor and operate trade waste process	MST Textiles, Clothing and Footwear Training Package
NWPGEN006	Implement and manage environmental management policies	NWP National Water Training Package
NWPGEN021	Sample and test wastewater	NWP National Water Training Package
NWPNET025	Coordinate and manage maintenance and repair of network assets	NWP National Water Training Package
NWPNET040	Maintain and repair network assets for wastewater	NWP National Water Training Package
NWPNET052	Monitor and operate wastewater collection and transfer systems	NWP National Water Training Package

<b>AMP Australian Meat Processing Training Package v8.0</b>		
<b>Imported Units of Competency</b>		
<b>Unit code</b>	<b>Unit title</b>	<b>Source Training Package</b>
NWPTRT022	Monitor and operate hypochlorite disinfection processes	NWP National Water Training Package
NWPTRT024	Operate and control chloramination processes	NWP National Water Training Package
NWPTRT027	Monitor and operate wastewater treatment processes	NWP National Water Training Package
NWPTRT028	Operate and control reclaimed water irrigation	NWP National Water Training Package
SIRRINV001	Receive and handle retail stock	SIR Retail Services Training Package
SIRRINV002	Control stock	SIR Retail Services Training Package
SIRRMER003	Coordinate visual merchandising activities	SIR Retail Services Training Package
SIRRMRM001	Plan merchandise buying strategy	SIR Retail Services Training Package
SIRRRTF001	Balance and secure point-of-sale terminal	SIR Retail Services Training Package
SIRRRTF002	Monitor retail store financials	SIR Retail Services Training Package
SIRXCEG003	Build customer relationships and loyalty	SIR Retail Services Training Package
SIRXMGT005	Lead the development of business opportunities	SIR Retail Services Training Package
SIRXMKT005	Develop a marketing strategy	SIR Retail Services Training Package
SIRXRSK002	Maintain store security	SIR Retail Services Training Package
SIRXSLS001	Sell to the retail customer	SIR Retail Services Training Package
TAEASS301	Contribute to assessment	TAE Training and Education Training Package
TAEASS401	Plan assessment activities and processes	TAE Training and Education Training Package
TAEASS402	Assess competence	TAE Training and Education Training Package
TAEDEL301	Provide work skill instruction	TAE Training and Education Training Package
TLIA0003	Complete and check import/export documentation	TLI Transport and Logistics Training Package

<b>AMP Australian Meat Processing Training Package v8.0</b>		
<b>Imported Units of Competency</b>		
<b>Unit code</b>	<b>Unit title</b>	<b>Source Training Package</b>
TLIA0004	Complete receival and despatch documentation	TLI Transport and Logistics Training Package
TLIA0010	Identify goods and store to specifications	TLI Transport and Logistics Training Package
TLIA0015	Organise receival and despatch operations	TLI Transport and Logistics Training Package
TLIA2014	Use product knowledge to complete work operations	TLI Transport and Logistics Training Package
TLIA3018	Organise despatch operations	TLI Transport and Logistics Training Package
TLIA3026	Monitor storage facilities	TLI Transport and Logistics Training Package
TLIA4025	Regulate temperature controlled stock	TLI Transport and Logistics Training Package
TLID0002	Care for livestock in transit	TLI Transport and Logistics Training Package
TLID0006	Move materials mechanically using automated equipment	TLI Transport and Logistics Training Package
TLID2003	Handle dangerous goods/hazardous substances	TLI Transport and Logistics Training Package
TLID2004	Load and unload goods/cargo	TLI Transport and Logistics Training Package
TLID2010	Operate a forklift	TLI Transport and Logistics Training Package
TLIE0002	Process workplace documentation	TLI Transport and Logistics Training Package
TLIF3003	Implement and monitor work health and safety procedures	TLI Transport and Logistics Training Package
TLIK2010	Use infotechnology devices in the workplace	TLI Transport and Logistics Training Package
TLIX0004X	Administer inventory systems	TLI Transport and Logistics Training Package
TLIX0011X	Establish blockchain in supply chains	TLI Transport and Logistics Training Package
TLIX0013X	Maintain stock control and receivals	TLI Transport and Logistics Training Package
TLIX0015X	Manage fundamental aspects of supply chains	TLI Transport and Logistics Training Package
UEENEED101A	Use computer applications relevant to a workplace	UEE11 Electrotechnology Training Package
TLIA2021	Despatch stock	TLI Transport and Logistics Training Package



## Qualifications mapping information

The information provided is a general summary only. Skills Impact recommends using the Compare Content Tool available on the [training.gov.au](https://training.gov.au) (TGA) website for more information about specific changes. Visit <https://www.youtube.com/watch?v=EjhNe3Bu0H4> to watch a video on how to use this tool.

### **Mapping of qualifications between AMP Australian Meat Processing Training Package Versions 7.0 and 8.0**



**Mapping of qualifications between AMP Australian Meat Processing Training Package  
Versions 7.0 and 8.0**

<b>Code and title AMP V7.0</b>	<b>Code and title AMP V8.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
AMP30316 Certificate III in Meat Processing (Meat Safety)	AMP30322 Certificate III in Meat Safety Inspection	Total number of units required to achieve the qualification reduced Packaging rules, core and elective units changed Mandatory workplace requirement indicator added	Not equivalent
AMP30616 Certificate III in Meat Processing (General)	AMP30622 Certificate III in Meat Processing	Qualification revised and merged into qualification with optional specialisation in Quality Packaging rules updated Mandatory workplace requirement indicator added	Not equivalent
AMP30716 Certificate III in Meat Processing (Quality Assurance)	AMP30622 Certificate III in Meat Processing	Qualification revised and merged into qualification with optional specialisation in Quality Packaging rules updated Mandatory workplace requirement indicator added	Not equivalent
AMP40215 Certificate IV in Meat Processing (General)	AMP40222 Certificate IV in Meat Processing	Qualification revised and merged with two other existing qualifications Revised qualification provides optional specialisations in Leadership or Quality Management Packaging rules updated Mandatory workplace requirement indicator added	Not equivalent
AMP40315 Certificate IV in Meat Processing (Leadership)	AMP40222 Certificate IV in Meat Processing	Qualification revised and merged with two other existing qualifications Revised qualification provides optional specialisations in Leadership or Quality Management Packaging rules updated Mandatory workplace requirement indicator added	Not equivalent
AMP40415 Certificate IV in Meat Processing (Quality Assurance)	AMP40222 Certificate IV in Meat Processing	Qualification revised and merged with two other existing qualifications Revised qualification provides optional specialisations in Leadership or Quality Management Packaging rules updated Mandatory workplace requirement indicator added	Not equivalent
AMP40516 Certificate IV in Meat Processing (Meat Safety)	AMP40522 Certificate IV in Meat Safety Inspection	Total number of units required to achieve the qualification reduced Packaging rules, core and elective units changed Mandatory workplace requirement indicator added	Not equivalent

AMP60121 Advanced Diploma of Meat Processing	AMP60122 Advanced Diploma of Meat Processing	Updated entry requirement and elective unit codes and titles	Equivalent
AMP80115 Graduate Certificate in Agribusiness Release 4	AMP80115 Graduate Certificate in Agribusiness Release 5	Updated elective unit codes and titles	Equivalent
AMP80215 Graduate Diploma of Agribusiness Release 5	AMP80215 Graduate Diploma of Agribusiness Release 6	Updated elective unit codes and titles	Equivalent

## Mapping of qualifications between AMP Australian Meat Processing Training Package Versions 7.0 and 7.1

Mapping of qualifications between AMP Australian Meat Processing Training Package Versions 7.0 and 7.1			
Code and title AMP V7.0	Code and title AMP V7.1	Comments	Equivalence statement
AMP20415 Certificate II in Meat Processing (Meat Retailing) Release 3	AMP20415 Certificate II in Meat Processing (Meat Retailing) Release 4	Qualification updated to replace superseded first aid unit, as approved by the AISC in consultation with ASQA	Equivalent
AMP30815 Certificate III in Meat Processing (Retail Butcher) Release 4	AMP30815 Certificate III in Meat Processing (Retail Butcher) Release 5	Qualification updated to replace superseded first aid unit, as approved by the AISC in consultation with ASQA	Equivalent

## Mapping of qualifications between AMP Australian Meat Processing Training Package Versions 6.0 and 7.0

Mapping of qualifications between AMP Australian Meat Processing Training Package Versions 6.0 and 7.0			
Code and title AMP V6.0	Code and title AMP V7.0	Comments	Equivalence statement
AMP20117 Certificate II in Meat Processing (Food Services) (Release 4)	AMP20117 Certificate II in Meat Processing (Food Services) (Release 5)	Elective unit codes updated	Equivalent
AMP20316 Certificate II in Meat Processing (Abattoirs) (Release 4)	AMP20316 Certificate II in Meat Processing (Abattoirs) (Release 5)	Elective unit codes updated	Equivalent
AMP30416 Certificate III in Meat Processing (Rendering)	AMP30421 Certificate III in Meat Processing (Rendering)	Total number of units required for completion of qualification increased; Number of core units reduced; AQF alignment corrected; units merged and deleted; Points system removed; Unit codes updated throughout	Not equivalent
AMP30916 Certificate III in Meat Processing (Smallgoods-General) (Release 3)	AMP30916 Certificate III in Meat Processing (Smallgoods-General) (Release 4)	Elective unit codes updated	Equivalent
AMP31016 Certificate III in Meat Processing (Smallgoods-Manufacturing) (Release 3)	AMP31016 Certificate III in Meat Processing (Smallgoods-Manufacturing) (Release 4)	Elective unit codes updated	Equivalent

## Mapping of qualifications between AMP Australian Meat Processing Training Package Versions 5.1 and 6.0

Mapping of qualifications between AMP Australian Meat Processing Training Package Versions 5.1 and 6.0			
Code and title AMP V5.1	Code and title AMP V6.0	Comments	Equivalence statement
AMP50115 Diploma of Meat Processing (Meat Retailing)	AMP50221 Diploma of Meat Processing	Redesigned qualification that includes content from two existing qualifications  Qualification description, entry requirements, packaging rules and elective units updated	Not equivalent
AMP50215 Diploma of Meat Processing	AMP50221 Diploma of Meat Processing	Redesigned qualification that includes content from two existing qualifications  Qualification description, entry requirements, packaging rules and elective units updated	Not equivalent
AMP60115 Advanced Diploma of Meat Processing	AMP60121 Advanced Diploma of Meat Processing	Description, packaging rules, entry requirements and elective units revised	Not equivalent

## Mapping of qualifications between AMP Australian Meat Processing Training Package Versions 5.0 and 5.1

Mapping of qualifications between AMP Australian Meat Processing Training Package Versions 5.1 and 6.0			
Code and title AMP V5.0	Code and title AMP V5.1	Comments	Equivalence statement
AMP20117 Certificate II in Meat Processing (Food Services) Release 3	AMP20117 Certificate II in Meat Processing (Food Services) Release 4	Qualification updated to remove two elective units that have been deleted as part of meeting Skills Ministers' priority of removing training products with low or no enrolments, as agreed by the AISC	Equivalent
AMP20216 Certificate II in Meat Processing (Smallgoods)	Not applicable	Qualification deleted as part of meeting Skills Ministers' priority of removing training products with low or no enrolments, as agreed by the AISC	Deleted
AMP20316 Certificate II in Meat Processing (Abattoirs) Release 3	AMP20316 Certificate II in Meat Processing (Abattoirs) Release 4	Qualification updated to remove six elective units that have been deleted as part of meeting Skills Ministers' priority of removing training products	Equivalent

		with low or no enrolments, as agreed by the AISC	
AMP30116 Certificate III in Meat Processing (Boning Room) Release 1	AMP30116 Certificate III in Meat Processing (Boning Room) Release 2	Qualification updated to remove two elective units that have been deleted as part of meeting Skills Ministers' priority of removing training products with low or no enrolments, as agreed by the AISC	Equivalent
AMP30216 Certificate III in Meat Processing (Food Services) Release 4	AMP30216 Certificate III in Meat Processing (Food Services) Release 5	Qualification updated to remove four elective units that have been deleted as part of meeting Skills Ministers' priority of removing training products with low or no enrolments, as agreed by the AISC	Equivalent
AMP30416 Certificate III in Meat Processing (Rendering) Release 1	AMP30416 Certificate III in Meat Processing (Rendering) Release 2	Qualification updated to remove one elective unit that has been deleted as part of meeting Skills Ministers' priority of removing training products with low or no enrolments, as agreed by the AISC	Equivalent
AMP30516 Certificate III in Meat Processing (Slaughtering) Release 5	AMP30516 Certificate III in Meat Processing (Slaughtering) Release 6	Qualification updated to remove one elective unit that has been deleted as part of meeting Skills Ministers' priority of removing training products with low or no enrolments, as agreed by the AISC	Equivalent
AMP30616 Certificate III in Meat Processing (General) Release 5	AMP30616 Certificate III in Meat Processing (General) Release 6	Qualification updated to remove seven elective units that have been deleted as part of meeting Skills Ministers' priority of removing training products with low or no enrolments, as agreed by the AISC	Equivalent
AMP30716 Certificate III in Meat Processing (Quality Assurance) Release 4	AMP30716 Certificate III in Meat Processing (Quality Assurance) Release 5	Qualification updated to remove two elective units that have been deleted as part of meeting Skills Ministers' priority of removing training products with low or no enrolments, as agreed by the AISC	Equivalent
AMP31116 Certificate III in Meat Processing (Livestock Handling) Release 3	AMP31116 Certificate III in Meat Processing (Livestock Handling) Release 4	Qualification updated to remove two elective units that have been deleted as part of meeting Skills Ministers' priority of removing training products	Equivalent

		with low or no enrolments, as agreed by the AISC	
AMP31216 Certificate III in Meat Processing (Packing Operations) Release 2	AMP31216 Certificate III in Meat Processing (Packing Operations) Release 3	Qualification updated to remove one elective unit that has been deleted as part of meeting Skills Ministers' priority of removing training products with low or no enrolments, as agreed by the AISC	Equivalent
AMP40215 Certificate IV in Meat Processing (General) Release 4	AMP40215 Certificate IV in Meat Processing (General) Release 5	Qualification updated to remove four elective units that have been deleted as part of meeting Skills Ministers' priority of removing training products with low or no enrolments, as agreed by the AISC	Equivalent
AMP40315 Certificate IV in Meat Processing (Leadership) Release 4	AMP40315 Certificate IV in Meat Processing (Leadership) Release 5	Qualification updated to remove three elective units that have been deleted as part of meeting Skills Ministers' priority of removing training products with low or no enrolments, as agreed by the AISC	Equivalent

## Mapping of qualifications between AMP Australian Meat Processing Training Package Versions 4.0 and 5.0

Mapping of qualifications between AMP Australian Meat Processing Training Package Versions 4.0 and 5.0			
Code and title AMP V4.0	Code and title AMP V5.0	Comments	Equivalence statement
AMP20117 Certificate II in Meat Processing (Food Services) Release 2	AMP20117 Certificate II in Meat Processing (Food Services) Release 3	New electives added: AMPP209 and AMPP210	Equivalent
AMP30216 Certificate III in Meat Processing (Food Services) Release 3	AMP30216 Certificate III in Meat Processing (Food Services) Release 4	New elective units added: AMPX316 and AMPX317 Error corrected in list of prerequisite units: MSS403013 replaced with MSS405013 MSTGN3007 replaced with MSTGN3017 MEM13003B replaced with AHCCHM201	Equivalent
AMP30516 Certificate III in Meat Processing	AMP30516 Certificate III in Meat Processing	New elective unit added: AMPA3015	Equivalent

<b>Mapping of qualifications between AMP Australian Meat Processing Training Package Versions 4.0 and 5.0</b>			
<b>Code and title AMP V4.0</b>	<b>Code and title AMP V5.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
(Slaughtering) Release 4	(Slaughtering) Release 5		
AMP30616 Certificate III in Meat Processing (General) Release 4	AMP30616 Certificate III in Meat Processing (General) Release 5	New elective unit added: AMPG307	Equivalent
AMP30716 Certificate III in Meat Processing (Quality Assurance) Release 3	AMP30716 Certificate III in Meat Processing (Quality Assurance) Release 4	New elective unit added: AMPG307 and AMPX431	Equivalent
AMP40415 Certificate IV in Meat Processing (Quality Assurance) Release 3	AMP40415 Certificate IV in Meat Processing (Quality Assurance) Release 4	New elective units added: AMPX431, AMPA404 and AMPA416 AMPA411 corrected to AMPA416 in prerequisite requirements	Equivalent
AMP80215 Graduate Diploma of Agribusiness Release 4	AMP80215 Graduate Diploma of Agribusiness Release 5	All unit codes and titles checked and MSS408003 replaced with MSS408009	Equivalent

## Mapping of qualifications between AMP Australian Meat Processing Training Package Versions 3.0 and 4.0

Mapping of qualifications between AMP Australian Meat Processing Training Package Versions 3.0 and 4.0			
Code and title AMP V3.0	Code and title AMP V4.0	Comments	Equivalence statement
AMP20117 Certificate II in Meat Processing (Food Services) Release 1	AMP20117 Certificate II in Meat Processing (Food Services) Release 2	New electives added: AMPX210 and AMPX230 Imported units updated – all units are equivalent	Equivalent
AMP20216 Certificate II in Meat Processing (Smallgoods) Release 2	AMP20216 Certificate II in Meat Processing (Smallgoods) Release 3	Imported unit FDFOP2061A replaced with FBPOPR2069 – unit is equivalent	Equivalent
AMP20316 Certificate II in Meat Processing (Abattoirs) Release 2	AMP20316 Certificate II in Meat Processing (Abattoirs) Release 3	New elective units added: AMPX219 and AMPX230 Imported units updated	Equivalent
AMP20415 Certificate II in Meat Processing (Meat Retailing) Release 2	AMP20415 Certificate II in Meat Processing (Meat Retailing) Release 3	Imported units updated	Equivalent
AMP30216 Certificate III in Meat Processing (Food Services) Release 2	AMP30216 Certificate III in Meat Processing (Food Services) Release 3	New elective units added: AMPA3138, AMPX314, AMPX315 Imported units updated	Equivalent
AMP30316 Certificate III in Meat Processing (Meat Safety) Release 1	AMP30316 Certificate III in Meat Processing (Meat Safety) Release 2	Imported MSL units updated	Equivalent
AMP30516 Certificate III in Meat Processing (Slaughtering) Release 3	AMP30516 Certificate III in Meat Processing (Slaughtering) Release 4	New elective unit added: AMPA3138	Equivalent
AMP30616 Certificate III in Meat Processing (General) Release 3	AMP30616 Certificate III in Meat Processing (General) Release 4	New elective units added: AMPA3137, AMPA3138, AMPA3139, AMPA3140, AMPX314 and AMPX315 Imported MSL units updated	Equivalent
AMP30716 Certificate III in Meat Processing (Quality Assurance) Release 2	AMP30716 Certificate III in Meat Processing (Quality Assurance) Release 3	New elective unit added: AMPA3138 All unit codes and titles checked and updated where required	Equivalent
AMP30815 Certificate III in Meat Processing (Retail Butcher) Release 3	AMP30815 Certificate III in Meat Processing (Retail Butcher) Release 4	All unit codes and titles checked and updated where required	Equivalent



<b>Mapping of qualifications between AMP Australian Meat Processing Training Package Versions 3.0 and 4.0</b>			
<b>Code and title AMP V3.0</b>	<b>Code and title AMP V4.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
		AMPX304 prerequisite corrected	
AMP30916 Certificate III in Meat Processing (Smallgoods - General) Release 2	AMP30916 Certificate III in Meat Processing (Smallgoods - General) Release 3	All unit codes and titles checked, only elective units required updating	Equivalent
AMP31016 Certificate III in Meat Processing (Smallgoods - Manufacture) Release 2	AMP31016 Certificate III in Meat Processing (Smallgoods - Manufacture) Release 3	All unit codes and titles checked, only FDF and MSL elective units updated	Equivalent
AMP31116 Certificate III in Meat Processing (Livestock Handling) Release 2	AMP31116 Certificate III in Meat Processing (Livestock Handling) Release 3	All unit codes and titles checked, only TLID and AMPA 416 and 417 elective units updated	Equivalent
AMP31216 Certificate III in Meat Processing (Packing Operations) Release 1	AMP31216 Certificate III in Meat Processing (Packing Operations) Release 2	All unit codes and titles checked, only MSL and FDF elective units updated	Equivalent
AMP40215 Certificate IV in Meat Processing (General) Release 3	AMP40215 Certificate IV in Meat Processing (General) Release 4	New elective units added: AMPA415 and AMPX428 All unit codes and titles checked, only FDF and AMPA 416 and 417 elective units updated	Equivalent
AMP40315 Certificate IV in Meat Processing (Leadership) Release 3	AMP40315 Certificate IV in Meat Processing (Leadership) Release 4	New elective unit added: AMPX428	Equivalent
AMP40415 Certificate IV in Meat Processing (Quality Assurance) Release 2	AMP40415 Certificate IV in Meat Processing (Quality Assurance) Release 3	New elective units added: AMPA414, AMPA415, AMPX428, AMPX429 and AMPX430 All unit codes and titles checked, only FDF and AMPA417 elective units updated	Equivalent
AMP40516 Certificate IV in Meat Processing (Meat Safety) Release 3	AMP40516 Certificate IV in Meat Processing (Meat Safety) Release 4	New elective units added: AMPA406, AMPA414, AMPX428 AMPX403 – correction made to prerequisite code All unit codes and titles checked, FDF, MSL and AMPA417 elective units updated	Equivalent

<b>Mapping of qualifications between AMP Australian Meat Processing Training Package Versions 3.0 and 4.0</b>			
<b>Code and title AMP V3.0</b>	<b>Code and title AMP V4.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
AMP50215 Diploma of Meat Processing Release 2	AMP50215 Diploma of Meat Processing Release 3	All unit codes and titles checked and MSL unit code updated	Equivalent
AMP60115 Advanced Diploma of Meat Processing Release 3	AMP60115 Advanced Diploma of Meat Processing Release 4	All unit codes and titles checked and MSL unit code updated	Equivalent
AMP80115 Graduate Certificate in Agribusiness Release 3	AMP80115 Graduate Certificate in Agribusiness Release 4	All unit codes and titles checked and MSS unit codes updated	Equivalent
AMP80215 Graduate Diploma of Agribusiness Release 3	AMP80215 Graduate Diploma of Agribusiness Release 4	All unit codes and titles checked and MSS unit codes in Group A updated	Equivalent

### **Mapping of qualifications between AMP Australian Meat Processing Training Package Versions 2.2 and 3.0**

<b>Mapping of qualifications between AMP Australian Meat Processing Training Package Versions 2.2 and 3.0</b>			
<b>Code and title AMP V2.2</b>	<b>Code and title AMP V3.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
AMP20116 Certificate II in Meat Processing (Food Services)	AMP20117 Certificate II in Meat Processing (Food Services)	New elective group added.	Equivalent
AMP20216 Certificate II in Meat Processing (Smallgoods)	AMP20216 Certificate II in Meat Processing (Smallgoods)	Updated superseded and deleted units	Equivalent
AMP20316 Certificate II in Meat Processing (Abattoirs)	AMP20316 Certificate II in Meat Processing (Abattoirs)	Additions and updates to electives	Equivalent
AMP30216 Certificate III in Meat Processing (Food Services)	AMP30216 Certificate III in Meat Processing (Food Services)	Additions and updates to electives	Equivalent
AMP30516 Certificate III in Meat Processing (Slaughtering)	AMP30516 Certificate III in Meat Processing (Slaughtering)	Incorrect prerequisite unit removed from AMPA3023 Explain opening cuts	Equivalent
AMP30616 Certificate III in Meat Processing (General)	AMP30616 Certificate III in Meat Processing (General)	Additions and updates to electives	Equivalent

<b>Mapping of qualifications between AMP Australian Meat Processing Training Package Versions 2.2 and 3.0</b>			
<b>Code and title AMP V2.2</b>	<b>Code and title AMP V3.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
AMP30716 Certificate III in Meat Processing (Quality Assurance)	AMP30716 Certificate III in Meat Processing (Quality Assurance)	Additions and updates to electives	Equivalent
AMP30815 Certificate III in Meat Processing (Retail Butcher)	AMP30815 Certificate III in Meat Processing (Retail Butcher)	Additions and updates to electives	Equivalent
AMP30916 Certificate III in Meat Processing (Smallgoods – General)	AMP30916 Certificate III in Meat Processing (Smallgoods – General)	Additions and updates to electives Code correction made to mapping information	Equivalent
AMP31016 Certificate III in Meat Processing (Smallgoods - Manufacture)	AMP31016 Certificate III in Meat Processing (Smallgoods - Manufacture)	Updated superseded and deleted units	Equivalent
AMP31116 Certificate III in Meat Processing (Livestock Handling)	AMP31116 Certificate III in Meat Processing (Livestock Handling)	Additions and updates to electives	Equivalent
AMP40215 Certificate IV in Meat Processing (General)	AMP40215 Certificate IV in Meat Processing (General)	Additions and updates to electives	Equivalent
AMP40315 Certificate IV in Meat Processing (Leadership)	AMP40315 Certificate IV in Meat Processing (Leadership)	Additions and updates to electives	Equivalent
AMP40415 Certificate IV in Meat Processing (Quality assurance)	AMP40415 Certificate IV in Meat Processing (Quality assurance)	Additions and updates to electives	Equivalent
AMP40516 Certificate IV in Meat Processing (Meat Safety)	AMP40516 Certificate IV in Meat Processing (Meat Safety)	Additions and updates to electives	Equivalent
AMP50115 Diploma of Meat Processing (Meat Retailing)	AMP50115 Diploma of Meat Processing (Meat Retailing)	Updated superseded and deleted units	Equivalent
AMP60115 Advanced Diploma of Meat Processing	AMP60115 Advanced Diploma of Meat Processing	Updated superseded and deleted units	Equivalent
AMP80115 Graduate Certificate in Agribusiness	AMP80115 Graduate Certificate in Agribusiness	Updated superseded and deleted units	Equivalent
AMP80215 Graduate Diploma of Agribusiness	AMP80215 Graduate Diploma of Agribusiness	Updated superseded and deleted units	Equivalent

## **Mapping of qualifications between AMP Australian Meat Processing Training Package Versions 2.1 and 2.2**

Mapping of qualifications between AMP Australian Meat Processing Training Package Versions 2.1 and 2.2			
Code and title AMP V2.1	Code and title AMP V2.2	Comments	Equivalence statement
AMP40516 Certificate IV in Meat Processing (Meat Safety)	AMP40516 Certificate IV in Meat Processing (Meat Safety)	Update to packaging rules to correct unit title	Equivalent

### Mapping of qualifications between AMP Australian Meat Processing Training Package Versions 2.0 and 2.1

Mapping of qualifications between AMP Australian Meat Processing Training Package Versions 2.0 and 2.1			
Code and title AMP V2.0	Code and title AMP V2.1	Comments	Equivalence statement
AMP30616 Certificate III in Meat Processing (General)	AMP30616 Certificate III in Meat Processing (General)	New release to correct prerequisite requirements	Equivalent
AMP30516 Certificate III in Meat Processing (Slaughtering)	AMP30516 Certificate III in Meat Processing (Slaughtering)	New release to correct prerequisite requirements	Equivalent

### Mapping of qualifications between AMP Australian Meat Processing Training Package Versions 1.0 and 2.0

Mapping of qualifications between AMP Australian Meat Processing Training Package Versions 1.0 and 2.0			
Code and title AMP V1.0	Code and title AMP V2.0	Comments	Equivalence statement
AMP20415 Certificate II in Meat Processing (Meat Retailing)	AMP20415 Certificate II in Meat Processing (Meat Retailing)	Selected superseded imported units updated	Equivalent
AMP30815 Certificate III in Meat Processing (Retail Butcher)	AMP30815 Certificate III in Meat Processing (Retail Butcher)	Selected superseded imported units updated	Equivalent
AMP40215 Certificate IV in Meat Processing (General)	AMP40215 Certificate IV in Meat Processing (General)	Selected superseded imported units updated New unit AMPX427 Dry age meat added to Elective Group A Technical Units	Equivalent
AMP40315 Certificate IV in Meat Processing (Leadership)	AMP40315 Certificate IV in Meat Processing (Leadership)	Selected superseded imported units updated	Equivalent
AMP50215 Diploma of Meat Processing	AMP50215 Diploma of Meat Processing	Selected superseded imported units updated	Equivalent

<b>Mapping of qualifications between AMP Australian Meat Processing Training Package Versions 1.0 and 2.0</b>			
<b>Code and title AMP V1.0</b>	<b>Code and title AMP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
AMP60115 Advanced Diploma of Meat Processing	AMP60115 Advanced Diploma of Meat Processing	Superseded imported units updated	Equivalent
AMP80115 Graduate Certificate in Agribusiness	AMP80115 Graduate Certificate in Agribusiness	Selected superseded imported units updated	Equivalent
AMP80215 Graduate Diploma of Agribusiness	AMP80215 Graduate Diploma of Agribusiness	Selected superseded imported units updated	Equivalent

**Mapping of qualifications between MTM11 Australian Meat Industry Training Package Version 4.0 to AMP Australian Meat Processing Training Package Version 2.0**

<b>Mapping of qualifications between MTM11 Australian Meat Industry Training Package Version 4.0 to AMP Australian Meat Processing Training Package Version 2.0</b>			
<b>Code and title MTM11 V4.0</b>	<b>Code and title AMP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
TM10111 Certificate I in Meat Processing	Not applicable	Discontinued	Not applicable
MTM10211 Certificate I in Meat Processing (Meat Retailing)	Not applicable	Discontinued	Not applicable
MTM20411 Certificate II in Meat Processing (Food Services)	AMP20116 Certificate II in Meat Processing (Food Services)	Updated to meet Standards for Training Packages	Equivalent
MTM20211 Certificate II in Meat Processing (Smallgoods)	AMP20216 Certificate II in Meat Processing (Smallgoods)	Updated to meet Standards for Training Packages	Equivalent
MTM20111 Certificate II in Meat Processing (Abattoirs)	AMP20316 Certificate II in Meat Processing (Abattoirs)	Updated to meet Standards for Training Packages	Equivalent
MTM30111 Certificate III in Meat Processing (Boning Room)	AMP30116 Certificate III in Meat Processing (Boning Room)	Updated to meet Standards for Training Packages	Equivalent
MTM30211 Certificate III in Meat Processing (Food Services)	AMP30216 Certificate III in Meat Processing (Food Services)	Updated to meet Standards for Training Packages	Equivalent
MTM30311 Certificate III in Meat Processing (Meat Safety)	AMP30316 Certificate III in Meat Processing (Meat Safety)	Updated to meet Standards for Training Packages	Equivalent
MTM30411 Certificate III in Meat Processing (Rendering)	AMP30416 Certificate III in Meat Processing (Rendering)	Updated to meet Standards for Training Packages	Equivalent
MTM30511 Certificate III in Meat Processing (Slaughtering)	AMP30516 Certificate III in Meat Processing (Slaughtering)	Updated to meet Standards for Training Packages	Equivalent

<b>Mapping of qualifications between MTM11 Australian Meat Industry Training Package Version 4.0 to AMP Australian Meat Processing Training Package Version 2.0</b>			
<b>Code and title MTM11 V4.0</b>	<b>Code and title AMP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
MTM30611 Certificate III in Meat Processing (General)	AMP30616 Certificate III in Meat Processing (General)	Updated to meet Standards for Training Packages	Equivalent
Not applicable	AMP30716 Certificate III in Meat Processing (Quality Assurance)	This is a new Qualification	Newly created
MTM30911 Certificate III in Meat Processing (Smallgoods – General)	AMP30916 Certificate III in Meat Processing (Smallgoods – General)	Updated to meet Standards for Training Packages	Equivalent
MTM31011 Certificate III in Meat Processing (Smallgoods – Manufacture)	AMP31016 Certificate III in Meat Processing (Smallgoods – Manufacture)	Updated to meet Standards for Training Packages	Equivalent
Not applicable	AMP31116 Certificate III in Meat Processing (Livestock handling)	This is a new Qualification	Newly created
Not applicable	AMP31216 Certificate III in Meat Processing (Packing Operations)	This is a new Qualification	Newly created
MTM40211 Certificate IV in Meat Processing (Meat Safety)	AMP40516 Certificate IV in Meat Processing (Meat Safety)	This Qualification is not equivalent to previous versions of the Certificate IV in Meat Processing (Meat Safety)	Not equivalent

### **Mapping of qualifications between MTM11 Australian Meat Industry Training Package Version 4.0 and AMP Australian Meat Processing Training Package Version 1.0**

<b>Mapping of qualifications between MTM11 Australian Meat Industry Training Package Version 4.0 and AMP Australian Meat Processing Training Package Version 1.0</b>			
<b>Code and title MTM11 V4.0</b>	<b>Code and title AMP V1.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
MTM20311 Certificate II in Meat Processing (Meat Retailing)	AMP20415 Certificate II in Meat Processing (Meat Retailing)	Updated to meet Standards for Training Packages	Equivalent
MTM30813 Certificate III in Meat Processing (Retail Butcher)	AMP30815 Certificate III in Meat Processing (Retail Butcher)	Updated to meet Standards for Training Packages	Equivalent

<b>Mapping of qualifications between MTM11 Australian Meat Industry Training Package Version 4.0 and AMP Australian Meat Processing Training Package Version 1.0</b>			
<b>Code and title MTM11 V4.0</b>	<b>Code and title AMP V1.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
MTM40411 Certificate IV in Meat Processing (General)	AMP40215 Certificate IV in Meat Processing (General)	Updated to meet Standards for Training Packages	Equivalent
MTM40111 Certificate IV in Meat Processing (Leadership)	AMP40315 Certificate IV in Meat Processing (Leadership)	Updated to meet Standards for Training Packages	Equivalent
MTM40311 Certificate IV in Meat Processing (Quality Assurance)	AMP40415 Certificate IV in Meat Processing (Quality Assurance)	Updated to meet Standards for Training Packages	Equivalent
MTM50211 Diploma of Meat Processing (Meat Retailing)	AMP50115 Diploma of Meat Processing (Meat Retailing)	Updated to meet Standards for Training Packages	Equivalent
MTM50111 Diploma of Meat Processing	AMP50215 Diploma of Meat Processing	Updated to meet Standards for Training Packages	Equivalent
MTM60111 Advanced Diploma of Meat Processing	AMP60115 Advanced Diploma of Meat Processing	Updated to meet Standards for Training Packages	Equivalent
MTM70111 Vocational Graduate Certificate in Agribusiness	AMP80115 Graduate Certificate in Agribusiness	Updated to meet Standards for Training Packages	Equivalent
MTM80111 Graduate Diploma of Agribusiness	AMP80215 Graduate Diploma of Agribusiness	Updated to meet Standards for Training Packages	Equivalent

## Unit mapping information

The information provided is a general summary only. Skills Impact recommends using the Compare Content Tool available on the [training.gov.au](http://training.gov.au) (TGA) website for more information about specific changes. Visit <https://www.youtube.com/watch?v=EjhNe3Bu0H4> to watch a video on how to use this tool.

### Mapping of units of competency between AMP Australian Meat Processing Training Package Version 7.0 and 8.0

Mapping of units of competency between AMP Australian Meat Processing Training Package Version 7.0 and 8.0			
Code and title AMP V7.0	Code and title AMP V8.0	Comments	Equivalence statement
Not applicable	AMPCOM301 Communicate effectively at work	The unit has been created to address a skill or task required by industry that is not covered by an existing unit	Newly created
AMPA2006 Apply animal welfare and handling requirements	AMPLSK201 Apply animal welfare and handling requirements	Unit code updated Performance Criteria rearranged for clarity Foundation Skills added Assessment Requirements reworded for clarity	Equivalent
AMPA3002 Handle animals humanely while conducting ante-mortem inspection	AMPLSK301 Handle animals humanely while conducting ante-mortem inspection	Unit code updated Performance Criteria clarified Element 4 and 5 combined Foundation Skills added Assessment Requirements reworded for clarity	Equivalent
AMPA3003 Assess effective stunning and bleeding	AMPQUA311 Assess effective stunning and bleeding	Unit code updated Performance Criteria clarified Foundation Skills added Assessment Requirements reworded for clarity	Equivalent
AMPA3043 Prepare head for inspection	AMPABA301 Prepare head for inspection	Unit code updated Mandatory workplace requirements clarified Prerequisite removed Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised	Not equivalent



<b>Mapping of units of competency between AMP Australian Meat Processing Training Package Version 7.0 and 8.0</b>			
<b>Code and title AMP V7.0</b>	<b>Code and title AMP V8.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
AMPA3047 Prepare and present viscera for inspection	AMPABA302 Prepare and present viscera for inspection	Unit code updated Mandatory workplace requirements clarified Prerequisite removed Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised	Not equivalent
AMPA3069 Perform ante-mortem inspection and make disposition	AMPMSY303 Conduct ante-mortem inspection and make disposition	Unit code and title updated Performance Criteria clarified and duplication removed Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity Mandatory workplace requirements clarified	Equivalent
AMPA3072 Perform carcass Meat Hygiene Assessment	AMPQUA304 Perform carcass Meat Hygiene Assessment	Unit code updated Prerequisite removed Element 1 added Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised	Not equivalent
AMPA3073 Perform process monitoring for Meat Hygiene Assessment	AMPQUA305 Perform process monitoring for Meat Hygiene Assessment	Unit code updated Element 1 added Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised	Not equivalent
AMPA3074 Perform boning room Meat Hygiene Assessment	AMPQUA306 Perform boning room Meat Hygiene Assessment	Unit code updated Element 1 added Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and	Not equivalent

<b>Mapping of units of competency between AMP Australian Meat Processing Training Package Version 7.0 and 8.0</b>			
<b>Code and title AMP V7.0</b>	<b>Code and title AMP V8.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
		Assessment Conditions revised	
AMPA3081 Perform offal Meat Hygiene Assessment	AMPQUA307 Perform offal Meat Hygiene Assessment	Unit code updated Element 1 added Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised	Not equivalent
AMPA3092 Grade beef carcasses using Meat Standards Australia standards	AMPQUA308 Grade beef carcasses using MSA standards	Unit sector code updated Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised	Not equivalent
AMPA3093 Use standard product descriptions – sheep and goats	AMPABA303 Use standard product descriptions – sheep and goats	Unit sector code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity	Equivalent
AMPA3094 Use standard product descriptions – beef	AMPABA304 Use standard product descriptions – beef	Unit sector code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity	Equivalent
AMPA3095 Use standard product descriptions – pork	AMPABA305 Use standard product descriptions – pork	Unit sector code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity	Equivalent
AMPA3100 Perform manual chemical lean testing	AMPQUA309 Perform manual chemical lean testing	Unit sector code updated Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised	Not equivalent

<b>Mapping of units of competency between AMP Australian Meat Processing Training Package Version 7.0 and 8.0</b>			
<b>Code and title AMP V7.0</b>	<b>Code and title AMP V8.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
AMPA3101 Overview of the NLIS for sheep and goats	AMPOPR303 Manage animal identification data	Unit merged into redesigned unit	Not equivalent
AMPA3102 Overview of the NLIS program utilising RFIDs	AMPOPR303 Manage animal identification data	Unit merged into redesigned unit	Not equivalent
AMPA3103 Manage NLIS data for livestock in lairage	AMPOPR303 Manage animal identification data	Unit merged into redesigned unit	Not equivalent
AMPA3104 Manage NLIS data for sheep and goats in lairage	AMPOPR303 Manage animal identification data	Unit merged into redesigned unit	Not equivalent
AMPA3105 Manage NLIS for direct purchase of stock identified with an RFID	AMPOPR303 Manage animal identification data	Unit merged into redesigned unit	Not equivalent
AMPA3106 Manage NLIS for direct purchase of sheep or goats	AMPOPR303 Manage animal identification data	Unit merged into redesigned unit	Not equivalent
AMPA3107 Manage NLIS data for saleyard purchase of livestock	AMPOPR303 Manage animal identification data	Unit merged into redesigned unit	Not equivalent
AMPA3108 Manage NLIS for saleyard purchase of sheep or goats	AMPOPR303 Manage animal identification data	Unit merged into redesigned unit	Not equivalent
AMPA3109 Manage, report and upload NLIS slaughter data from RFIDs	AMPOPR303 Manage animal identification data	Unit merged into redesigned unit	Not equivalent
AMPA3110 Manage, report and upload mob based NLIS data for sheep and goats	AMPOPR303 Manage animal identification data	Unit merged into redesigned unit	Not equivalent
AMPA3111 Conduct start up procedures and preoperational checks on slaughter floor NLIS data equipment	AMPOPR303 Manage animal identification data	Unit merged into redesigned unit	Not equivalent
AMPA3112 Manage NLIS data from RFIDs on the slaughter floor	AMPOPR303 Manage animal identification data	Unit merged into redesigned unit	Not equivalent
AMPA3115 Undertake pre slaughter checks of NVDs, PICs and RFIDs	AMPOPR303 Manage animal identification data	Unit merged into redesigned unit	Not equivalent

<b>Mapping of units of competency between AMP Australian Meat Processing Training Package Version 7.0 and 8.0</b>			
<b>Code and title AMP V7.0</b>	<b>Code and title AMP V8.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
AMPA3116 Supervise meat packing operation	AMPPKG302 Supervise meat packing operation	Unit code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity	Equivalent
AMPA3118 Monitor pH and temperature decline	AMPQUA407 Conduct and validate pH/temperature declines to MSA standards	Unit merged into redesigned unit	Not equivalent
AMPA3119 Apply food animal anatomy and physiology to inspection processes	AMPMSY301 Apply food animal anatomy and physiology to inspection processes	Unit code and title updated Unit application updated Elements and Performance Criteria revised – content relating to diseases and conditions moved to new unit Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised	Not equivalent
AMPA3120 Perform ante and post-mortem inspection - Ovine and Caprine	AMPMSY401 Perform ante and post-mortem inspection - Ovine and Caprine	Unit code updated Performance Criteria clarified - some moved to Knowledge Evidence field Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity Mandatory workplace requirements clarified	Equivalent
AMPA3121 Perform ante and post-mortem inspection - Bovine	AMPMSY402 Perform ante and post-mortem inspection - Bovine	Unit sector code updated Performance Criteria clarified - some moved to Knowledge Evidence field Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity Mandatory workplace requirements clarified	Equivalent

<b>Mapping of units of competency between AMP Australian Meat Processing Training Package Version 7.0 and 8.0</b>			
<b>Code and title AMP V7.0</b>	<b>Code and title AMP V8.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
AMPA3122 Perform ante and post-mortem inspection - Porcine	AMPMSY403 Perform ante and post-mortem inspection - Porcine	Unit code updated Performance Criteria clarified - some moved to Knowledge Evidence field Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity Mandatory workplace requirements clarified	Equivalent
AMPA3123 Perform ante and post-mortem inspection - Poultry	AMPMSY404 Perform ante and post-mortem inspection – Poultry	Unit code updated Performance Criteria clarified - some moved to Knowledge Evidence field Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity Mandatory workplace requirements clarified	Equivalent
AMPA3124 Perform ante and post-mortem inspection - Ratites	AMPMSY405 Perform ante and post-mortem inspection – Ratites	Unit code updated Performance Criteria clarified - some moved to Knowledge Evidence field Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity Mandatory workplace requirements clarified	Equivalent
AMPA3125 Perform ante and post-mortem inspection - Camels	AMPMSY406 Perform ante and post-mortem inspection - Camels	Unit code updated Performance Criteria clarified - some moved to Knowledge Evidence field Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity Mandatory workplace requirements clarified	Equivalent
AMPA3127 Perform post-mortem inspection - Wild game	AMPMSY407 Perform post-mortem inspection - Wild game	Unit code updated Performance Criteria clarified - some moved to Knowledge Evidence field	Equivalent

Mapping of units of competency between AMP Australian Meat Processing Training Package Version 7.0 and 8.0			
Code and title AMP V7.0	Code and title AMP V8.0	Comments	Equivalence statement
		Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity Mandatory workplace requirements clarified	
AMPA3128 Perform ante and post-mortem inspection - Rabbits	AMPMSY408 Perform ante and post-mortem inspection – Rabbits	Unit code updated Performance Criteria clarified - some moved to Knowledge Evidence field Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity Mandatory workplace requirements clarified	Equivalent
AMPA3129 Perform ante and post-mortem inspection - Deer	AMPMSY409 Perform ante and post-mortem inspection - Deer	Unit code updated Performance Criteria clarified - some moved to Knowledge Evidence field Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity Mandatory workplace requirements clarified	Equivalent
AMPA3130 Perform ante and post-mortem inspection - Horses	AMPMSY410 Perform ante and post-mortem inspection – Equine	Unit code and title updated Performance Criteria clarified – some moved to Knowledge Evidence field Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity Mandatory workplace requirements clarified	Equivalent
AMPA3131 Identify and report emergency diseases of food animals	AMPMSY302 Recognise signs of emergency and notifiable animal diseases	Unit sector code and title updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and	Not equivalent

Mapping of units of competency between AMP Australian Meat Processing Training Package Version 7.0 and 8.0			
Code and title AMP V7.0	Code and title AMP V8.0	Comments	Equivalence statement
		Assessment Conditions revised	
AMPA3132 Perform ante and post-mortem inspection - Alpacas or Llamas	AMPMSY411 Perform ante and post-mortem inspection - Alpacas or Llamas	Unit code updated Performance Criteria clarified - some moved to Knowledge Evidence field Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity Mandatory workplace requirements clarified	Equivalent
AMPA3135 Perform ante and post-mortem inspection - Calves	AMPMSY412 Perform ante and post-mortem inspection – Calves	Unit code updated Performance Criteria clarified - some moved to Knowledge Evidence field Foundation Skills added Performance Evidence, Knowledge evidence and Assessment Conditions reworded for clarity Mandatory workplace requirements clarified	Equivalent
Not applicable	AMPMSY413 Recognise diseases and conditions during inspection of food animal	The unit has been created to address a skill or task required by industry that is not covered by an existing unit	Newly created
Not applicable	AMPMSY415 Conduct post-mortem inspection in micro meat processing premises – Wild game	The unit has been created to address a skill or task required by industry that is not covered by an existing unit	Newly created
Not applicable	AMPMSY414 Conduct ante and post-mortem inspection in micro meat processing premises	The unit has been created to address a skill or task required by industry that is not covered by an existing unit	Newly created
AMPA3139 Prepare market reports - cattle	AMPLSK302 Assess cattle according to industry standards	Unit code and title updated Mandatory workplace requirements clarified Revised Performance Criteria, Foundation Skills, Knowledge Evidence, Performance Evidence and Assessment Conditions	Not equivalent
AMPA3140 Prepare market reports - sheep	AMPLSK303 Assess sheep and lambs	Unit code updated	Not equivalent

<b>Mapping of units of competency between AMP Australian Meat Processing Training Package Version 7.0 and 8.0</b>			
<b>Code and title AMP V7.0</b>	<b>Code and title AMP V8.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
	according to industry standards	Mandatory workplace requirements clarified Performance Criteria, Foundation Skills, Knowledge Evidence, Performance Evidence and Assessment Conditions revised	
AMPA400 Utilise refrigeration index	AMPQUA403 Utilise refrigeration index	Unit sector code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity	Equivalent
AMPA401 Implement a Meat Hygiene Assessment program	AMPQUA404 Maintain a Meat Hygiene Assessment program	Unit sector code updated Prerequisites added Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised	Not equivalent
AMPA402 Oversee plant compliance with the Australian standards for meat processing	AMPQUA405 Oversee compliance with Australian Standards for meat processing	Unit code and title updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised	Not equivalent
AMPA403 Apply meat science	AMPQUA406 Apply meat science	Unit sector code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised	Not equivalent
AMPA404 Conduct and validate pH and temperature declines to MSA standards	AMPQUA407 Conduct and validate pH/temperature declines to MSA standards	Unit title and code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and	Not equivalent



<b>Mapping of units of competency between AMP Australian Meat Processing Training Package Version 7.0 and 8.0</b>			
<b>Code and title AMP V7.0</b>	<b>Code and title AMP V8.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
		Assessment Conditions revised	
AMPA405 Develop and implement Quality Assurance program for a rendering plant	Not applicable	The unit is deleted as the skill and/or task is no longer required by industry	Deleted
AMPA406 Inspect transportation container or vehicle	AMPQUA310 Inspect transportation container or vehicle	Unit sector code updated One element split into two Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity	Equivalent
AMPA407 Contribute to abattoir design and construction processes	AMPQUA408 Contribute to meat processing premises design and construction processes	Unit title and code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised	Not equivalent
AMPA413 Review or develop an Emergency Animal Disease Response Plan	AMPQUA409 Review or develop an Emergency Animal Disease Response Plan	Unit code updated Performance Criteria refined Assessment Requirements reworded for clarity	Equivalent
AMPA414 Manage the collection, monitoring and reporting of animal health data from a meat processing plant	AMPQUA410 Manage the collection, monitoring and interpretation of animal health data	Unit sector code and title updated Assessment Requirements reworded for clarity	Equivalent
AMPA415 Manage biogas facilities	AMPMGT401 Manage biogas facilities	Unit sector code updated Performance Criteria clarified Performance Evidence and Assessment Conditions reworded for clarity Mandatory workplace requirements clarified	Equivalent
AMPA416 Oversee humane handling of animals	AMPLSK401 Oversee humane handling of animals	Unit code updated Performance Criteria and Assessment Requirements reworded for clarity	Equivalent
AMPA417 Conduct an animal welfare audit of a meat processing plant	AMPAUD401 Conduct an animal welfare audit	Unit code and title updated	Equivalent

<b>Mapping of units of competency between AMP Australian Meat Processing Training Package Version 7.0 and 8.0</b>			
<b>Code and title AMP V7.0</b>	<b>Code and title AMP V8.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
	of a meat processing premises	Performance Criteria clarified Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity	
AMPCOR401 Manage own work performance	AMPLDR404 Manage own work performance and development	Unit title changed Unit code updated Performance Criteria clarified Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity	Equivalent
AMPCOR402 Facilitate Quality Assurance Process	AMPQUA401 Support food safety and quality programs	Updated unit code and title Elements and Performance Criteria reworked Foundation skills added Assessment requirements revised	Not equivalent
AMPCOR403 Participate in workplace health and safety risk control process	AMPWHS401 Monitor workplace health and safety processes	Unit code and title updated Element 1 added Performance Evidence, Knowledge Evidence and Assessment Conditions revised	Not equivalent
AMPCOR404 Facilitate hygiene and sanitation performance	AMPQUA402 Maintain good manufacturing practice in meat processing	Unit redesigned for GMP, incorporating hygiene and sanitation	Not equivalent
AMPG300 Overview wild game meat industry	AMPGAM301 Apply knowledge of the wild game meat industry	Unit code and title updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity	Equivalent
AMPG301 Operate a game harvesting vehicle	AMPGAM302 Operate a wild game harvester vehicle	Unit code and title updated Mandatory workplace requirements clarified Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised	Not equivalent

<b>Mapping of units of competency between AMP Australian Meat Processing Training Package Version 7.0 and 8.0</b>			
<b>Code and title AMP V7.0</b>	<b>Code and title AMP V8.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
AMPG302 Eviscerate, inspect and tag wild game carcase in the field	AMPGAM304 Eviscerate, inspect and tag wild game carcase in the field	Prerequisite removed Mandatory workplace requirements clarified Unit code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised	Not equivalent
AMPG306 Use firearms to harvest wild game	AMPGAM303 Use firearms to safely and humanely harvest wild game	Unit code and title updated Performance Criteria clarified Element 4 added Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised	Not equivalent
AMPMGT601 Benchmark to manage and improve enterprise performance	AMPMGT608 Benchmark to manage and improve workplace performance	Title updated Foundation Skills added Minor changes to unit Application, Performance Evidence and Assessment Conditions for clarity	Equivalent
AMPMGT602 Monitor and manage organisational legal responsibilities Release 2	AMPMGT602 Monitor and manage organisational legal responsibilities Release 3	Foundation Skills added Minor changes to unit Application, Performance Evidence and Assessment Conditions	Equivalent
AMPMGT603 Manage meat processing systems to maintain and improve product quality Release 2	AMPMGT603 Manage meat processing systems to maintain and improve product quality Release 3	Minor changes to unit Application, Performance evidence and Assessment Conditions	Equivalent
AMPMGT604 Manage effective operation of meat enterprise cold chain and refrigeration systems	AMPMGT609 Manage effective operation of meat workplace cold chain and refrigeration systems	Title updated Foundation Skills added Minor changes to unit Application, Performance Evidence and Assessment Conditions for clarity	Equivalent
AMPMGT606 Analyse and develop enterprise systems for new opportunities	AMPMGT610 Analyse and develop workplace systems for new opportunities	Title updated Foundation Skills added Minor changes to unit Application, Performance	Equivalent

<b>Mapping of units of competency between AMP Australian Meat Processing Training Package Version 7.0 and 8.0</b>			
<b>Code and title AMP V7.0</b>	<b>Code and title AMP V8.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
		Evidence and Assessment Conditions for clarity	
AMPMGT803 Communicate and negotiate in a culturally diverse context	AMPMGT810 Communicate and negotiate in a culturally diverse context	Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity Mandatory workplace requirements clarified	Equivalent
AMPMGT805 Develop and manage international business operations	AMPMGT811 Develop and manage international business operations	Foundation skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity	Equivalent
AMPMGT807 Manage change to organisational electronic technology systems	AMPMGT812 Manage change to organisational digital technology systems	Unit title updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity Mandatory workplace requirements clarified	Equivalent
AMPMGT808 Undertake research project	AMPMGT813 Undertake research project	Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity Mandatory workplace requirements clarified	Equivalent
Not applicable	AMPQUA301 Comply with hygiene and sanitation requirements	The unit has been created to address a skill or task required by industry that is not covered by an existing unit	Newly created
Not applicable	AMPQUA302 Maintain food safety and quality programs	The unit has been created to address a skill or task required by industry that is not covered by an existing unit	Newly created
AMPR321 Collect and prepare standard samples	AMPQUA303 Collect and prepare standard samples	Unit code updated Performance Criteria clarified Element 2 added Foundation Skills added	Not equivalent

<b>Mapping of units of competency between AMP Australian Meat Processing Training Package Version 7.0 and 8.0</b>			
<b>Code and title AMP V7.0</b>	<b>Code and title AMP V8.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
		Performance Evidence, Knowledge Evidence and Assessment Conditions revised	
AMPX204 Maintain production records	AMPQUA315 Maintain production records	Unit code updated to reflect work requirements Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised	Not equivalent
AMPX209 Sharpen knives	AMPWHS201 Sharpen and handle knives safely	Unit sector code and title updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge evidence and Assessment Conditions revised	Not equivalent
AMPX301 Assess product in chillers	AMPQUA312 Assess meat product in chillers	Unit sector code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised	Not equivalent
AMPX306 Provide coaching	AMPPPL301 Provide coaching	Unit code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity	Equivalent
AMPX307 Provide mentoring	AMPPPL302 Provide mentoring	Unit code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised	Not equivalent

<b>Mapping of units of competency between AMP Australian Meat Processing Training Package Version 7.0 and 8.0</b>			
<b>Code and title AMP V7.0</b>	<b>Code and title AMP V8.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
AMPX308 Follow and implement an established work plan	AMPOPR301 Follow and implement an established work plan	Unit sector code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised	Not equivalent
AMPX310 Perform pre-operations hygiene assessment	AMPQUA313 Perform pre-operations hygiene assessment	Unit code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised	Not equivalent
AMPX311 Monitor production of packaged product to customer specifications	AMPPKG301 Monitor production of packaged product to customer specifications	Unit code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity	Equivalent
AMPX312 Calculate carcase yield in a boning room	AMPQUA411 Calculate carcase yield in a boning room	Unit sector code updated Foundation Skills updated and Core Skills for Work information removed Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity	Equivalent
AMPX314 Handle meat product in cold stores	AMPOPR302 Handle meat product in cold stores	Unit sector code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised	Not equivalent
AMPX315 Follow hygiene, sanitation and quality requirements when handling meat product in cold stores	AMPQUA314 Follow hygiene, sanitation and quality requirements when handling chilled or frozen meat	Unit sector code and title updated to reflect content Mandatory workplace requirements clarified WHS focus moved from Assessment Requirements to Performance Criteria's	Not equivalent

<b>Mapping of units of competency between AMP Australian Meat Processing Training Package Version 7.0 and 8.0</b>			
<b>Code and title AMP V7.0</b>	<b>Code and title AMP V8.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
		Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised	
AMPX401 Monitor meat preservation process	AMPQUA419 Monitor meat preservation process	Unit code updated Mandatory workplace requirements clarified Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity	Equivalent
AMPX402 Monitor and overview the production of processed meats and smallgoods	AMPQUA420 Monitor the production of processed meats and smallgoods	Unit title and code changed Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised	Not equivalent
AMPX403 Monitor and overview the production of Uncooked Comminuted Fermented Meat (UCFM)	AMPQUA424 Monitor the production of UCFM smallgoods	Unit code and title updated Elements and Performance Criteria revised Foundation Skills added Assessment Requirements revised	Not equivalent
AMPX404 Conduct an internal audit of a documented program	AMPQUA416 Conduct an internal audit of a documented program	Unit code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity	Equivalent
AMPX405 Conduct statistical analysis of process	Not applicable	The unit is deleted as the skill and/or task is no longer required by industry	Deleted
AMPX406 Manage or oversee an external audit of the establishment's quality system	AMPQUA421 Prepare for and respond to an external audit of the establishment's quality system	Unit code and title updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and	Equivalent

<b>Mapping of units of competency between AMP Australian Meat Processing Training Package Version 7.0 and 8.0</b>			
<b>Code and title AMP V7.0</b>	<b>Code and title AMP V8.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
		Assessment Conditions reworded for clarity	
AMPX407 Oversee export requirements	AMPLDR405 Oversee export requirements	Unit code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised	Not equivalent
AMPX411 Foster a learning culture in a meat enterprise	AMPLDR406 Foster a learning culture in a meat processing workplace	Unit code and title updated Foundation Skills added Assessment Requirements revised	Equivalent
AMPX412 Build productive and effective workplace relationships	AMPCOM401 Build productive and effective workplace relationships	Unit code updated Elements reordered Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge evidence and Assessment Conditions reworded for clarity	Equivalent
AMPX413 Manage and maintain a food safety plan	Not applicable	The unit is deleted as the skill and/or task is no longer required by industry	Deleted
AMPX415 Specify beef product using AUS-MEAT language	AMPQUA412 Specify beef product using AUS-MEAT language	Unit code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity	Equivalent
AMPX416 Specify sheep product using AUS-MEAT language	AMPQUA413 Specify sheep product using AUS-MEAT language	Unit code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity	Equivalent
AMPX417 Specify pork product using AUS-MEAT language	AMPQUA422 Specify pork product using AUS-MEAT language	Unit code updated Performance Criteria clarified Foundation Skills added	Equivalent



<b>Mapping of units of competency between AMP Australian Meat Processing Training Package Version 7.0 and 8.0</b>			
<b>Code and title AMP V7.0</b>	<b>Code and title AMP V8.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
		Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity	
AMPX419 Participate in product recall	AMPQUA414 Coordinate a product recall	Unit title and sector updated Elements and Performance Criteria added Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised	Not equivalent
AMPX420 Participate in the ongoing development and implementation of a HACCP and Quality Assurance system	AMPQUA423 Participate in the ongoing development and implementation of a HACCP based QA system	Unit code and title updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity	Equivalent
AMPX421 Establish sampling program	AMPQUA417 Establish sampling program	Unit code updated Performance Criteria clarified Element 1 split into two Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity	Equivalent
AMPX422 Develop and implement work instructions and SOPs	AMPLDR401 Develop and implement work instructions and SOPs	Unit code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity	Equivalent
AMPX423 Supervise new recruits	AMPLDR402 Supervise new recruits	Unit sector code updated Mandatory workplace requirements clarified Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity	Equivalent

<b>Mapping of units of competency between AMP Australian Meat Processing Training Package Version 7.0 and 8.0</b>			
<b>Code and title AMP V7.0</b>	<b>Code and title AMP V8.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
AMPX424 Raise and validate requests for export permits and Meat Transfer Certificates	AMPMSY416 Raise and validate requests for export permits and Meat Transfer Certificates	Unit code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity Mandatory workplace requirements clarified	Equivalent
AMPX425 Conduct a document review	AMPQUA418 Conduct a document review	Unit code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised	Not equivalent
AMPX426 Undertake chiller assessment to AUS-MEAT requirements	AMPQUA415 Undertake chiller assessment to AUS-MEAT requirements	Unit code updated Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised	Not equivalent
AMPX428 Plan, conduct and report a workplace incident investigation	AMPLDR403 Plan, conduct and report a workplace incident investigation	Unit sector code updated Core Skills for Work information removed from Foundation Skills Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity	Equivalent
AMPX429 Develop and implement a TACCP and VACCP plan	AMPMGT515 Develop and implement a TACCP and VACCP plan	Unit code updated to reflect sector and complexity of content Performance Evidence and Assessment Conditions reworded for clarity	Equivalent
AMPX430 Develop, implement and evaluate a pest control program in a meat processing premises	AMPPMG401 Develop, implement and evaluate a pest control program in a food processing premises	Unit code and title updated Core Skills for Work information removed Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity	Equivalent
Not applicable	AMPWHS301 Contribute to	The unit has been created to address a skill or task required by industry that is	Newly created

Mapping of units of competency between AMP Australian Meat Processing Training Package Version 7.0 and 8.0			
Code and title AMP V7.0	Code and title AMP V8.0	Comments	Equivalence statement
	workplace health and safety processes	not covered by an existing unit	

## Mapping of units of competency between AMP Australian Meat Processing Training Package Version 6.0 and 7.0

Mapping of units of competency between AMP Australian Meat Processing Training Package Version 6.0 and 7.0			
Code and title AMP V6.0	Code and title AMP V7.0	Comments	Equivalence statement
AMPA2158 Operate hogger	AMPABA201 Operate meat size reduction equipment	Title and application changed to better reflect work task. Unit sector added Performance criteria added, revised, reordered, or merged for clarity Foundation skills updated Performance Evidence, Knowledge Evidence and Assessment Conditions updated	Not equivalent
AMPA2159 Operate blow line	AMPABA202 Operate blow line	Application changed Unit sector added. Code updated to better reflect work task. Performance criteria added, revised, reordered, or merged for clarity Foundation skills added Performance Evidence, Knowledge Evidence and Assessment Conditions updated	Not equivalent
AMPA3082 Operate batch cooker	AMPREN301 Operate and monitor a batch rendering process	Unit redesigned to incorporate AMPA3082 Operate batch cooker merged with AMPA3084 Operate press. Unit code and title updated to better reflect work task. Elements and Performance Criteria refined for clarity. Foundation skills updated. Assessment requirements refined accordingly.	Not equivalent

<b>Mapping of units of competency between AMP Australian Meat Processing Training Package Version 6.0 and 7.0</b>			
<b>Code and title AMP V6.0</b>	<b>Code and title AMP V7.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
AMPA3083 Operate continuous cooker	AMPREN302 Operate and monitor a continuous dry rendering process	Unit redesigned to incorporate AMPA3083 Operate continuous cooker merged with AMPA3084 Operate press. Unit code and title updated to reflect work task. Elements and Performance Criteria refined for clarity. Foundation skills updated. Assessment requirements refined accordingly	Not equivalent
AMPA3084 Operate press	AMPREN301 Operate and monitor a batch rendering process	Unit redesigned to incorporate AMPA3082 Operate batch cooker merged with AMPA3084 Operate press. Unit code and title updated to better reflect work task. Elements and Performance Criteria refined for clarity. Foundation skills updated. Assessment requirements refined accordingly.	Not equivalent
AMPA3084 Operate press	AMPREN302 Operate and monitor a continuous dry rendering process	Unit redesigned to incorporate AMPA3083 Operate continuous cooker merged with AMPA3084 Operate press. Unit code and title updated to reflect work task. Elements and Performance Criteria refined for clarity. Foundation skills updated. Assessment requirements refined accordingly	Not equivalent
AMPA3085 Operate wet rendering process	AMPREN303 Operate and monitor a low temperature wet rendering process	New unit sector. Unit code and title updated to better reflect work task. Updated Elements and Performance Criteria Added Foundation Skills Revised Performance Evidence and Knowledge Evidence	Not equivalent
AMPA3087 Operate a tallow processing plant	AMPREN304 Operate a tallow refining process	Unit redesigned to incorporate AMPA3087 Operate a tallow processing plant merged with AMPA3089 Produce rendered products hygienically. Unit code and	Not equivalent

<b>Mapping of units of competency between AMP Australian Meat Processing Training Package Version 6.0 and 7.0</b>			
<b>Code and title AMP V6.0</b>	<b>Code and title AMP V7.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
		title updated to better reflect work task. Elements and Performance Criteria refined for clarity. Foundation skills updated. Assessment requirements refined accordingly.	
AMPA3088 Operate blood processing plant	AMPREN305 Operate a blood coagulation and drying process	Unit redesigned to incorporate AMPA3088 Operate blood processing plant merged with AMPA3089 Produce rendered products hygienically. Unit code and title updated to better reflect work task. Elements and Performance Criteria refined for clarity. Foundation skills updated. Assessment requirements refined accordingly.	Not equivalent
AMPA3089 Produce rendered products hygienically	AMPREN304 Operate a tallow refining process	Unit redesigned to incorporate AMPA3087 Operate a tallow processing plant merged with AMPA3089 Produce rendered products hygienically. Unit code and title updated to better reflect work task. Elements and Performance Criteria refined for clarity. Foundation skills updated. Assessment requirements refined accordingly.	Not equivalent
AMPA3089 Produce rendered products hygienically	AMPREN305 Operate a blood coagulation and drying process	Unit redesigned to incorporate AMPA3088 Operate blood processing plant merged with AMPA3089 Produce rendered products hygienically. Unit code and title updated to better reflect work task. Elements and Performance Criteria refined for clarity. Foundation skills updated. Assessment requirements refined accordingly.	Not equivalent
AMPA3089 Produce rendered products hygienically	AMPREN306 Render edible products	Unit redesigned to incorporate AMPA3089 Produce rendered products hygienically merged with	Not equivalent

Mapping of units of competency between AMP Australian Meat Processing Training Package Version 6.0 and 7.0			
Code and title AMP V6.0	Code and title AMP V7.0	Comments	Equivalence statement
		AMPA3090 Render edible products. Unit code and title updated to better reflect work task. Elements and Performance Criteria refined for clarity. Foundation skills updated. Assessment requirements refined accordingly.	
AMPA3090 Render edible products	AMPREN306 Render edible products	Unit redesigned to incorporate AMPA3089 Produce rendered products hygienically merged with AMPA3090 Render edible products. Unit code and title updated to better reflect work task. Elements and Performance Criteria refined for clarity. Foundation skills updated. Assessment requirements refined accordingly.	Not equivalent
AMPS207 Slice product using simple machinery	AMPSMA201 Slice product using simple machinery	Application updated. Unit sector added. Unit code and title updated to better reflect work task. Performance criteria added, revised, reordered, or merged for clarity Foundation skills updated Performance Evidence, Knowledge Evidence and Assessment Conditions updated	Not equivalent

## Mapping of units of competency between AMP Australian Meat Processing Training Package Version 5.1 and 6.0

Mapping of units of competency between AMP Australian Meat Processing Training Package Version 5.1 and 6.0			
Code and title AMP V5.1	Code and title AMP V6.0	Comments	Equivalence statement
AMPMGT501 Design and manage the food safety system Release 1	AMPMGT501 Design and manage the food safety system Release 2	Poultry added to application, word added to PC 5.2, minor wording changes to assessment requirements, assessment conditions updated	Equivalent
AMPMGT502 Manage new product	AMPMGT502 Manage new product or process development	Foundation skills table updated, minor rewording in assessment requirements	Equivalent

or process development Release 1	Release 2		
AMPMGT503 Develop and assess a meat retailing business opportunity	Not applicable	This unit has been identified as a duplicate	Deleted
AMPMGT504 Develop, manage and maintain quality systems	AMPMGT514 Develop, manage and maintain quality systems	Minor wording change in application, correction of typographical errors, performance evidence and assessment conditions updated	Not equivalent
AMPMGT505 Manage maintenance systems Release 1	AMPMGT505 Manage maintenance systems Release 2	Minor wording and formatting changes, application updated to include poultry, smallgoods, feedlots and wholesalers, assessment conditions updated	Equivalent
AMPMGT506 Manage utilities and energy Release 1	AMPMGT506 Manage utilities and energy Release 2	Foundation skills table updated, minor changes to assessment requirements	Equivalent
AMPMGT507 Manage and improve meat industry plant operations Release 1	AMPMGT507 Manage and improve meat industry plant operations Release 2	Foundation skills table updated, minor wording changes, and assessment conditions updated	Equivalent
AMPMGT508 Manage environmental impacts of meat processing operations Release 1	AMPMGT508 Manage environmental impacts of meat processing operations Release 2	Feedlots included in application, minor wording changes, assessment conditions updated	Equivalent
AMPMGT509 Manage, maintain and continuously improve workplace health and safety plans and systems Release 1	AMPMGT509 Manage, maintain and continuously improve workplace health and safety plans and systems Release 2	Foundation skills table updated, performance evidence updated, minor wording changes, assessment conditions updated	Equivalent
AMPMGT510 Manage transportation of meat, meat products and meat by-products	AMPMGT513 Manage transportation of meat, meat products and meat by-products	New PC added to Element 5, element, performance criteria, performance evidence and assessment conditions updated	Not equivalent
Not applicable	AMPMGT511 Manage feedlot facility	Unit has been created to address an emerging skill required by industry	Newly created

Not applicable	AMPMGT512 Manage supply chain and enterprise animal welfare performance	Unit has been created to address an emerging skill required by industry	Newly created
AMPMGT601 Benchmark to manage and improve enterprise performance Release 1	AMPMGT601 Benchmark to manage and improve enterprise performance Release 2	Minor wording changes, assessment conditions updated	Equivalent
AMPMGT602 Monitor and manage organisational legal responsibilities Release 1	AMPMGT602 Monitor and manage organisational legal responsibilities Release 2	Minor wording changes, assessment conditions updated	Equivalent
AMPMGT603 Manage meat processing systems to maintain and improve product quality Release 1	AMPMGT603 Manage meat processing systems to maintain and improve product quality Release 2	Foundation Skills table updated, minor wording changes, assessment conditions updated	Equivalent
AMPMGT604 Manage effective operation of meat enterprise cold chain and refrigeration systems Release 1	AMPMGT604 Manage effective operation of meat enterprise cold chain and refrigeration systems Release 2	Minor wording changes, assessment requirements updated	Equivalent
AMPMGT605 Assess and purchase livestock Release 1	AMPMGT605 Assess and purchase livestock Release 2	Foundation Skills table updated; assessment conditions updated	Equivalent
AMPMGT606 Analyse and develop enterprise systems for new opportunities Release 2	AMPMGT606 Analyse and develop enterprise systems for new opportunities Release 3	Feedlots included in application; assessment requirements updated	Equivalent
AMPMGT607 Establish new markets Release 1	AMPMGT607 Establish new markets Release 2	Assessment conditions updated	Equivalent



## Mapping of units of competency between AMP Australian Meat Processing Training Package Version 5.0 and 5.1

Mapping of units of competency between AMP Australian Meat Processing Training Package Version 5.0 and 5.1			
Code and title AMP V5.0	Code and title AMP V5.1	Comments	Equivalence statement
AMPA2004 Assess, purchase and transport calves	Not applicable	Unit deleted as part of meeting Skills Ministers' priority of removing training products with low or no enrolments, as agreed by the AISC	Deleted
AMPA2020 Remove and record tag	Not applicable	Unit deleted as part of meeting Skills Ministers' priority of removing training products with low or no enrolments, as agreed by the AISC	Deleted
AMPA2039 Operate rib puller	Not applicable	Unit deleted as part of meeting Skills Ministers' priority of removing training products with low or no enrolments, as agreed by the AISC	Deleted
AMPA2066 Operate a decontamination unit	Not applicable	Unit deleted as part of meeting Skills Ministers' priority of removing training products with low or no enrolments, as agreed by the AISC	Deleted
AMPA2151 Eviscerate condemned carcass	Not applicable	Unit deleted as part of meeting Skills Ministers' priority of removing training products with low or no enrolments, as agreed by the AISC	Deleted
AMPA2155 Skin slinks	Not applicable	Unit deleted as part of meeting Skills Ministers' priority of removing training products with low or no enrolments, as agreed by the AISC	Deleted
AMPA3041 Eviscerate wild game animal carcass	Not applicable	Unit deleted as part of meeting Skills Ministers' priority of removing training products with low or no enrolments, as agreed by the AISC	Deleted

<b>Mapping of units of competency between AMP Australian Meat Processing Training Package Version 5.0 and 5.1</b>			
<b>Code and title AMP V5.0</b>	<b>Code and title AMP V5.1</b>	<b>Comments</b>	<b>Equivalence statement</b>
AMPA3061 Operate leg boning machine	Not applicable	Unit deleted as part of meeting Skills Ministers' priority of removing training products with low or no enrolments, as agreed by the AISC	Deleted
AMPA3067 Bone carcass using mechanical aids (large stock)	Not applicable	Unit deleted as part of meeting Skills Ministers' priority of removing training products with low or no enrolments, as agreed by the AISC	Deleted
AMPA3091 Implement a Quality Assurance program for rendering plant	Not applicable	Unit deleted as part of meeting Skills Ministers' priority of removing training products with low or no enrolments, as agreed by the AISC	Deleted
AMPA3096 Use standard product descriptions - kangaroos	Not applicable	Unit deleted as part of meeting Skills Ministers' priority of removing training products with low or no enrolments, as agreed by the AISC	Deleted
AMPA3114 Undertake pre slaughter checks of NVDs and PICs for NLIS for sheep and goats	Not applicable	Unit deleted as part of meeting Skills Ministers' priority of removing training products with low or no enrolments, as agreed by the AISC	Deleted
AMPX313 Contribute to energy efficiency	Not applicable	Unit deleted as part of meeting Skills Ministers' priority of removing training products with low or no enrolments, as agreed by the AISC	Deleted
AMPX408 Coordinate contracts	Not applicable	Unit deleted as part of meeting Skills Ministers' priority of removing training products with low or no enrolments, as agreed by the AISC	Deleted
AMPX409 Prepare and evaluate resource proposals	Not applicable	Unit deleted as part of meeting Skills Ministers' priority of removing training	Deleted

Mapping of units of competency between AMP Australian Meat Processing Training Package Version 5.0 and 5.1			
Code and title AMP V5.0	Code and title AMP V5.1	Comments	Equivalence statement
		products with low or no enrolments, as agreed by the AISC	
AMPX414 Assess and evaluate meat industry requirements and processes	Not applicable	Unit deleted as part of meeting Skills Ministers' priority of removing training products with low or no enrolments, as agreed by the AISC	Deleted
AMPX427 Dry age meat	Not applicable	Unit deleted as part of meeting Skills Ministers' priority of removing training products with low or no enrolments, as agreed by the AISC	Deleted

### Mapping of units of competency between AMP Australian Meat Processing Training Package Version 4.0 and 5.0

Mapping of units of competency between AMP Australian Meat Processing Training Package Version 4.0 and 5.0			
Code and title AMP V4.0	Code and title AMP V5.0	Comments	Equivalence statement
Not applicable	AMPA3015 Perform animal slaughter in accordance with Halal certification requirements	Unit has been created to address an emerging skill required by industry	Newly created
AMPA3050 Bone large stock carcass – forequarter Release 1	AMPA3050 Bone large stock carcass – forequarter Release 2	Minor wording change made to PC 2.1	Equivalent
AMPA3051 Bone large stock carcass - hindquarter Release 1	AMPA3051 Bone large stock carcass - hindquarter Release 2	Minor wording change made to PC 2.1	Equivalent
AMPA3071 Implement food safety program Release 1	AMPA3071 Implement food safety program Release 2	Performance and knowledge evidence reordered so they are more logically sequenced, removed duplicated item in knowledge evidence	Equivalent
AMPA3072 Perform carcass Meat Hygiene Assessment Release 1	AMPA3072 Perform carcass Meat Hygiene Assessment Release 2	Knowledge evidence reworded for clarity	Equivalent

AMPA3081 Perform offal Meat Hygiene Assessment	AMPA3081 Perform offal Meat Hygiene Assessment	Knowledge evidence reworded for clarity, minor corrections made	Equivalent
AMPA3124 Perform ante and post-mortem inspection – Ratites Release 1	AMPA3124 Perform ante and post-mortem inspection – Ratites Release 2	Corrected errors on elements and performance criteria	Equivalent
AMPA3125 Perform ante and post-mortem inspection – Camel Release 1	AMPA3125 Perform ante and post-mortem inspection – Camel Release 2	Corrected errors on elements and performance criteria	Equivalent
AMPA3128 Perform ante and post-mortem inspection – Rabbits Release 1	AMPA3128 Perform ante and post-mortem inspection – Rabbits Release 2	Corrected errors on elements and performance criteria	Equivalent
AMPA3129 Perform ante and post-mortem inspection – Deer Release 1	AMPA3129 Perform ante and post-mortem inspection – Deer Release 2	Corrected errors on elements and performance criteria	Equivalent
AMPA3130 Perform ante and post-mortem inspection – Horses Release 1	AMPA3130 Perform ante and post-mortem inspection – Horses Release 2	Corrected errors on elements and performance criteria	Equivalent
AMPA3131 Identify and report emergency diseases of food animals Release 2	AMPA3131 Identify and report emergency diseases of food animals Release 3	Adjustment made to assessment conditions for clarity of intent	Equivalent
AMPA3132 Perform ante and post-mortem inspection – Alpacas or Llamas Release 1	AMPA3132 Perform ante and post-mortem inspection – Alpacas or Llamas Release 2	Corrected errors on elements and performance criteria	Equivalent
AMPCOR201 Maintain personal equipment Release 1	AMPCOR201 Maintain personal equipment Release 2	Performance evidence updated to be consistent with similar units by removing requirement for three separate occasions, to at least one occasion	Equivalent
AMPCOR202 Apply hygiene and sanitation practices release 1	AMPCOR202 Apply hygiene and sanitation practices Release 2	Minor wording change to knowledge evidence	Equivalent
AMPCOR203 Comply with Quality Assurance and HACCP requirements Release 3	AMPCOR203 Comply with Quality Assurance and HACCP requirements Release 2	Correction made to expansion of HACCP acronym, to include 'Analysis' in application and performance evidence	Equivalent
AMPCOR204 Follow safe work policies and procedures Release 1	AMPCOR204 Follow safe work policies and procedures Release 2	Repeated word removed from Element 2	Equivalent

Not applicable	AMPG307 Inspect wild game field depot	Unit has been created to address an emerging skill required by industry	Newly created
Not applicable	AMPP209 Operate the live bird receival process	Unit has been created to address an emerging skill required by industry	Newly created
Not applicable	AMPP210 Prepare birds for stunning	Unit has been created to address an emerging skill required by industry	Newly created
AMPR306 Provide advice on the nutritional role of meat Release 1	AMPR306 Provide advice on the nutritional role of meat Release 2	Capital letters removed from standard set of food tables to make reference generic	Equivalent
AMPS201 Package product using thermoform process Release 2	AMPS201 Package product using thermoform process Release 3	Minor wording change made to performance evidence to remove reference to cooked and uncooked products	Equivalent
AMPX209 Sharpen knives Release 1	AMPX209 Sharpen knives Release 2	Typo corrected in PC 2.2	Equivalent
Not applicable	AMPX316 Monitor product to be sent to rendering	Unit has been created to address an emerging skill required by industry	Newly created
Not applicable	AMPX317 Monitor product flow in an automated process	Unit has been created to address an emerging skill required by industry	Newly created
Not applicable	AMPX431 Oversee meat processing establishment's Halal compliance	Unit has been created to address an emerging skill required by industry	Newly created

## Mapping of units of competency between AMP Australian Meat Processing Training Package Version 3.0 and 4.0

Mapping of units of competency between AMP Australian Meat Processing Training Package Version 3.0 and 4.0			
Code and title AMP V3.0	Code and title AMP V4.0	Comments	Equivalence statement
AMPA2102 Recover mountain chain Release 1	AMPA2102 Recover mountain chain Release 2	Incorrect code for prerequisite unit corrected	Equivalent
AMPA3069 Perform ante-mortem inspection and make disposition Release 1	AMPA3069 Perform ante-mortem inspection and make disposition Release 2	Reference to post mortem inspection removed from Performance Evidence	Equivalent

<b>Mapping of units of competency between AMP Australian Meat Processing Training Package Version 3.0 and 4.0</b>			
<b>Code and title AMP V3.0</b>	<b>Code and title AMP V4.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
Not applicable	AMPA3137 Operate biogas facilities	Newly created	Not applicable
Not applicable	AMPA3138 Identify secondary sexual characteristics — beef	Unit has been created to address an emerging skill required by industry	Newly created
Not applicable	AMPA3139 Prepare market reports – cattle	Unit has been created to address an emerging skill required by industry	Newly created
Not applicable	AMPA3140 Prepare market reports – sheep	Unit has been created to address an emerging skill required by industry	Newly created
Not applicable	AMPA414 Manage the collection, monitoring and reporting of animal health data from a meat processing plant	Unit has been created to address an emerging skill required by industry	Newly created
Not applicable	AMPA415 Manage biogas facilities	Unit has been created to address an emerging skill required by industry	Newly created
AMPA411 Oversee humane handling of animals	AMPA416 Oversee humane handling of animals	Performance Criteria 1.4 re-written, 1.5 added, Element 3 deleted, Element 4 renumbered and minor changes to Performance and Knowledge Evidence Foundation skills added	Equivalent
AMPA412 Conduct an animal welfare audit of a meat processing plant	AMPA417 Conduct an animal welfare audit of a meat processing plant	Foundation skills added Prerequisite units AMPA2006 and AMPA416 updated	Equivalent
AMPCOR203 Comply with Quality Assurance and HACCP requirements Release 1	AMPCOR203 Comply with Quality Assurance and HACCP requirements Release 2	Minor adjustment made to Performance Evidence requirements	Equivalent
AMPP204 Harvest edible poultry offal Release 1	AMPP204 Harvest edible poultry offal Release 2	Performance criteria related to Element 2 renumbered	Equivalent
AMPP302 Debone and fillet poultry product (manually) Release 1	AMPP302 Debone and fillet poultry product (manually) Release 2	Typographical error corrected in Element 2	Equivalent
AMPS201 Package product using thermoform process	AMPS201 Package product using thermoform process	Minor wording change made to Application to make the unit	Equivalent

<b>Mapping of units of competency between AMP Australian Meat Processing Training Package Version 3.0 and 4.0</b>			
<b>Code and title AMP V3.0</b>	<b>Code and title AMP V4.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
Release 1	Release 2	relevant to more industry sectors	
Not applicable	AMPX219 Follow electronic labelling and traceability systems in a food processing establishment	Unit has been created to address an emerging skill required by industry	Newly created
Not applicable	AMPX230 Undertake pest control in a food processing establishment	Unit has been created to address an emerging skill required by industry	Newly created
Not applicable	AMPX314 Handle meat product in cold stores	Unit has been created to address an emerging skill required by industry	Newly created
Not applicable	AMPX315 Follow hygiene, sanitation and quality requirements when handling meat product in cold stores	Unit has been created to address an emerging skill required by industry	Newly created
Not applicable	AMPX428 Plan, conduct and report a workplace incident investigation	Unit has been created to address an emerging skill required by industry	Newly created
Not applicable	AMPX429 Develop and implement a TACCP and VACCP plan	Unit has been created to address an emerging skill required by industry	Newly created
Not applicable	AMPX430 Develop, implement and evaluate a pest control program in a meat processing premises	Unit has been created to address an emerging skill required by industry	Newly created

### **Mapping of units of competency between AMP Australian Meat Processing Training Package Version 2.2 and 3.0**

<b>Mapping of units of competency between AMP Australian Meat Processing Training Package Version 2.2 and 3.0</b>			
<b>Code and title AMP V2.2</b>	<b>Code and title AMP V3.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
Not applicable	AMPA2078 Inspect meat for defects in a packing room	Unit has been created to address an emerging skill required by industry	Newly created
AMPA3131 Identify and report emergency diseases of food animals	AMPA3131 Identify and report emergency diseases of food animals	Adjustment made to assessment conditions	Equivalent

<b>Mapping of units of competency between AMP Australian Meat Processing Training Package Version 2.2 and 3.0</b>			
<b>Code and title AMP V2.2</b>	<b>Code and title AMP V3.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
Not applicable	AMPA3136 Monitor welfare of stock during out-of-hours receival	Unit has been created to address an emerging skill required by industry	Newly created
Not applicable	AMPA413 Review or develop an Emergency Animal Disease Response Plan	Unit has been created to address an emerging skill required by industry	Newly created
AMPMGT606 Analyse system and develop enterprise systems for new opportunities	AMPMGT606 Analyse system and develop enterprise systems for new opportunities	Change to wording in description	Equivalent
AMPR206 Vacuum pack products in a retail operation	AMPR206 Vacuum pack products in a retail operation	Minor typographical error corrected	Equivalent
AMPR310 Cost and price meat products	AMPR310 Cost and price meat products	Minor typographical error corrected	Equivalent
AMPR324 Break large stock carcasses for retail sale	AMPR324 Break large stock carcasses for retail sale	Minor typographical errors corrected	Equivalent
AMPS301 Cook, steam and cool product	AMPS301 Cook, steam and cool product	Minor typographical errors corrected	Equivalent
AMPX214 Package meat and smallgoods product for retail sale	AMPX214 Package meat and smallgoods product for retail sale	Minor typographical errors corrected	Equivalent
AMPX310 Perform pre-operations hygiene assessment	AMPX310 Perform pre-operations hygiene assessment	Minor typographical errors corrected	Equivalent
AMPX426 Undertake chiller assessment to AUS-MEAT requirements	AMPX426 Undertake chiller assessment to AUS-MEAT requirements	Minor typographical errors corrected	Equivalent
FDFO2001A Operate a dicing, stripping or mincing process	AMPP201 Operate a poultry dicing, stripping or mincing process	Unit migrated into AMP Australian Meat Processing Training Package V3.0	Equivalent
FDFO2002A Operate an evisceration process	AMPP202 Operate a poultry evisceration process	Unit migrated into AMP Australian Meat Processing Training Package V3.0	Equivalent
FDFO2003A Grade carcass	AMPP203 Grade poultry carcass	Unit migrated into AMP Australian Meat Processing Training Package V3.0	Equivalent
FDFO2004A Harvest edible offal	AMPP204 Harvest edible poultry offal	Unit migrated into AMP Australian Meat Processing Training Package V3.0	Equivalent
FDFO2005A Operate a marinade injecting process	AMPP205 Operate a poultry marinade injecting process	Unit migrated into AMP Australian Meat Processing Training Package V3.0	Equivalent



<b>Mapping of units of competency between AMP Australian Meat Processing Training Package Version 2.2 and 3.0</b>			
<b>Code and title AMP V2.2</b>	<b>Code and title AMP V3.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
FDFO2006A Operate a washing and chilling process	AMPP206 Operate a poultry washing and chilling process	Unit migrated into AMP Australian Meat Processing Training Package V3.0	Equivalent
FDFO2007A Operate the bird receive and hanging process	AMPP207 Operate the bird receive and hanging process	Unit migrated into AMP Australian Meat Processing Training Package V3.0	Equivalent
FDFO2008A Operate a stunning, killing and defeathering process	AMPP208 Operate a poultry stunning, killing and defeathering process	Unit migrated into AMP Australian Meat Processing Training Package V3.0	Equivalent
FDFO3001A Operate a chickway system	AMPP301 Operate a poultry carcass delivery system	Unit migrated into AMP Australian Meat Processing Training Package V3.0	Equivalent
FDFO3002A Debone and fillet poultry product (manually)	AMPP302 Debone and fillet poultry product (manually)	Unit migrated into AMP Australian Meat Processing Training Package V3.0	Equivalent
Not applicable	AMPX312 Calculate carcass yield in a boning room	Unit has been created to address an emerging skill required by industry	Newly created

## **Mapping of units of competency between AMP Australian Meat Processing Training Package Version 2.1 and 2.2**

<b>Mapping of units of competency between AMP Australian Meat Processing Training Package Version 2.1 and 2.2</b>			
<b>Code and title AMP V2.1</b>	<b>Code and title AMP V2.2</b>	<b>Comments</b>	<b>Equivalence statement</b>
AMPA408 Inspect wild game meat	Not applicable	The unit is deleted as the skill or task is no longer required by industry	Deleted
AMPA409 Inspect poultry	Not applicable	The unit is deleted as the skill or task is no longer required by industry	Deleted
AMPA410 Inspect ratites	Not applicable	The unit is deleted as the skill or task is no longer required by industry	Deleted

## **Mapping of units of competency between AMP Australian Meat Processing Training Package Version 2.0 and 2.1**

<b>Mapping of units of competency between AMP Australian Meat Processing Training Package Version 2.0 and 2.1</b>			
<b>Code and title AMP V2.0</b>	<b>Code and title AMP V2.1</b>	<b>Comments</b>	<b>Equivalence statement</b>
AMPA3021 - Perform 'Y' cut	AMPA3021 - Perform 'Y' cut	New release to correct prerequisite requirements	Equivalent

<b>Mapping of units of competency between AMP Australian Meat Processing Training Package Version 2.0 and 2.1</b>			
<b>Code and title AMP V2.0</b>	<b>Code and title AMP V2.1</b>	<b>Comments</b>	<b>Equivalence statement</b>
AMPA3023 Explain opening cuts	AMPA3023 Explain opening cuts	New release to correct prerequisite requirements	Equivalent
AMPA3024 Perform flanking cuts	AMPA3024 Perform flanking cuts	New release to correct prerequisite requirements	Equivalent
AMPA3026 Perform rumping cuts	AMPA3026 Perform rumping cuts	New release to correct prerequisite requirements	Equivalent
AMPA3027 Perform rosette cuts	AMPA3027 Perform rosette cuts	New release to correct prerequisite requirements	Equivalent
AMPA3028 Perform midline cuts	AMPA3028 Perform midline cuts	New release to correct prerequisite requirements	Equivalent
AMPA3031 Operate hide puller	AMPA3031 Operate hide puller	New release to correct prerequisite requirements	Equivalent

### **Mapping of units of competency from MTM11 Australian Meat Industry Training Package Version 4.0 to AMP Australian Meat Processing Training Package Version 2.0**

<b>Mapping of units of competency from MTM11 Australian Meat Industry Training Package Version 4.0 to AMP Australian Meat Processing Training Package Version 2.0</b>			
<b>Code and title MTM V4.0</b>	<b>Code and title AMP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
MTMP2002C Prepare animals for slaughter	AMPA2000 Prepare animals for slaughter	Updated to meet Standards for Training Packages	Equivalent
MTMP2004B feed race	AMPA2001 Feed race	Updated to meet Standards for Training Packages	Equivalent
MTMP2005B Restrain animal	AMPA2002 Restrain animal	Updated to meet Standards for Training Packages	Equivalent
MTMP2007B Perform emergency kill	AMPA2003 Perform emergency kill	Updated to meet Standards for Training Packages	Equivalent
MTMP2008A Assess, purchase and transport calves	AMPA2004 Assess, purchase and transport calves	Updated to meet Standards for Training Packages	Equivalent
MTMP2009B Unload livestock	AMPA2005 Unload livestock	Updated to meet Standards for Training Packages	Equivalent
MTMP2010A Apply animal welfare and handling requirements	AMPA2006 Apply animal welfare and handling requirements	Updated to meet Standards for Training Packages	Equivalent
MTMP2011C Identify animals using electronic systems	AMPA2007 Identify animals using electronic systems	Updated to meet Standards for Training Packages	Equivalent
MTMP2012C Shackle animal	AMPA2008 Shackle animal	Updated to meet Standards for Training Packages	Equivalent

<b>Mapping of units of competency from MTM11 Australian Meat Industry Training Package Version 4.0 to AMP Australian Meat Processing Training Package Version 2.0</b>			
<b>Code and title MTM V4.0</b>	<b>Code and title AMP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
MTMP2013C Operate electrical stimulator	AMPA2009 Operate electrical stimulator	Updated to meet Standards for Training Packages	Equivalent
MTMP2014D Remove head	AMPA2010 Remove head	Updated to meet Standards for Training Packages	Equivalent
MTMP2015C Cut hocks	AMPA2011 Cut hocks	Updated to meet Standards for Training Packages	Equivalent
MTMP2016 Mark brisket	AMPA2012 Mark brisket	Updated to meet Standards for Training Packages	Equivalent
MTMP2018C Complete changeover operation	AMPA2013 Complete changeover operation	Updated to meet Standards for Training Packages	Equivalent
MTMP2020C Trim pig pre evisceration	AMPA2014 Trim pig pre evisceration	Updated to meet Standards for Training Packages	Equivalent
MTMP2021C Number carcass and head	AMPA2015 Number carcass and head	Updated to meet Standards for Training Packages	Equivalent
MTMP2022C Punch pelts	AMPA2016 Punch pelts	Updated to meet Standards for Training Packages	Equivalent
MTMP2023C Remove brisket wool	AMPA2017 Remove brisket wool	Updated to meet Standards for Training Packages	Equivalent
MTMP2024C Prepare hide/pelt for removal	AMPA2018 Prepare hide or pelt for removal	Updated to meet Standards for Training Packages	Equivalent
MTMP2025C Bag tail	AMP2019 Bag tail	Updated to meet Standards for Training Packages	Equivalent
MTMP2026B Remove and record tag	AMP2020 Remove and record tag	Updated to meet Standards for Training Packages	Equivalent
MTMP2027B Seal/drain urinary tract	AMP2021 Seal or drain urinary tract	Updated to meet Standards for Training Packages	Equivalent
MTMP2028B Singe carcass	AMPA2022 Singe carcass	Updated to meet Standards for Training Packages	Equivalent
MTMP2029B Shave carcass	AMPA2023 Shave carcass	Updated to meet Standards for Training Packages	Equivalent
MTM2030B Flush carcass	AMPA2024 Flush carcass	Updated to meet Standards for Training Packages	Equivalent
MTMP2031C Operate scalding/dehairing equipment	AMPA2025 Operate scalding and dehairing equipment	Updated to meet Standards for Training Packages	Equivalent
MTMP2032C Operate whizzard knife	AMPA2026 Operate whizzard knife	Updated to meet Standards for Training Packages	Equivalent
MTMP2033C Operate rise and fall platform	AMPA2027 Operate rise and fall platform	Updated to meet Standards for Training Packages	Equivalent
MTMP2034C Operate vacuum blood collection	AMPA2028 Operate vacuum blood collection	Updated to meet Standards for Training Packages	Equivalent

<b>Mapping of units of competency from MTM11 Australian Meat Industry Training Package Version 4.0 to AMP Australian Meat Processing Training Package Version 2.0</b>			
<b>Code and title MTM V4.0</b>	<b>Code and title AMP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
MTMP2035C Operate nose roller	AMPA2029 Operate nose roller	Updated to meet Standards for Training Packages	Equivalent
MTMP2036C Operate pneumatic circular saw	AMPA2030 Operate pneumatic cutter	Updated to meet Standards for Training Packages Updated to meet Stan	Equivalent
MTMP2037C Operate circular saw	AMPA2031 Operate circular saw	Updated to meet Standards for Training Packages	Equivalent
MTMP2038C Prepare carcass and equipment for hide/pelt puller	AMPA2032 Prepare carcass and equipment for hide or pelt puller	Updated to meet Standards for Training Packages	Equivalent
MTMP2042C Operate new technology or process	AMPA2035 Operate new technology or process	Updated to meet Standards for Training Packages	Equivalent
MTM2043C Operate sterivac equipment	AMPA2036 Operate sterivac equipment	Updated to meet Standards for Training Packages	Equivalent
MTMP2044B De-rind meat cuts	AMPA2037 De-ring meat cuts	Updated to meet Standards for Training Packages	Equivalent
MTMP2045B De-nude meat cuts	AMPA2038 De-nude meat cuts	Updated to meet Standards for Training Packages	Equivalent
MTMP2046B Operate rib puller	AMPA2039 Operate rib puller	Updated to meet Standards for Training Packages	Equivalent
MTMP2047B Operate Frenching machine	AMPA2040 Operate Frenching machine	Updated to meet Standards for Training Packages	Equivalent
MTMP2048B Operate cubing machine	AMPA2041 Operate cubing machine	Updated to meet Standards for Training Packages	Equivalent
MTMP2049B Cure and corn in a meat processing plant	AMPA2042 Cure and corn product in a meat processing plant	Updated to meet Standards for Training Packages	Equivalent
MTMP2050B Operate head splitter	AMPA2043 Operate head splitter	Updated to meet Standards for Training Packages	Equivalent
MTM2051C Trim neck	AMPA2044 Trim neck	Updated to meet Standards for Training Packages	Equivalent
MTMP2052C Trim forequarter to specification	AMPA2045 Trim forequarter to specification	Updated to meet Standards for Training Packages	Equivalent
MTMP2053C Trim hindquarter to specification	AMPA2046 Trim hindquarter to specification	Updated to meet Standards for Training Packages	Equivalent
MTMP2054C Inspect hindquarter and remove contamination	AMPA2047 Inspect hindquarter and remove contamination	Updated to meet Standards for Training Packages	Equivalent
MTMP2055C Inspect forequarter and remove contamination	AMPA2048 Inspect forequarter and remove contamination	Updated to meet Standards for Training Packages	Equivalent

<b>Mapping of units of competency from MTM11 Australian Meat Industry Training Package Version 4.0 to AMP Australian Meat Processing Training Package Version 2.0</b>			
<b>Code and title MTM V4.0</b>	<b>Code and title AMP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
MTMP2057C Remove spinal cord	AMPA2049 Remove spinal cord	Updated to meet Standards for Training Packages	Equivalent
MTMP2058B Operate jaw breaker	AMPA2050 Operate jaw breaker	Updated to meet Standards for Training Packages	Equivalent
MTMP2061C Grade carcase	AMPA2060 Grade carcase	Updated to meet Standards for Training Packages	Equivalent
MTMP2062C Weigh carcase	AMPA2061 Weigh carcase	Updated to meet Standards for Training Packages	Equivalent
MTMP2063C Operate semiautomatic tagging machine	AMPA2062 Operate semiautomatic tagging machine	Updated to meet Standards for Training Packages	Equivalent
MTMP2064C Measure fat	AMPA2063 Measure fat	Updated to meet Standards for Training Packages	Equivalent
MTMP2065C Label and stamp carcase	AMPA2064 Label and stamp carcase	Updated to meet Standards for Training Packages	Equivalent
MTMP2066C Wash carcase	AMPA2065 Wash carcase	Updated to meet Standards for Training Packages	Equivalent
MTMP2067B Operate a decontamination unit	AMPA20366 Operate a decontamination unit	Updated to meet Standards for Training Packages	Equivalent
MTM2068B Remove tenderloin	AMPA2067 Remove tenderloin	Updated to meet Standards for Training Packages	Equivalent
MTMP2071C Inspect meat for defects	AMPA2068 Inspect meat for defects	Updated to meet Standards for Training Packages	Equivalent
MTMP2072C Assemble and prepare cartons	AMPA2067 Assemble and prepare cartons	Updated to meet Standards for Training Packages	Equivalent
MTMP2074 Identify cuts and specifications	AMPA2070 Identify cuts and specifications	Updated to meet Standards for Training Packages	Equivalent
MTMP2075C Pack meat products	AMPA2071 Pack meat products	Updated to meet Standards for Training Packages	Equivalent
MTMP2081C Operate carton sealing machine	AMPA2072 Operate carton sealing machine	Updated to meet Standards for Training Packages	Equivalent
MTMP2082C Operate carton scales	AMPA2073 Operate carton scales	Updated to meet Standards for Training Packages	Equivalent
MTMP2083C Operate strapping machine	AMPA2074 Operate strapping machine	Updated to meet Standards for Training Packages	Equivalent
MTMP2084C Operate carton forming machine	AMPA2075 Operate carton forming machine	Updated to meet Standards for Training Packages	Equivalent
MTMP2085C Operate automatic CL Determination machine	AMPA2076 Operate automatic CL Determination machine	Updated to meet Standards for Training Packages	Equivalent

<b>Mapping of units of competency from MTM11 Australian Meat Industry Training Package Version 4.0 to AMP Australian Meat Processing Training Package Version 2.0</b>			
<b>Code and title MTM V4.0</b>	<b>Code and title AMP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
MTMP2086B Operate bag forming equipment	AMPA2077 Operate bag forming equipment	Updated to meet Standards for Training Packages	Equivalent
MTMP2091C Assess dentition	AMPA2080 Assess dentition	Updated to meet Standards for Training Packages	Equivalent
MTMP2092C Drop tongue	AMPA2081 Drop tongue	Updated to meet Standards for Training Packages	Equivalent
MTMP2093C Wash head	AMPA2082 Wash head	Updated to meet Standards for Training Packages	Equivalent
MTMP2094C Bone head	AMPA2083 Bone head	Updated to meet Standards for Training Packages	Equivalent
MTMP2095C Remove cheek meat	AMPA2084 Remove cheek meat	Updated to meet Standards for Training Packages	Equivalent
MTMP2096C Bar head and remove cheek meat	AMPA2085 Bar head and remove cheek meat	Updated to meet Standards for Training Packages	Equivalent
MTMP2102C Process thick skirts	AMPA2086 Process thick skirts	Updated to meet Standards for Training Packages	Equivalent
MTMP2115C Process thin skirts	AMPA2087 Process thin skirts	Updated to meet Standards for Training Packages	Equivalent
MTMP2116B Process offal	AMPA2088 Process offal	Updated to meet Standards for Training Packages	Equivalent
MTMP2117B Process runners	AMPA2089 Process runners	Updated to meet Standards for Training Packages	Equivalent
MTMP2118B Overview offal processing	AMPA2100 Overview offal processing	Updated to meet Standards for Training Packages	Equivalent
MTMP2121C Prepare and trim honeycomb	AMPA2101 Prepare and trim honeycomb	Updated to meet Standards for Training Packages	Equivalent
MTMP2122C Recover mountain chain	AMPA2102 Recover mountain chain	Updated to meet Standards for Training Packages	Equivalent
MTMP2123C Further process tripe	AMPA2103 Further process tripe	Updated to meet Standards for Training Packages	Equivalent
MTMP2124C Trim processed tripe	AMPA2104 Trim processed tripe	Updated to meet Standards for Training Packages	Equivalent
MTMP2125C Process small stock tripe	AMPA2105 Process small stock tripe	Updated to meet Standards for Training Packages	Equivalent
MTMP2126C Process bibles	AMPA2106 Process bibles	Updated to meet Standards for Training Packages	Equivalent
MTMP2127B Process maws	AMPA2107 Process maws	Updated to meet Standards for Training Packages	Equivalent
MTMP2132C Loadout meat product	AMPA2108 Loadout meat product	Updated to meet Standards for Training Packages	Equivalent

<b>Mapping of units of competency from MTM11 Australian Meat Industry Training Package Version 4.0 to AMP Australian Meat Processing Training Package Version 2.0</b>			
<b>Code and title MTM V4.0</b>	<b>Code and title AMP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
MTMP2133C Store carcass product	AMPA2109 Store carcass product	Updated to meet Standards for Training Packages	Equivalent
MTMP2134C Store carton product	AMPA2110 Store carton product	Updated to meet Standards for Training Packages	Equivalent
MTMP2135C Locate storage areas and product	AMPA2111 Locate storage areas and product	Updated to meet Standards for Training Packages	Equivalent
MTMP2136C Complete repack operation	AMPA2112 Complete re-pack operation	Updated to meet Standards for Training Packages	Equivalent
MTMP2137B bag carcass	AMPA2113 Bag carcass	Updated to meet Standards for Training Packages	Equivalent
MTMP2141C Overview offal processing on the slaughter floor	AMPA2114 Overview offal processing on the slaughter floor	Updated to meet Standards for Training Packages	Equivalent
MTMP2143C Separate offal	AMPA2115 Separate offal	Updated to meet Standards for Training Packages	Equivalent
MTMP2144C Trim offal fat	AMPA2116 Trim offal fat	Updated to meet Standards for Training Packages	Equivalent
MTMP2145C Separate and tie runners	AMPA2117 Separate and tie runners	Updated to meet Standards for Training Packages	Equivalent
MTMP2147C Recover thin skirt	AMPA2118 Recover thin skirt	Updated to meet Standards for Training Packages	Equivalent
MTMP2148C Remove thick skirt	AMPA2125 Remove thick skirts	Updated to meet Standards for Training Packages	Equivalent
MTMP2149B Remove flares	AMPA2126 Remove flares	Updated to meet Standards for Training Packages	Equivalent
MTMP2150B Recover offal	AMPA2127 Recover offal	Updated to meet Standards for Training Packages	Equivalent
MTMP2151C Overview hide, pelt, skin processing	AMPA2128 Overview hide or pelt or skin processing	Updated to meet Standards for Training Packages	Equivalent
MTMP2152C Trim hide or skin	AMPA2129 Trim hide or skin	Updated to meet Standards for Training Packages	Equivalent
MTMP2153C Salt hide or skin	AMPA2130 Salt hide or skin	Updated to meet Standards for Training Packages	Equivalent
MTMP2154C Grade hide or skin	AMPA211 Grade hide or skin	Updated to meet Standards for Training Packages	Equivalent
MTMP2155C Despatch hide or skin	AMPA2132 Despatch hide or skin	Updated to meet Standards for Training Packages	Equivalent
MTMP2156B Treat hides chemically	AMPA2133 Treat hides chemically	Updated to meet Standards for Training Packages	Equivalent

<b>Mapping of units of competency from MTM11 Australian Meat Industry Training Package Version 4.0 to AMP Australian Meat Processing Training Package Version 2.0</b>			
<b>Code and title MTM V4.0</b>	<b>Code and title AMP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
MTMP2157B Chill, ice hides	AMPA2134 Chill or ice hides	Updated to meet Standards for Training Packages	Equivalent
MTMP2158B Crop pelts	AMPA2135 Crop pelts	Updated to meet Standards for Training Packages	Equivalent
MTMP2161C Overview fellmongering operations	AMPA2136 Overview fellmongering operations	Updated to meet Standards for Training Packages	Equivalent
MTMP2162C Chemically treat skins for fellmongering process	AMPA2137 Chemically treat skins for fellmongering process	Updated to meet Standards for Training Packages	Equivalent
MTMP2163C Prepare chemicals for fellmongering	AMPA2138 Prepare chemicals for fellmongering process	Updated to meet Standards for Training Packages	Equivalent
MTMP2164C Operate wool drier and press	AMPA2139 Operate wool drier and press	Updated to meet Standards for Training Packages	Equivalent
MTMP2165C Perform sweating operations on fellmongered skills	AMPA2140 Perform sweating operation on fellmongered skins	Updated to meet Standards for Training Packages	Equivalent
MTMP2166C Perform skin fleshing operation	AMPA2146 Perform skin fleshing operation	Updated to meet Standards for Training Packages	Equivalent
MTMP2167C Skirt and weigh fellmongered wool	AMPA2147 Skirt and weigh fellmongered wool	Updated to meet Standards for Training Packages	Equivalent
MTMP2168B Operate wool puller	AMPA2148 Operate wool puller	Updated to meet Standards for Training Packages	Equivalent
MTMP2171C Dispose of condemned carcase	AMPA2149 Dispose of condemned carcase	Updated to meet Standards for Training Packages	Equivalent
MTMP2172C Skin condemned carcase	AMPA2150 Skin condemned carcase	Updated to meet Standards for Training Packages	Equivalent
MTMP2173C Eviscerate condemned carcase	AMPA2151 Eviscerate condemned carcase	Updated to meet Standards for Training Packages	Equivalent
MTMP2175C Process paunch	AMPA2152 Process paunch	Updated to meet Standards for Training Packages	Equivalent
MTMP2176C Process slink by-products	AMPA2153 Process slink by-products	Updated to meet Standards for Training Packages	Equivalent
MTMP2177C Process pet meat	AMPA2154 Process pet meat	Updated to meet Standards for Training Packages	Equivalent
MTMP2178B Skin slinks	AMPA2155 Skin slinks	Updated to meet Standards for Training Packages	Equivalent
MTMP2179B Process blood	AMPA2156 Process blood	Updated to meet Standards for Training Packages	Equivalent



<b>Mapping of units of competency from MTM11 Australian Meat Industry Training Package Version 4.0 to AMP Australian Meat Processing Training Package Version 2.0</b>			
<b>Code and title MTM V4.0</b>	<b>Code and title AMP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
MTMP2181C Overview rendering process	AMPA2157 Overview	Updated to meet Standards for Training Packages	Equivalent
MTMP2182C Operate hogger	AMPA2158 Operate hogger	Updated to meet Standards for Training Packages	Equivalent
MTMP2183C Operate blow line	AMPA2159 Operate blow line	Updated to meet Standards for Training Packages	Equivalent
MTMP2184C Operate meat meal mill	AMPA2160 Operate meat meal mill	Updated to meet Standards for Training Packages	Equivalent
MTMP2185C Operate waste recovery systems	AMPA2161 Operate waste recovery systems	Updated to meet Standards for Training Packages	Equivalent
MTMP2186C Pack and dispatch rendered products	AMPA2162 Pack and dispatch rendered products	Updated to meet Standards for Training Packages	Equivalent
MTMP2187C Break down and bone carcase for pet meat or rendering	AMPA2163 Break down and bone carcase for pet meat or rendering	Updated to meet Standards for Training Packages	Equivalent
MTMP2188C Operate air filtration system	AMPA2170 Operate air filtration system	Updated to meet Standards for Training Packages	Equivalent
MTMP2192B Clean carcase hanging equipment	AMPA2171 Clean carcase hanging equipment	Updated to meet Standards for Training Packages	Equivalent
MTMP2193B Clean amenities and grounds	AMPA2172 Clean amenities and grounds	Updated to meet Standards for Training Packages	Equivalent
MTMP2196C Overview cleaning program	AMPA2173 Overview cleaning program	Updated to meet Standards for Training Packages	Equivalent
MTMP2197C Clean after operations – boning room	AMPA2174 Clean after operations – boning room	Updated to meet Standards for Training Packages	Equivalent
MTMP2198C Clean after operations – slaughter floor	AMPA2175 Clean after operations – slaughter floor	Updated to meet Standards for Training Packages	Equivalent
MTMP2201C Transport food	AMPA2176 Transport meat and meat products	Updated to meet Standards for Training Packages	Equivalent
MTMP3001D Stun animal	AMPA3000 Stun animal	Updated to meet Standards for Training Packages	Equivalent
MTMP3002C Stick and bleed animal	AMPA3001 Stick and bleed animal	Updated to meet Standards for Training Packages	Equivalent
MTMP3003A Handle animals humanely	AMPA3003 Handle animals humanely	Updated to meet Standards for Training Packages	Equivalent

<b>Mapping of units of competency from MTM11 Australian Meat Industry Training Package Version 4.0 to AMP Australian Meat Processing Training Package Version 2.0</b>			
<b>Code and title MTM V4.0</b>	<b>Code and title AMP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
while conducting ante-mortem inspection	while conducting ante-mortem inspection		
MTMP3004A Assess effective stunning and bleeding	AMPA3003 Assess effective stunning and bleeding	Updated to meet Standards for Training Packages	Equivalent
MTMP3005A Monitor the effective operations of electrical stimulation	AMPA3004 Monitor the effective operations of electrical stimulation	Updated to meet Standards for Training Packages	Equivalent
MTMP3006C Rod weasand	AMPA3005 Rod weasand	Updated to meet Standards for Training Packages	Equivalent
MTMP3007C Seal weasand	AMPA3006 Seal weasand	Updated to meet Standards for Training Packages	Equivalent
MTMP3008C Ring bung	AMPA3007 Ring bung	Updated to meet Standards for Training Packages	Equivalent
MTMP3009C Seal bung	AMPA3008 Seal bung	Updated to meet Standards for Training Packages	Equivalent
MTMP3010A Split carcase	AMPA3009 Split carcase	Updated to meet Standards for Training Packages	Equivalent
MTMP3011C Overview legging operation	AMPA3010 Overview legging operation	Updated to meet Standards for Training Packages	Equivalent
MTMP3012C Make first leg opening cuts	AMPA3012 Make first leg opening cuts	Updated to meet Standards for Training Packages	Equivalent
MTMP3013C Make second leg opening cuts	AMPA3013 Make second leg opening cuts	Updated to meet Standards for Training Packages	Equivalent
MTMP3014C Perform legging on small stock	AMPA3014 Perform legging on small stock	Updated to meet Standards for Training Packages	Equivalent
MTMP3015A Bone neck	AMPA3020 Bone neck	Updated to meet Standards for Training Packages	Equivalent
MTMP3016B Perform "Y" cut	AMPA3021 Perform "Y" cut	Updated to meet Standards for Training Packages	Equivalent
MTMP3017A Skin head	AMPA3022 Skin head	Updated to meet Standards for Training Packages	Equivalent
MTMP3021C Explain opening cuts	AMPA3023 Explain opening cuts	Updated to meet Standards for Training Packages	Equivalent
MTMP3022C Perform flanking cuts	AMPA3024 Perform flanking cuts	Updated to meet Standards for Training Packages	Equivalent
MTMP3023C Perform brisket cuts	AMPA3025 Perform brisket cuts	Updated to meet Standards for Training Packages	Equivalent
MTMP3024C Perform rumping cuts	AMPA3026 Perform rumping cuts	Updated to meet Standards for Training Packages	Equivalent

<b>Mapping of units of competency from MTM11 Australian Meat Industry Training Package Version 4.0 to AMP Australian Meat Processing Training Package Version 2.0</b>			
<b>Code and title MTM V4.0</b>	<b>Code and title AMP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
MTMP3025C Perform rosette cuts	AMPA3027 Perform rosette cuts	Updated to meet Standards for Training Packages	Equivalent
MTMP3026C Perform midline cuts	AMPA3028 Perform midline cuts	Updated to meet Standards for Training Packages	Equivalent
MTMP3031C Scald and dehair carcase	AMPA3029 Scald and dehair carcase	Updated to meet Standards for Training Packages	Equivalent
MTMP3032C Operate pelt puller	AMPA3030 Operate pelt puller	Updated to meet Standards for Training Packages	Equivalent
MTMP3033C Operate hide puller	AMPA3031 Operate hide puller	Updated to meet Standards for Training Packages	Equivalent
MTMP3034C Remove pelt manually	AMPA3032 Remove pelt manually	Updated to meet Standards for Training Packages	Equivalent
MTMP3036C bed dress carcase	AMPA3033 Bed dress carcase	Updated to meet Standards for Training Packages	Equivalent
MTMP3037C Eviscerate animal carcase	AMPA3034 Eviscerate animal carcase	Updated to meet Standards for Training Packages	Equivalent
MTMP3038C Operate brisket cutter, saw	AMPA3040 Operate brisket cutter or saw	Updated to meet Standards for Training Packages	Equivalent
MTMP3039D Eviscerate wild game field shot carcase	AMPA3041 Eviscerate wild game animal carcase	Updated to meet Standards for Training Packages	Equivalent
MTMP3041C Backdown pig carcase	AMPA3042 Backdown pig carcase	Updated to meet Standards for Training Packages	Equivalent
MTMP3042C Prepare head for inspection	AMPA3043 Prepare head for inspection	Updated to meet Standards for Training Packages	Equivalent
MTMP3043B Operate air knife	AMPA3044 Operate air knife	Updated to meet Standards for Training Packages	Equivalent
MTMP3044B Drop sock and pull shoulder pelt	AMPA3045 Drop sock and pull shoulder pelt	Updated to meet Standards for Training Packages	Equivalent
MTMP3045B Undertake retain rail	AMPA3046 Undertake retain rail operations	Updated to meet Standards for Training Packages	Equivalent
MTMP3046A Prepare and present viscera for inspection	AMPA3047 Prepare and present viscera for inspection	Updated to meet Standards for Training Packages	Equivalent
MTMP3052C Bone small stock carcase – leg	AMPA3048 Bone small stock carcase - leg	Updated to meet Standards for Training Packages	Equivalent
MTMP3054C Slice and trim leg – small stock	AMPA3049 Slice and trim leg – small stock	Updated to meet Standards for Training Packages	Equivalent

<b>Mapping of units of competency from MTM11 Australian Meat Industry Training Package Version 4.0 to AMP Australian Meat Processing Training Package Version 2.0</b>			
<b>Code and title MTM V4.0</b>	<b>Code and title AMP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
MTMP3055C Bone large stock carcass – forequarter	AMPA3050 Bone large stock carcass – forequarter	Updated to meet Standards for Training Packages	Equivalent
MTMP3056C bone large stock carcass – hindquarter	AMPA3051 Bone large stock carcass – hindquarter	Updated to meet Standards for Training Packages	Equivalent
MTMP3057C Slice and trim large stock forequarter	AMPA3052 Slice and trim large stock forequarter	Updated to meet Standards for Training Packages	Equivalent
MTMP3058C Slice and trim large stock hindquarter	AMPA3053 Slice and trim large stock hindquarter	Updated to meet Standards for Training Packages	Equivalent
MTMP3059C Break carcass using a bandsaw	AMPA3054 Break carcass using a bandsaw	Updated to meet Standards for Training Packages	Equivalent
MTMP3060C Operate leg boning machine	AMPA3061 Operate leg boning machine	Updated to meet Standards for Training Packages	Equivalent
MTMP3061C Operate trunk boning machine	AMPA3062 Operate trunk boning machine	Updated to meet Standards for Training Packages	Equivalent
MTMP3062B Bone small stock carcass – middle	AMPA3063 Bone small stock carcass – shoulder	Updated to meet Standards for Training Packages	Equivalent
MTMP3063B Bone small stock carcass – middle	AMPA3064 Bone small stock carcass – middle	Updated to meet Standards for Training Packages	Equivalent
MTMP3064B Slice small stock carcass – shoulder	AMPA3065 Slice small stock carcass - shoulder	Updated to meet Standards for Training Packages	Equivalent
MTMP3065B Slice small stock carcass – middle	AMPA3066 Slice small stock carcass – middle	Updated to meet Standards for Training Packages	Equivalent
MTMP3066B Bone carcass using mechanical aids (large stock)	AMPA3067 Bone carcass using mechanical aids (large stock)	Updated to meet Standards for Training Packages	Equivalent
MTMP3067A Prepare and despatch meat products	AMPA3068 Prepare and despatch meat products	Updated to meet Standards for Training Packages	Equivalent
MTMP3071C Perform ante mortem inspection and make disposition	AMP3069 Perform ante mortem inspection and make disposition	Updated to meet Standards for Training Packages	Equivalent
MTMP3073B Implement food safety program	AMPA3071 Implement food safety program	Updated to meet Standards for Training Packages	Equivalent

<b>Mapping of units of competency from MTM11 Australian Meat Industry Training Package Version 4.0 to AMP Australian Meat Processing Training Package Version 2.0</b>			
<b>Code and title MTM V4.0</b>	<b>Code and title AMP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
MTMP3074B Perform carcass meat hygiene assessment	AMPA3072 Perform carcass meat hygiene assessment	Updated to meet Standards for Training Packages	Equivalent
MTMP3075B Perform process monitoring for meat hygiene assessment	AMPA3073 Perform process monitoring for meat hygiene assessment	Updated to meet Standards for Training Packages	Equivalent
MTMP3076B Perform boning room meat hygiene assessment	AMPA3074 Perform boning room meat hygiene assessment	Updated to meet Standards for Training Packages	Equivalent
MTMP3077B Perform offal meat hygiene assessment	AMPA3081 Perform offal meat hygiene assessment	Updated to meet Standards for Training Packages	Equivalent
MTMP3081C Operate batch cooker	AMPA3082 Operate batch cooker	Updated to meet Standards for Training Packages	Equivalent
MTMP3082C Operate continuous cooker	AMPA3083 Operate continuous cooker	Updated to meet Standards for Training Packages	Equivalent
MTMP3083C Operate press	AMPA3084 Operate press	Updated to meet Standards for Training Packages	Equivalent
MTMP3084C Operate wet rendering process	AMPA3085 Operate wet rendering process	Updated to meet Standards for Training Packages	Equivalent
MTMP3085C Monitor boiler operations	AMPA3086 Monitor boiler operations	Updated to meet Standards for Training Packages	Equivalent
MTMP3086C Operate tallow processing plant	AMPA3087 Operate tallow processing plant	Updated to meet Standards for Training Packages	Equivalent
MTMP3087C Operate blood processing plant	AMPA3088 Operate tallow processing plant	Updated to meet Standards for Training Packages	Equivalent
MTMP3088C Produce rendering products hygienically	AMPA3089 Produce rendered products hygienically	Updated to meet Standards for Training Packages	Equivalent
MTMP3089C Render edible products	AMPA3090 Render edible products	Updated to meet Standards for Training Packages	Equivalent
MTMP3090B Implement a Quality Assurance program for rendering plant	AMPA3091 Implement a Quality Assurance program for rendering plant	Updated to meet Standards for Training Packages	Equivalent
MTMP3095B Grade beef carcasses using Meat Standards Australia standards	AMPA3092 Grade beef carcasses using Meat Standards Australia standards	Updated to meet Standards for Training Packages	Equivalent
MTMP3099B use standard product descriptions – sheep/goats	AMPA3093 Use standard product descriptions – sheep/goats	Updated to meet Standards for Training Packages	Equivalent

<b>Mapping of units of competency from MTM11 Australian Meat Industry Training Package Version 4.0 to AMP Australian Meat Processing Training Package Version 2.0</b>			
<b>Code and title MTM V4.0</b>	<b>Code and title AMP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
MTMP3100B Use standard product descriptions – beef	AMPA3094 Use standard product descriptions – beef	Updated to meet Standards for Training Packages	Equivalent
MTMP3101B Use standard product descriptions – pork	AMPA3095 Use standard product descriptions – pork	Updated to meet Standards for Training Packages	Equivalent
MTMP3104B Use standard product descriptions – kangaroos	AMPA3096 Use standard product descriptions – kangaroo	Updated to meet Standards for Training Packages	Equivalent
MTMP3107B Perform manual chemical lean testing	AMPA3100 Perform manual chemical lean testing	Updated to meet Standards for Training Packages	Equivalent
MTMP3108A Overview of the NLIS for sheep and goats	AMPA3101 Overview of the NLIS for sheep and goats	Updated to meet Standards for Training Packages	Equivalent
MTMP3109A Overview of the NLIS program using RFIDs	AMPA3102 Overview of the NLIS program utilising RFIDs	Updated to meet Standards for Training Packages	Equivalent
MTMP3110A Manage NLIS data for livestock in lairage	AMPA3103 Manage NLIS data for livestock in lairage	Updated to meet Standards for Training Packages	Equivalent
MTMP3111A Manage NLIS data for sheep and goats in lairage	AMPA3104 Manage NLIS data for sheep and goats in lairage	Updated to meet Standards for Training Packages	Equivalent
MTMP3112A Manage NLIS for direct purchase of stock identified with an RFID	AMPA3105 Manage NLIS for direct purchase of stock identified with an RFID	Updated to meet Standards for Training Packages	Equivalent
MTMP3113A Manage NLIS for direct purchase of sheep or goats	AMPA3106 Manage NLIS for direct purchase of sheep or goats	Updated to meet Standards for Training Packages	Equivalent
MTMP3114A Manage NLIS data for saleyard purchase of livestock	AMPA3107 Manage NLIS data for saleyard purchase of livestock	Updated to meet Standards for Training Packages	Equivalent
MTMP3115A Manage NLIS data for saleyard purchase of sheep or goats	AMPA3108 Manage NLIS data for saleyard purchase of livestock	Updated to meet Standards for Training Packages	Equivalent
MTMP3116A Manage, report and upload NLIS slaughter data from RFIDs	AMPA3109 Manage, report and upload NLIS slaughter data from RFIDs	Updated to meet Standards for Training Packages	Equivalent
MTMP3117A Manage, report and upload mob	AMPA3110 Manage, report and upload mob	Updated to meet Standards for Training Packages	Equivalent

<b>Mapping of units of competency from MTM11 Australian Meat Industry Training Package Version 4.0 to AMP Australian Meat Processing Training Package Version 2.0</b>			
<b>Code and title MTM V4.0</b>	<b>Code and title AMP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
based NLIS data for sheep and goats	based NLIS data for sheep and goats		
MTMP3118A Conduct start up procedures and preoperational checks on slaughter floor NLIS data equipment	AMPA3111 Conduct start up procedures and preoperational checks on slaughter floor NLIS data equipment	Updated to meet Standards for Training Packages	Equivalent
MTMP3119A Manage NLIS data from RFIDs on the slaughter floor	AMPA3112 Manage NLIS data from RFIDs on the slaughter floor	Updated to meet Standards for Training Packages	Equivalent
MTMP3120A Prepare a kill sheet	AMPA3113 Prepare a kill sheet	Updated to meet Standards for Training Packages	Equivalent
MTMP3121A Undertake pre-slaughter checks of NVDs and PICs for NLIS for sheep and goats	AMPA3114 Undertake pre-slaughter checks of NVDs and PICs for NLIS for sheep and goats	Updated to meet Standards for Training Packages	Equivalent
MTMP3122A Undertake pre-slaughter checks of NVDs, PICs and RFIDs	AMPA3115 Undertake pre-slaughter checks of NVDs, PICs and RFIDs	Updated to meet Standards for Training Packages	Equivalent
MTMP412A Inspect poultry	AMPA409 Inspect poultry	Updated to meet Standards for Training Packages	Equivalent
MTMP413A Inspect ratites	AMPA410 Inspect ratites	Updated to meet Standards for Training Packages	Equivalent
MTMP411B Inspect wild game meat	AMPA408 Inspect wild game meat	Updated to meet Standards for Training Packages	Equivalent
MTMP3111A Manage NLIS data for pigs in lairage	AMPA3133 Manage NLIS data for pigs in lairage	Updated to meet Standards for Training Packages	Equivalent
MTMG300A Overview wild game meat industry	AMPG300 Overview wild game meat industry	Updated to meet Standards for Training Packages	Equivalent
MTMG301A operate a game harvesting vehicle	AMPG301 Operate a game harvesting vehicle	Updated to meet Standards for Training Packages	Equivalent
MTMG302A Eviscerate, inspect and tag wild game carcase in the field	AMPG302 Eviscerate, inspect and tag wild game carcase in the field	Updated to meet Standards for Training Packages	Equivalent
MTMG303A Receive and inspect wild game carcasses from the field	AMPG303 Receive and inspect wild game carcasses from the field	Updated to meet Standards for Training Packages	Equivalent

<b>Mapping of units of competency from MTM11 Australian Meat Industry Training Package Version 4.0 to AMP Australian Meat Processing Training Package Version 2.0</b>			
<b>Code and title MTM V4.0</b>	<b>Code and title AMP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
MTMG304A Receive and inspect wild games carcasses at a processing plant	AMPG304 Receive and inspect wild game carcasses at a processing plant	Updated to meet Standards for Training Packages	Equivalent
MTMG305A Store wild game carcasses	AMPG305 Store wild game carcass	Updated to meet Standards for Training Packages	Equivalent
MTMG306A Use firearms to harvest wild game	AMPG306 Use firearms to harvest wild game	Updated to meet Standards for Training Packages	Equivalent
MTMR319B Break carcass for retail sale	AMPR318 Break carcass for retail sale	Updated to meet Standards for Training Packages	Equivalent
MTMS101C Handle materials and products	AMPS101 Handle materials and products	Updated to meet Standards for Training Packages	Equivalent
MTMS102C pack smallgoods product	AMPS102 Pack smallgoods product	Updated to meet Standards for Training Packages	Equivalent
MTMS205C Package product using thermoform process	AMPS201 Package product using thermoform process	Updated to meet Standards for Training Packages	Equivalent
MTMS207C Operate bar and coder systems	AMPS203 Operate bar and coder systems	Updated to meet Standards for Training Packages	Equivalent
MTMS210B Select/identify and prepare casing	AMPS205 Select, identify and prepare casings	Updated to meet Standards for Training Packages	Equivalent
MTMS211B Manually shape and form product	AMPS206 Manually shape and form product	Updated to meet Standards for Training Packages	Equivalent
MTM213B Slice product using simple machinery	AMPS207 Slice product using simple machinery	Updated to meet Standards for Training Packages	Equivalent
MTM214B Rotate stored meat	AMPS208 Rotate stored meat	Updated to meet Standards for Training Packages	Equivalent
MTMS215B Rotate meat product	AMPS209 Rotate meat product	Updated to meet Standards for Training Packages	Equivalent
MTMS216B Inspect carton meat	AMPS210 Inspect carton meat	Updated to meet Standards for Training Packages	Equivalent
MTMS217A Prepare dry ingredients	AMPS211 Prepare dry ingredients	Updated to meet Standards for Training Packages	Equivalent
MTMS218B Measure and calculate routine workplace data	AMPA212 Measure and calculate routine workplace data	Updated to meet Standards for Training Packages	Equivalent
MTMS219A Manually link and tie product	AMPA213 Manually link and tie product	Updated to meet Standards for Training Packages	Equivalent
MTMS300B Operate mixed/bleeder unit	AMPS300 Operate mixer or blender unit	Updated to meet Standards for Training Packages	Equivalent



<b>Mapping of units of competency from MTM11 Australian Meat Industry Training Package Version 4.0 to AMP Australian Meat Processing Training Package Version 2.0</b>			
<b>Code and title MTM V4.0</b>	<b>Code and title AMP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
MTMS301B Cook, steam and cool product	AMPS301 Cook, steam and cool product	Updated to meet Standards for Training Packages	Equivalent
MTMS302B Prepare dried meat	AMPS302 Prepare dried meat	Updated to meet Standards for Training Packages	Equivalent
MTMS303B Fill casings	AMPS303 Fill casings	Updated to meet Standards for Training Packages	Equivalent
MTMS304B Thaw product – water	AMPS304 Thaw product – water	Updated to meet Standards for Training Packages	Equivalent
MTMS305B Thaw product – air	AMPS305 Thaw product – air	Updated to meet Standards for Training Packages	Equivalent
MTMS307A Sort meat	AMPS307 Sort meat	Updated to meet Standards for Training Packages	Equivalent
MTMS308A Batch meat	AMPS308 Batch meat	Updated to meet Standards for Training Packages	Equivalent
MTMS309B Operate product forming machinery	AMPS309 Operate product forming machinery	Updated to meet Standards for Training Packages	Equivalent
MTMS310B Operate link and tie machinery	AMPS310 Operate link and tie machinery	Updated to meet Standards for Training Packages	Equivalent
MTMS311B Operate complex slicing and packaging machinery	AMPS311 Operate complex slicing and packaging machinery	Updated to meet Standards for Training Packages	Equivalent
MTMS312A Prepare meat-based pates and terrines for commercial sale	AMPS312 Prepare meat-based pates and terrines for commercial sale	Updated to meet Standards for Training Packages	Equivalent
MTMS313A Prepare product formulations	AMPS313 Prepare product formulations	Updated to meet Standards for Training Packages	Equivalent
MTMS314A ferment and mature product	AMPS314 Ferment and mature product	Updated to meet Standards for Training Packages	Equivalent
MTMS315A Blend meat product	AMPS215 Blend meat product	Updated to meet Standards for Training Packages	Equivalent
MTMPS201C Clean work area during operations	AMPX202 Clean work area during operations	Updated to meet Standards for Training Packages	Equivalent
MTMPS203C Operate scales and semi-automatic labelling machinery	AMPX203 Operate scales and semi-automatic labelling machinery	Updated to meet Standards for Training Packages	Equivalent
MTMPS204C Maintain production records	AMPX204 Maintain production records	Updated to meet Standards for Training Packages	Equivalent
MTMPS205C Clean chillers	AMPX205 Clean chillers	Updated to meet Standards for Training Packages	Equivalent

<b>Mapping of units of competency from MTM11 Australian Meat Industry Training Package Version 4.0 to AMP Australian Meat Processing Training Package Version 2.0</b>			
<b>Code and title MTM V4.0</b>	<b>Code and title AMP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
MTMPS206C Operate forklift in a specific workplace	AMPX206 Operate forklift in a specific workplace	Updated to meet Standards for Training Packages	Equivalent
MTMP2039C Operate tenderiser	AMPX215 Operate tenderiser	Updated to meet Standards for Training Packages	Equivalent
MTMP2040C Operate mincer	AMPX216 Operate mincer	Updated to meet Standards for Training Packages	Equivalent
MTMS206C Package product using gas flushing process	AMPX217 Package product using gas flushing process	Updated to meet Standards for Training Packages	Equivalent
MTMS208C Operate metal detection unit	AMPX218 Operate metal detection unit	Updated to meet Standards for Training Packages	Equivalent
MTMP3105A Follow and implement an established work plan	AMPX308 Follow and implement an established work plan	Updated to meet Standards for Training Packages	Equivalent

## **New units in the AMP Australian Meat Processing Training Package Version 2.0**

<b>New units in the AMP Australian Meat Processing Training Package Version 2.0</b>			
<b>Code and title AMP V1.0</b>	<b>Code and title AMP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
Not applicable	AMPA2177 Handle working dogs in stock yards	Newly created	Not applicable
Not applicable	AMPA3116 Supervise meat packing operation	Newly created	Not applicable
Not applicable	AMPA3117 Oversee product loadout	Newly created	Not applicable
Not applicable	AMPA3118 Monitor pH and temperature decline	Newly created	Not applicable
Not applicable	AMPA3119 Apply food animal anatomy and physiology to inspection processes	Newly created	Not applicable
Not applicable	AMPA3120 Perform ante and post mortem – Ovine and Caprine	Newly created	Not applicable
Not applicable	AMPA3121 Perform ante and post mortem inspection - Bovine	Newly created	Not applicable
Not applicable	AMPA3122 Perform ante and post mortem inspection – Porcine	Newly created	Not applicable
Not applicable	AMPA3123 Perform ante and post mortem inspection	Newly created	Not applicable
Not applicable	AMPA3124 Perform ante and post mortem inspection	Unit has been created to address an emerging skill required by industry	Newly created

<b>New units in the AMP Australian Meat Processing Training Package Version 2.0</b>			
<b>Code and title AMP V1.0</b>	<b>Code and title AMP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
Not applicable	AMPA3125 Perform ante and post mortem inspection – Camels	Unit has been created to address an emerging skill required by industry	Newly created
Not applicable	AMPA3128 Perform ante and post mortem inspection – Rabbits	Unit has been created to address an emerging skill required by industry	Newly created
Not applicable	AMPA3129 Perform ante and post mortem inspection – Deer	Unit has been created to address an emerging skill required by industry	Newly created
Not applicable	AMPA3130 Perform ante and post mortem inspection – Horses	Unit has been created to address an emerging skill required by industry	Newly created
Not applicable	AMPA3131 Identify and report emergency diseases of food animals	Unit has been created to address an emerging skill required by industry	Newly created
Not applicable	AMPA3132 Perform ante and post mortem inspection – Alpacas or Llamas	Unit has been created to address an emerging skill required by industry	Newly created
Not applicable	AMPA3133 Manage NLIS data for pigs in lairage	Unit has been created to address an emerging skill required by industry	Newly created
Not applicable	AMPA3134 Overview of the NLIS Pork	Unit has been created to address an emerging skill required by industry	Newly created
Not applicable	AMPA3135 Perform ante and post mortem inspection - Calves	Unit has been created to address an emerging skill required by industry	Newly created
Not applicable	AMPX310 Perform pre-operations hygiene assessment	Unit has been created to address an emerging skill required by industry	Newly created
Not applicable	AMPX311 Monitor production of packaged product to customer specifications	Unit has been created to address an emerging skill required by industry	Newly created
Not applicable	AMPX313 Contribute to energy efficiency	Unit has been created to address an emerging skill required by industry	Newly created
Not applicable	AMPX427 Dry age meat	Unit has been created to address an emerging skill required by industry	Newly created

## **Mapping of units of competency between MTM11 Australian Meat Industry Training Package Version 4.0 and AMP Australian Meat Processing Training Package Version 1.0**

<b>Mapping of units of competency between MTM11 Australian Meat Industry Training Package Version 4.0 and AMP Australian Meat Processing Training Package Version 1.0</b>			
<b>Code and title MTM11 V4.0</b>	<b>Code and title AMP V1.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
MTMCOR201A Maintain personal equipment	AMPCOR201 Maintain personal equipment	Updated to meet Standards for Training Packages	Equivalent
MTMCOR202A Apply hygiene and sanitation practices	AMPCOR202 Apply hygiene and sanitation practices	Updated to meet Standards for Training Packages	Equivalent
MTMCOR203B Comply with Quality Assurance and HACCP requirements	AMPCOR203 Comply with Quality assurance and HACCP requirements	Updated to meet Standards for Training Packages	Equivalent
MTMCOR204A Follow safe work policies and procedures	AMPCOR204 Follow safe work policies and procedures	Updated to meet Standards for Training Packages	Equivalent
MTMCOR205A Communicate in the workplace	AMPCOR205 Communicate in the workplace	Updated to meet Standards for Training Packages	Equivalent
MTMCOR206A Overview the meat industry	AMPCOR206 Overview the meat industry	Updated to meet Standards for Training Packages	Equivalent
MTMCOR401C manage own work performance	AMPCOR401 Manage own work performance	Updated to meet Standards for Training Packages	Equivalent
MTMCOR402C Facilitate Quality Assurance process	AMPCOR402 Facilitate Quality Assurance Process	Updated to meet Standards for Training Packages	Equivalent
MTMCOR403A Participate in WHS risk control process	AMPCOR403 Participate in workplace health and safety risk control process	Updated to meet Standards for Training Packages	Equivalent
MTMCOR404A Facilitate hygiene and sanitation performance	AMPCOR404 Facilitate hygiene and sanitation performance	Updated to meet Standards for Training Packages	Equivalent
MTMP401B Utilise refrigeration index	AMPA400 Utilise refrigeration index	Updated to meet Standards for Training Packages	Equivalent
MTMP402B Implement a Meat Hygiene Assessment program	AMPA401 Implement a Meat Hygiene Assessment Program	Updated to meet Standards for Training Packages	Equivalent
MTMP403B Oversee plant compliance with the Australian standards for Meat Processing	AMPA402 Oversee plant compliance with the Australian standards for meat processing	Updated to meet Standards for Training Packages	Equivalent
MTMP404B Apply meat science	AMPA403 Apply meat science	Updated to meet Standards for Training Packages	Equivalent
MTMP405B Conduct and validate pH/temperature declines	AMPA404 Conduct and validate pH and	Updated to meet Standards for Training Packages	Equivalent

<b>Mapping of units of competency between MTM11 Australian Meat Industry Training Package Version 4.0 and AMP Australian Meat Processing Training Package Version 1.0</b>			
<b>Code and title MTM11 V4.0</b>	<b>Code and title AMP V1.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
to Meat Standards Australia standards	temperature declines to MSA standards		
MTMP406B Develop and implement Quality assurance program for a rendering plant	AMPA405 Develop and implement Quality Assurance program for a rendering plant	Updated to meet Standards for Training Packages	Equivalent
MTMP408A Inspect transportation container/vehicle	AMPA406 Inspect transportation container or vehicle	Updated to meet Standards for Training Packages	Equivalent
MTMP409A Maintain abattoir design and construction standards	AMPA407 Contribute to abattoir design and construction processes	Updated to meet Standards for Training Packages	Equivalent
MTMP414A Oversee humane handling of animals	AMPA411 Oversee humane handling of animals	Updated to meet Standards for Training Packages	Equivalent
Not applicable	AMPA412 Conduct an animal welfare audit of a meat processing plant	Unit has been created to address an emerging skill required by industry	Newly created
MTMPSR5601C Design and manage the food safety system	AMPMGT501 Design and manage the food safety system	Updated to meet Standards for Training Packages	Equivalent
MTMPSR5604C Manage new product/process development	AMPMGT502 Manage new product or process development	Updated to meet Standards for Training Packages	Equivalent
MTMPSR501A Develop and assess a meat retailing business opportunity	AMPMGT503 Develop and assess a meat retailing business opportunity	Updated to meet Standards for Training Packages	Equivalent
MTMPS5603C Develop, manage and maintain quality systems	AMPMGT504 Develop, manage and maintain quality systems	Updated to meet Standards for Training Packages	Equivalent
MTMPS5604C Manage maintenance systems	AMPMGT505 Manage maintenance systems	Updated to meet Standards for Training Packages	Equivalent
MTMPS5605C Manage utilities and energy	AMPMGT506 Manage utilities and energy	Updated to meet Standards for Training Packages	Equivalent
MTMPS5607C Manage and improve meat industry plant operations	AMPMGT507 Manage and improve meat industry plant operations	Updated to meet Standards for Training Packages	Equivalent
MTMPS5608C Manage environmental impacts of meat processing operations	AMPMGT508 Manage environmental impacts of meat processing operations	Updated to meet Standards for Training Packages	Equivalent

<b>Mapping of units of competency between MTM11 Australian Meat Industry Training Package Version 4.0 and AMP Australian Meat Processing Training Package Version 1.0</b>			
<b>Code and title MTM11 V4.0</b>	<b>Code and title AMP V1.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
MTMPS5609C Manage, maintain and continuously improve WHS plans and systems	AMPMGT509 Manage, maintain and continuously improve workplace health and safety plans and systems	Updated to meet Standards for Training Packages	Equivalent
MTMPS5610C Manage transportation of meat, meat products and meat by- products	AMPMGT510 Manage transportation of meat, meat products and by-products	Updated to meet Standards for Training Packages	Equivalent
MTMPSR601A Benchmark to manage/improve enterprise performance	AMPMGT601 Benchmark to manage and improve enterprise performance	Updated to meet Standards for Training Packages	Equivalent
MTMPSR602A Monitor and manage organisational legal responsibilities	AMPMGT602 Monitor and manage organisational legal responsibilities	Updated to meet Standards for Training Packages	Equivalent
MTMPSR603A Manage meat processing systems to maintain and improve product quality	AMPMGT603 Manage meat processing systems to maintain and improve product quality	Updated to meet Standards for Training Packages	Equivalent
MTMPSR604A Manage effective operation of meat enterprise cold chain and refrigeration systems	AMPMGT604 Manage effective operation of meat enterprise cold chain and refrigeration systems	Updated to meet Standards for Training Packages	Equivalent
MTMPRS606A Assess and purchase livestock	AMPMGT605 Assess and purchase livestock	Updated to meet Standards for Training Packages	Equivalent
MTMPRS607A Analyse and develop enterprise systems for new opportunities	AMPMGT606 Analyse and develop enterprise systems for new opportunities	Updated to meet Standards for Training Packages	Equivalent
MTMPRS608A Establish new markets	AMPMGT607 Establish new markets	Updated to meet Standards for Training Packages	Equivalent
MTMBUS701A Manage financial performance	AMPMGT801 Manage financial performance	Updated to meet Standards for Training Packages	Equivalent
MTMBUS702A Provide strategic leadership	AMPMGT802 Provide strategic leadership	Updated to meet Standards for Training Packages	Equivalent
MTMBUS703A Communicate and negotiate in a culturally diverse context	AMPMGT803 Communicate and negotiate in a culturally diverse context	Updated to meet Standards for Training Packages	Equivalent
MTMBUS704A Develop and enhance collaborative	AMPMGT804 Develop and enhance collaborative	Updated to meet Standards for Training Packages	Equivalent

<b>Mapping of units of competency between MTM11 Australian Meat Industry Training Package Version 4.0 and AMP Australian Meat Processing Training Package Version 1.0</b>			
<b>Code and title MTM11 V4.0</b>	<b>Code and title AMP V1.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
partnerships and relationships	partnerships and relationships		
MTMBUS705A Develop and manage international business operations	AMPMGT805 Develop and manage international business operations	Updated to meet Standards for Training Packages	Equivalent
MTMBUS706A Commercialise research technology product/idea	AMPMGT806 Commercialise research and technology product or idea	Updated to meet Standards for Training Packages	Equivalent
MTMBUS801A Manage change to organisational electronic technology systems	AMPMGT807 Manage change to organisational electronic technology systems	Updated to meet Standards for Training Packages	Equivalent
MTMBUS802A Undertake research project	AMPMGT808 Undertake research project	Updated to meet Standards for Training Packages	Equivalent
MTMBUS803A Analyse data for business decision making	AMPMGT809 Analyse data for business decision making	Updated to meet Standards for Training Packages	Equivalent
MTMR101C Identify species and meat cuts	AMPR101 Identify species and meat cuts	Updated to meet Standards for Training Packages	Equivalent
MTMR102C Trim meat for further processing	AMPR102 Trim meat for further processing	Updated to meet Standards for Training Packages	Equivalent
MTMR103C Store meat product	AMPR103 Store meat product	Updated to meet Standards for Training Packages	Equivalent
MTMR104C Prepare minced meat and minced meat products	AMPR104 Prepare minced meat and minced meat products	Updated to meet Standards for Training Packages	Equivalent
MTMR106C Provide service to customers	AMPR105 Provide service to customers	Updated to meet Standards for Training Packages	Equivalent
MTMR107C Process sales transactions	AMPR106 Process sales transactions	Updated to meet Standards for Training Packages	Equivalent
MTMR108B Undertake minor routine maintenance	AMPR107 Undertake minor routine maintenance	Updated to meet Standards for Training Packages	Equivalent
MTMR109B Monitor meat temperature from receipt to sale	AMPR108 Monitor meat temperature from	Updated to meet Standards for Training Packages	Equivalent

<b>Mapping of units of competency between MTM11 Australian Meat Industry Training Package Version 4.0 and AMP Australian Meat Processing Training Package Version 1.0</b>			
<b>Code and title MTM11 V4.0</b>	<b>Code and title AMP V1.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
	receival to sale		
MTMR201C Break and cut product using a bandsaw	AMPR201 Break and cut product using a bandsaw	Updated to meet Standards for Training Packages	Equivalent
MTMR202C Provide advice on cooking and storage of meat products	AMPR202 Provide advice on cooking and storage of meat products	Updated to meet Standards for Training Packages	Equivalent
MTMR203C Select, weigh and package meat for sale	AMPR203 Select, weigh and package meat for sale	Updated to meet Standards for Training Packages	Equivalent
MTMR204C package product using manual packing and labelling equipment	AMPR204 Package products using manual packing and labelling equipment	Updated to meet Standards for Training Packages	Equivalent
MTMR207B Use basic methods of meat cookery	AMPR205 Use basic methods of meat cookery	Updated to meet Standards for Training Packages	Equivalent
MTMR208B Vacuum pack product in a retail operation	AMPR206 Vacuum pack products in a retail operation	Updated to meet Standards for Training Packages	Equivalent
MTMR209B Undertake routine preventative maintenance	AMPR207 Undertake routine preventative maintenance	Updated to meet Standards for Training Packages	Equivalent
MTMR210B make and sell sausages	AMPR208 Make and sell sausages	Updated to meet Standards for Training Packages	Equivalent
MTMR211B Produce and sell value-added products	AMPR209 Produce and sell value added products	Updated to meet Standards for Training Packages	Equivalent
MTMR212B Receive meat product	AMPR210 Receive meat products	Updated to meet Standards for Training Packages	Equivalent
Not applicable	AMPR211 Provide advice on meal solutions in a meat retail outlet	Unit has been created to address an emerging skill required by industry	Newly created
Not applicable	AMPR212 Clean meat retail work area	Unit has been created to address an emerging skill required by industry	Newly created
MTMR301C Prepare specialised cuts	AMPR301 Prepare specialised cuts	Updated to meet Standards for Training Packages	Equivalent



<b>Mapping of units of competency between MTM11 Australian Meat Industry Training Package Version 4.0 and AMP Australian Meat Processing Training Package Version 1.0</b>			
<b>Code and title MTM11 V4.0</b>	<b>Code and title AMP V1.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
MTMR302C Assess carcase/product quality	AMPR302 Assess carcase or product quality	Updated to meet Standards for Training Packages	Equivalent
MTMR303C Calculate yield of carcase or product	AMPR303 Calculate yield of carcase or product	Updated to meet Standards for Training Packages	Equivalent
MTMR304C Manage stock	AMPR304 Manage stock	Updated to meet Standards for Training Packages	Equivalent
MTMR305C Meet customer needs	AMPR305 Meet customer needs	Updated to meet Standards for Training Packages	Equivalent
MTMR306C Provide advice on nutritional role of meat	AMPR306 Provide advice on nutritional role of meat	Updated to meet Standards for Training Packages	Equivalent
MTMR307C Merchandise products, services	AMPR307 Merchandise products, services	Updated to meet Standards for Training Packages	Equivalent
MTMR309C Prepare, roll, sew and net meat	AMPR308 Prepare, roll, sew and net meat	Updated to meet Standards for Training Packages	Equivalent
MTMR310C Bone and fillet poultry	AMPR309 Bone and fillet poultry	Updated to meet Standards for Training Packages	Equivalent
MTMR311C Cost and price meat products	AMPR310 Cost and price meat products	Updated to meet Standards for Training Packages	Equivalent
MTMR312C Prepare portion control to specifications	AMPR311 Prepare portion control to specifications	Updated to meet Standards for Training Packages	Equivalent
MTMR313C Bone game meat	AMPR312 Bone game meat	Updated to meet Standards for Training Packages	Equivalent
MTMR314B order stock in a meat enterprise	AMPR313 Order stock in a meat enterprise	Updated to meet Standards for Training Packages	Equivalent
MTMR315B Calculate and present statistical data in a meat enterprise	AMPR314 Calculate and present statistical data in a meat enterprise	Updated to meet Standards for Training Packages	Equivalent
MTMR316B Utilise the Meat Standards Australia system for beef to meet customer requirements	AMPR315 Utilise the Meat Standards Australia system to meet customer requirements	Updated to meet Standards for Training Packages	Equivalent
MTMR317B Cure, corn and sell product	AMPR316 Cure, corn and sell product	Updated to meet Standards for Training Packages	Equivalent
MTMR318B Assess and sell poultry product	AMPR317 Assess and sell poultry product	Updated to meet Standards for Training Packages	Equivalent
MTMR320B Locate, identify and assess meat cuts	AMPR319 Locate, identify and assess meat cuts	Updated to meet Standards for Training Packages	Equivalent

<b>Mapping of units of competency between MTM11 Australian Meat Industry Training Package Version 4.0 and AMP Australian Meat Processing Training Package Version 1.0</b>			
<b>Code and title MTM11 V4.0</b>	<b>Code and title AMP V1.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
MTMR321A Assess and address customer preferences	AMPR320 Assess and address customer preferences	Updated to meet Standards for Training Packages	Equivalent
MTMR322A Collect and prepare standard samples	AMPR321 Collect and prepare standard samples	Updated to meet Standards for Training Packages	Equivalent
MTMR323A Prepare and produce value added products	AMPR322 Prepare and produce value added products	Updated to meet Standards for Training Packages	Equivalent
Not applicable	AMPR323 Break small stock carcasses for retail sale	Unit has been created to address an emerging skill required by industry	Newly created
Not applicable	AMPR324 Break large stock carcasses for retail sale	Unit has been created to address an emerging skill required by industry	Newly created
Not applicable	AMPR325 Prepare cooked meat product for retail sale	Unit has been created to address an emerging skill required by industry	Newly created
MTMR201C Prepare and operate bandsaw	AMPX201 Prepare and operate bandsaw	Updated to meet Standards for Training Packages	Equivalent
MTMR203A Sharpen knives	AMPX209 Sharpen knives	Updated to meet Standards for Training Packages	Equivalent
MTM201C Prepare and slice meat cuts	AMPX210 Prepare and slice meat cuts	Updated to meet Standards for Training Packages	Equivalent
MTMSR202C Trim meat to specifications	AMPX211 Trim meat to specifications	Updated to meet Standards for Training Packages	Equivalent
MTMSR203C Package product using automatic packing and labelling equipment	AMPX212 Package product using automatic packing and labelling equipment	Updated to meet Standards for Training Packages	Equivalent
MTMSR204C Despatch meat product	AMPX213 Despatch meat product	Updated to meet Standards for Training Packages	Equivalent
MTMSR215A Package meat and smallgoods product for retail sale	AMPX214 Package meat and smallgoods product for retail sale	Updated to meet Standards for Training Packages	Equivalent
MTMSR302C Prepare primal cuts	AMPX304 Prepare primal cuts	Updated to meet Standards for Training Packages	Equivalent
MTMSR303A Smoke product	AMPX305 Smoke product	Updated to meet Standards for Training Packages	Equivalent
MTMP3102B Provide coaching	AMPX306 Provide coaching	Updated to meet Standards for Training Packages	Equivalent
MTMP3103B Provide mentoring	AMPX307 Provide mentoring	Updated to meet Standards for Training Packages	Equivalent

<b>Mapping of units of competency between MTM11 Australian Meat Industry Training Package Version 4.0 and AMP Australian Meat Processing Training Package Version 1.0</b>			
<b>Code and title MTM11 V4.0</b>	<b>Code and title AMP V1.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
MTMS306B Identify and repair equipment faults	AMPX309 Identify and repair equipment faults	Updated to meet Standards for Training Packages	Equivalent
MTMPS411C Monitor meat preservation process	AMPX402 Monitor and overview the production of processed meats and smallgoods	Updated to meet Standards for Training Packages	Equivalent
MTMPS414B Monitor and overview the production of Uncooked Comminuted Fermented Meat (UCFM)	AMPX403 Monitor and overview the production of Uncooked Comminuted Fermented Meat (UCFM)	Updated to meet Standards for Training Packages	Equivalent
MTMPS415A Conduct an internal audit of a documented program	AMPX404 Conduct an internal audit of a documented program	Updated to meet Standards for Training Packages	Equivalent
MTMPS416A Conduct statistical analysis of process	AMPX405 Conduct statistical analysis of process	Updated to meet Standards for Training Packages	Equivalent
MTMPS417A Manage/oversee an external audit of the establishment's quality system	AMPX406 Manage or oversee an external audit of the establishment's quality system	Updated to meet Standards for Training Packages	Equivalent
MTMPS418A Oversee export requirements	AMPX407 Oversee export requirements	Updated to meet Standards for Training Packages	Equivalent
MTMPSR401C Coordinate contracts	AMPX408 Coordinate contracts	Updated to meet Standards for Training Packages	Equivalent
MTMPSR402C Prepare and evaluate resource proposals	AMPX409 Prepare and evaluate resource proposals	Updated to meet Standards for Training Packages	Equivalent
MTMPSR403C Facilitate achievement of enterprise environmental policies and goals	AMPX410 Facilitate achievement of enterprise environmental policies and goals	Updated to meet Standards for Training Packages	Equivalent
MTMPSR404C Foster a learning culture in a meat enterprise	AMPX411 Foster a learning culture in a meat enterprise	Updated to meet Standards for Training Packages	Equivalent
MTMPSR405C Build productive and effective workplace relationships	AMPX412 Build productive and effective workplace relationships	Updated to meet Standards for Training Packages	Equivalent
MTMPSR406C Manage and maintain a food safety plan	AMPX413 Manage and maintain a food safety plan	Updated to meet Standards for Training Packages	Equivalent

<b>Mapping of units of competency between MTM11 Australian Meat Industry Training Package Version 4.0 and AMP Australian Meat Processing Training Package Version 1.0</b>			
<b>Code and title MTM11 V4.0</b>	<b>Code and title AMP V1.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
MTMPSR407A Assess and evaluate meat industry requirements and processes	AMPX414 Assess and evaluate meat industry requirements and processes	Updated to meet Standards for Training Packages	Equivalent
MTMPSR408A Specify beef product using AUS-MEAT language	AMPX415 Specify beef product using AUS- MEAT language	Updated to meet Standards for Training Packages	Equivalent
MTMPSR409A Specify sheep product using AUS-MEAT language	AMPX416 Specify sheep product using AUS-MEAT language	Updated to meet Standards for Training Packages	Equivalent
MTMPSR410A Specify pork product using AUS-MEAT language	AMPX417 Specify pork product using AUS- MEAT language	Updated to meet Standards for Training Packages	Equivalent
MTMPSR411A Lead communication in the workplace	AMPX418 Lead communication in the workplace	Updated to meet Standards for Training Packages	Equivalent
MTMPSR412A Participate in product recall	AMPX419 Participate in product recall	Updated to meet Standards for Training Packages	Equivalent
MTMPSR413A Participate in ongoing development and implementation of a HACCP and Quality Assurance system	AMPX420 Participate in the ongoing development and implementation of a HACCP and Quality Assurance system	Updated to meet Standards for Training Packages	Equivalent
MTMPSR414A Establish sampling program	AMPX421 Establish sampling program	Updated to meet Standards for Training Packages	Equivalent
MTMPSR415A Develop and implement work instructions and SOPs	AMPX422 Develop and implement work and instructions and SOPs	Updated to meet Standards for Training Packages	Equivalent
MTMP407B Supervise new recruits	AMPX423 Supervise new recruits	Updated to meet Standards for Training Packages	Equivalent
Not applicable	AMPX424 Raise and validate requests for export permits and Meat Transfer Certificates	Unit has been created to address an emerging skill required by industry	Newly created
Not applicable	AMPX425 Conduct a document review	Unit has been created to address an emerging skill required by industry	Newly created
Not applicable	AMPX426 Undertake chiller assessment to AUS-MEAT requirements	Unit has been created to address an emerging skill required by industry	Newly created

## Skill set mapping information

The information provided is a general summary only. Skills Impact recommends using the Compare Content Tool available on the [training.gov.au](http://training.gov.au) (TGA) website for more information about specific changes. Visit <https://www.youtube.com/watch?v=EjhNe3Bu0H4> to watch a video on how to use this tool.

### Mapping of skill sets between AMP Australian Meat Processing Training Package Version 7.0 and 8.0

Mapping of skill sets between AMP Australian Meat Processing Training Package Version 7.0 and 8.0			
Code and title AMP V7.0	Code and title AMP V8.0	Comments	Equivalence statement
AMPSS00001 Animal Welfare Skill Set Release 2	AMPSS00001 Animal Welfare Skill Set Release 3	Updated unit codes	Equivalent
Not applicable	AMPSS00081 Meat Processing Mentor	This skill set has been created to address a skill or task required by industry that is not covered by an existing skill set	Newly created
Not applicable	AMPSS00082 Pathway to Certificate IV in Meat Skill Set	This skill set has been created to address a skill or task required by industry that is not covered by an existing skill set	Newly created

### Mapping of skill sets between AMP Australian Meat Processing Training Package Version 6.0 and 7.0

Mapping of skill sets between AMP Australian Meat Processing Training Package Version 6.0 and 7.0			
Code and title AMP V6.0	Code and title AMP V7.0	Comments	Equivalence statement
Not applicable	AMPSS00077 Operate a Rendering Plant that includes Batch Cooking Skill Set	Skill set has been created to address a defined industry need	Newly created
Not applicable	AMPSS00078 Operate a Rendering Plant that includes Continuous Cooking Skill Set	Skill set has been created to address a defined industry need	Newly created
Not applicable	AMPSS00079 Operate a Rendering Plant that includes Low Temperature Cooking Skill Set	Skill set has been created to address a defined industry need	Newly created

## Mapping of skill sets between AMP Australian Meat Processing Training Package Version 5.0 and 7.0

Mapping of skill sets between AMP Australian Meat Processing Training Package Version 5.0 and 7.0			
Code and title AMP V5.0	Code and title AMP V7.0	Comments	Equivalence statement
AMPSS00012 Cook and Process Meats for Meat Retail Product Range Skill Set Release 1	AMPSS00080 Prepare Cooked and Processed Meat for Retail Product Range Skill Set Release 1	Title, description, pathways, target group information, suggested words for statement of attainment and one unit code updated.	Equivalent
AMPSS00049 Produce Cooked Fermented Meat Products Skill Set Release 1	AMPSS00049 Produce Cooked Fermented Meat Products Skill Set Release 2	Description, pathways, target group information, suggested words for statement of attainment and one unit code updated.	Equivalent
AMPSS00050 Produce Cooked Meat Products Skill Set Release 1	AMPSS00050 Produce Cooked Meat Products Skill Set Release 2	Description, pathways, target group information, suggested words for statement of attainment and one unit code updated.	Equivalent
AMPSS00051 Produce Dried Meat Products Skill Set Release 1	AMPSS00051 Produce Dried Meat Products Skill Set Release 2	Description, pathways, target group information, suggested words for statement of attainment and one unit code updated.	Equivalent
AMPSS00052 Produce Smoked Meat Products Skill Set Release 1	AMPSS00052 Produce Smoked Meat Products Skill Set Release 2	Description, pathways, target group information, suggested words for statement of attainment and one unit code updated.	Equivalent
AMPSS00053 Produce UCFM Products Skill Set Release 1	AMPSS00053 Produce UCFM Products Skill Set Release 2	Description, pathways, target group information, suggested words for statement of attainment and one unit code updated.	Equivalent

## Mapping of skill sets between AMP Australian Meat Processing Training Package Version 5.0 and 5.1

Mapping of skill sets between AMP Australian Meat Processing Training Package Version 5.0 and 5.1			
Code and title AMP V5.0	Code and title AMP V5.1	Comments	Equivalence statement
AMPSS00074 Poultry Processing Supervisor Skill Set	Not applicable	Skill set deleted due to removal of units which has resulted in the outcomes described by the skill set not longer being met. Units removed have been deleted as part of meeting Skills Ministers' priority of removing training products with low or no enrolments, as agreed by the AISC	Deleted

## Mapping of skill sets between AMP Australian Meat Processing Training Package Version 4.0 and 5.0

Mapping of skill sets between AMP Australian Meat Processing Training Package Version 4.0 and 5.0			
Code and title AMP V4.0	Code and title AMP V5.0	Comments	Equivalence statement
AMPSS00057 Meat Processing Waste Water Operator Skill Set (level 1) Release 2	AMPSS00057 Meat Processing Waste Water Operator Skill Set (level 1) Release 3	Superseded units updated: NWPGEN008 replaced with NWPGEN021 NWPNET023 replaced with NWPNT040 NWPTRT061 replaced with NWPTRT027	Equivalent
AMPSS00058 Meat Processing Waste Water Irrigation Skill Set (level 2) Release 1	AMPSS00058 Meat Processing Waste Water Irrigation Skill Set (level 2) Release 2	Superseded units updated: NWPTRT061 replaced with NWPTRT027 NWPTRT062 replaced with NWPTRT028	Equivalent
AMPSS00059 Meat Processing Waste Water Non-irrigation Skill Set (level 2) Release 1	AMPSS00059 Meat Processing Waste Water Non-irrigation Skill Set (level 2) Release 2	Superseded units updated: NWPNET042 replaced with NWPNET052 NWPTRT061 replaced with NWPTRT027 NWPTRT052 replaced with NWPTRT022 NWPTRT054 replaced with NWPTRT024	Equivalent
Not applicable	AMPSS00065 Meat Processing Halal Slaughter Skill Set	Skill set has been created to address a defined industry need	Newly created

<b>Mapping of skill sets between AMP Australian Meat Processing Training Package Version 4.0 and 5.0</b>			
<b>Code and title AMP V4.0</b>	<b>Code and title AMP V5.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
Not applicable	AMPSS00066 Wild Game Harvest Internal Auditor Skill Set	Skill set has been created to address a defined industry need	Newly created
Not applicable	AMPSS00067 Poultry Processing Quality Assurance Skill Set	Skill set has been created to address a defined industry need	Newly created
Not applicable	AMPSS00068 Poultry Pre-processing Skill Set (Electrical Stunning)	Skill set has been created to address a defined industry need	Newly created
Not applicable	AMPSS00069 Poultry Stunning, Bleeding, Scalding and De-feathering Skill Set	Skill set has been created to address a defined industry need	Newly created
Not applicable	AMPSS00070 Poultry Evisceration Skill Set	Skill set has been created to address a defined industry need	Newly created
Not applicable	AMPSS00071 Poultry Processing Boning and Filleting Skill Set	Skill set has been created to address a defined industry need	Newly created
Not applicable	AMPSS00072 Poultry Further Processing Skill Set	Skill set has been created to address a defined industry need	Newly created
Not applicable	AMPSS00073 Poultry Processing Waste Disposal Skill Set	Skill set has been created to address a defined industry need	Newly created
Not applicable	AMPSS00074 Poultry Processing Supervisor Skill Set	Skill set has been created to address a defined industry need	Newly created
Not applicable	AMPSS00075 Poultry Pre-processing Skill Set (Gas Stunning)	Skill set has been created to address a defined industry need	Newly created
Not applicable	AMPSS00076 Poultry Processing Initial Chilling Skill Set	Skill set has been created to address a defined industry need	Newly created

### **Mapping of skill sets between AMP Australian Meat Processing Training Package Version 3.0 and 4.0**

<b>Mapping of skill sets between AMP Australian Meat Processing Training Package Version 3.0 and 4.0</b>			
<b>Code and title AMP V3.0</b>	<b>Code and title AMP V4.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
AMPSS00001 Animal Welfare Officer Skill Set	AMPSS00001 Animal Welfare Officer Skill Set	Updated unit code	Equivalent



Mapping of skill sets between AMP Australian Meat Processing Training Package Version 3.0 and 4.0			
Code and title AMP V3.0	Code and title AMP V4.0	Comments	Equivalence statement
Release 1	Release 2		
AMPSS00029 Lairage Supervisor Skill Set Release 1	AMPSS00029 Lairage Supervisor Skill Set Release 2	Updated unit code	Equivalent
AMPSS00037 - Meat Industry Microbiological Testing Skill Set Release 1	AMPSS00037 - Meat Industry Microbiological Testing Skill Set Release 2	Updated unit codes	Equivalent
AMPSS00055 Transport Livestock Skill Set Release 1	AMPSS00055 Transport Livestock Skill Set Release 2	Updated unit code	Equivalent
AMPSS00060 Meat Processing Waster Water Environment Officer Skill Set (level 3) Release 1	AMPSS00060 Meat Processing Waster Water Environment Officer Skill Set (level 3) Release 2	Updated unit codes	Equivalent
Not applicable	AMPSS00062 Food Processing Pest Control Skill Set	Skill set has been created to address a defined industry need	Newly created
Not applicable	AMPSS00063 Meat Processing Warehouse Operator Skill Set	Skill set has been created to address a defined industry need	Newly created
Not applicable	AMPSS00064 Meat Processing Warehouse Supervisor Skill Set	Skill set has been created to address a defined industry need	Newly created

## Mapping of skill sets between AMP Australian Meat Processing Training Package Version 2.0 and 3.0

Mapping of skill sets between AMP Australian Meat Processing Training Package Version 2.0 and 3.0			
Code and title AMP V2.0	Code and title AMP V3.0	Comments	Equivalence statement
AMPSS00057 Meat Processing Waste Water Operator Skill Set (level 1)	AMPSS00057 Meat Processing Waste Water Operator Skill Set (level 1)	Updated 3 deleted units with NWPGEN008 Sample and test wastewater, NWPTRT061 Operate and control wastewater processes and NWPNET023 Maintain and repair network assets for wastewater.	Equivalent
Not applicable	AMPSS00061 Animal Welfare Officer Assistant Skill set	Skill set has been created to address a defined industry need	<b>Newly created</b>

## Mapping of skill sets between MTM11 Australian Meat Industry Training Package Version 4.0 to AMP Australian Meat Processing Training Package Version 2.0

<b>Mapping of skill sets between MTM11 Australian Meat Industry Training Package Version 4.0 to AMP Australian Meat Processing Training Package Version 2.0</b>			
<b>Code and title MTM11 V4.0</b>	<b>Code and title AMP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
MTMSS00001 Animal Welfare Officer Skill Set	AMPSS00001 Animal Welfare Officer Skill Set	Updated to meet Standards for Training Packages	Equivalent
MTMSS00002 Bandsaw Operator (Meat Retail) Skill Set	AMPSS00002 Bandsaw Operator (Meat Retail) Skill Set	Updated to meet Standards for Training Packages	Equivalent
MTMSS00003 Bandsaw Operator (Small Stock) Skill Set	AMPSS00003 Bandsaw Operator (Small Stock) Skill Set	Updated to meet Standards for Training Packages	Equivalent
MTMSS00004 Basic Bandsaw Operator Skill Set	AMPSS00004 Basic Bandsaw Operator Skill Set	Updated to meet Standards for Training Packages	Equivalent
MTMSS00005 Basic Meat Industry Skill Set	AMPSS00005 Basic Meat Industry Skill Set	Updated to meet Standards for Training Packages	Equivalent
MTMSS00006 Carcase Trimming (Contamination Trim) Skill Set	AMPSS00006 Carcase Trimming (Contamination Trim) Skill Set	Updated to meet Standards for Training Packages	Equivalent
MTMSS00007 Carcase Trimming (Retain Rail) Skill Set	AMPSS00007 Carcase Trimming (Retain Rail) Skill Set	Updated to meet Standards for Training Packages	Equivalent
MTMSS00008 Carcase Trimming (Specifications Trim – Knife) Skill Set	AMPSS00008 Carcase Trimming (Specifications Trim – Knife)	Updated to meet Standards for Training Packages	Equivalent
MTMSS00009 Carcase Trimming (Specifications Trim – Whizzard Knife) Skill Set	AMPSS00009 Carcase Trimming (Specifications Trim – Whizzard Knife) Skill Set	Updated to meet Standards for Training Packages	Equivalent
MTMSS00010 Carcase Trimming (SRM Removal) Skill Set	AMPSS00010 Carcase Trimming (SRM Removal) Skill Set	Updated to meet Standards for Training Packages	Equivalent
MTMSS00011 Cheek Meat Recovery Skill Set	AMPSS00011 Cheek Meat Recovery Skill Set	Updated to meet Standards for Training Packages	Equivalent
MTMSS00012 Cooked and Processed Meats for Meat Retail	AMPSS00012 Cooked and Processed Meats for	Updated to meet Standards for Training Packages	Equivalent

<b>Mapping of skill sets between MTM11 Australian Meat Industry Training Package Version 4.0 to AMP Australian Meat Processing Training Package Version 2.0</b>			
<b>Code and title MTM11 V4.0</b>	<b>Code and title AMP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
Product Range Skill Set	Meat Retail Product Range Skill Set		
MTMSS00013 Despatch Carcase from the Slaughter Floor Skill Set	AMP00013 Despatch Carcase from the Slaughter Floor Skill Set	Updated to meet Standards for Training Packages	Equivalent
MTMSS00014 Effective Stunning (Captive Bolt) Skill Set	AMP00014 Effective Stunning (Captive Bolt) Skill Set	Updated to meet Standards for Training Packages	Equivalent
MTMSS00015 Effective Stunning (Electrical Stunning) Skill Set	AMPSS00015 Effective Stunning (Electrical Stunning)	Updated to meet Standards for Training Packages	Equivalent
MTMSS00016 Effective Stunning (Gas Stunning) Skill Set	AMPSS00016 Effective Stunning (Gas Stunning) Skill Set	Updated to meet Standards for Training Packages	Equivalent
MTMSS00017 Fellmongering Skill Set	AMPSS00017 Fellmongering Skill Set	Updated to meet Standards for Training Packages	Equivalent
MTMSS00018 Game Harvester Skill Set	AMPSS00018 Game Harvester Skill Set	Updated to meet Standards for Training Packages	Equivalent
MTMSS00019 Game Industry Depot Management Skill Set	AMPSS00019 Game Industry Depot Management Skill Set	Updated to meet Standards for Training Packages	Equivalent
MTMSS00020 Game Pre-dressing Inspection Skill Set	AMPSS00020 Game Pre-dressing Inspection Skill Set	Updated to meet Standards for Training Packages	Equivalent
MTMSS00021 Green Offal Processing (Clean Trip Room) Skill Set	AMPSS00021 Green Offal Processing (Clean Tripe Room) Skill Set	Updated to meet Standards for Training Packages	Equivalent
MTMSS00022 Green Offal Processing (Maws Processing) Skill Set	AMPSS00022 Green Offal Processing (Maws Processing) Skill Set	Updated to meet Standards for Training Packages	Equivalent
MTMSS00023 Green Offal Processing (Paunch Opening and Trim – Beef) Skill Set	AMPSS00023 Green Offal Processing (Paunch Opening and Trim – Beef) Skill Set	Updated to meet Standards for Training Packages	Equivalent
MTMSS00026 Green Offal Processing (Runner Room) Skill Set	AMPSS00025 Green Offal Processing (Runner Room) Skill Set	Updated to meet Standards for Training Packages	Equivalent
MTMSS00027 Head Chain Operator Skill Set	AMPSS00026 Head Chain Operator Skill Set	Updated to meet Standards for Training Packages	Equivalent

<b>Mapping of skill sets between MTM11 Australian Meat Industry Training Package Version 4.0 to AMP Australian Meat Processing Training Package Version 2.0</b>			
<b>Code and title MTM11 V4.0</b>	<b>Code and title AMP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
MTMSS00028 Human Slaughter of Animals Skill Set	AMPSS00027 Humane Slaughter of Animals Skill Set	Updated to meet Standards for Training Packages	Equivalent
MTMSS00029 Knife Sharpening Skill Set	AMPSS00028 Knife Sharpening Skill Set	Updated to meet Standards for Training Packages	Equivalent
MTMSS00030 Lairage Supervisor Skill Set	AMPSS00029 Lairage Supervisor Skill Set	Updated to meet Standards for Training Packages	Equivalent
MTMSS00031 Loadout Carcase Product Skill Set	AMPSS00030 Loadout Carcase Product Skill Set	Updated to meet Standards for Training Packages	Equivalent
MTMSS00032 Loadout Carton Product Skill Set	AMPSS00031 Loadout Carton Product Skill Set	Updated to meet Standards for Training Packages	Equivalent
MTMSS00033 Meat Hygiene Assessment (Carcase) Skill Set	AMPSS00032 Meat Hygiene Assessment (Carcase) Skill Set	Updated to meet Standards for Training Packages	Equivalent
MTMSS00034 Meat Hygiene Assessment (Carton Meat) Skill Set	AMPSS00033 Meat Hygiene Assessment (Carton Meat) Skill Set	Updated to meet Standards for Training Packages	Equivalent
MTMSS00035 Meat Hygiene (Offal Room) Skill Set	AMPSS00034 Meat Hygiene Assessment (Offal Room) Skill Set	Updated to meet Standards for Training Packages	Equivalent
MTMSS00036 Meat Hygiene Assessment (Process Monitoring) Skill Set	AMPSS00035 Meat Hygiene Assessment (Process Monitoring) Skill Set	Updated to meet Standards for Training Packages	Equivalent
MTMSS00037 Meat Hygiene Assessment Officer Skill Set	AMPSS00036 Meat Hygiene Assessment Officer Skill Set	Updated to meet Standards for Training Packages	Equivalent
MTMSS00038 Meat Industry Microbiological Testing Skill Set	AMPSS00037 Meat Industry Microbiological Testing Skill Set	Updated to meet Standards for Training Packages	Equivalent
MTMSS00039 Meat Packer (Boning Room) Skill Set	AMPSS00038 Meat Packer (Boning Room) Skill Set	Updated to meet Standards for Training Packages	Equivalent
MTMSS00040 Meat Packer (Offal Room) Skill Set	AMPSS00039 Meat Packer (Offal Room) Skill Set	Updated to meet Standards for Training Packages	Equivalent
MTMSS00041 Meat Processing Cleaner (Amenities) Skill Set	AMPSS00040 Meat Processing Cleaner (Amenities) Skill Set	Updated to meet Standards for Training Packages	Equivalent
MTMSS00042 Meat Processing Cleaner (Boning Room) Skill Set	AMPSS00041 Meat Processing Cleaner (Boning Room) Skill Set	Updated to meet Standards for Training Packages	Equivalent

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<b>Code and title MTM11 V4.0</b>	<b>Code and title AMP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
MTMSS00043 Meat Processing Cleaner (Chiller) Skill Set	AMPSS00042 Meat Processing Cleaner (Chiller) Skill Set	Updated to meet Standards for Training Packages	Equivalent
MTMSS00044 Meat Processing Cleaner (Slaughter Floor) Skill Set	AMPSS00043 Meat Processing Cleaner (Slaughter Floor) Skill Set	Updated to meet Standards for Training Packages	Equivalent
MTMSS00045 Meat Processing Core Skill Set	AMPSS00044 Meat Processing Core Skill Set	Updated to meet Standards for Training Packages	Equivalent
MTMSS00046 Meat Processing Environmental Officer Skill Set	Not applicable	Discontinued	Not applicable
MTMSS00047 Meat Processing Livestock Handler Skill Set	AMPSS00045 Meat Processing Livestock Handler Skill Set	Updated to meet Standards for Training Packages	Equivalent
MTMSS00048 Pack Meat Products Skill Set	AMPSS00046 Pack Meat Products Skill Set	Updated to meet Standards for Training Packages	Equivalent
MTMSS00049 Prepare Head for Inspection Skill Set	AMPSS00047 Prepare Head for Inspection Skill Set	Updated to meet Standards for Training Packages	Equivalent
MTMSS00050 Process Animal Covering Skill Set	AMPSS00048 Process Animal Covering Skill Set	Updated to meet Standards for Training Packages	Equivalent
MTMSS00051 Produce Cooked Fermented Meat Products Skill Set	AMPSS00049 Produce Cooked Fermented Meat Products Skill Set	Updated to meet Standards for Training Packages	Equivalent
MTMSS00052 Produce Cooked Meat Products Skill Set	AMPSS00050 Produce Cooked Meat Products Skill Set	Updated to meet Standards for Training Packages	Equivalent
MTMSS00053 Produce Dried Meat Products Skill Set	AMPSS00051 Produce Dried Meat Products Skill Set	Updated to meet Standards for Training Packages	Equivalent
MTMSS00054 Produce Smoked Meat Products Skill Set	AMPSS00052 Produce Smoked products Skill Set	Updated to meet Standards for Training Packages	Equivalent
MTMSS00055 Produce UCFM Products Skill Set	AMPSS00053 Produce UCFM Products Skill Set	Updated to meet Standards for Training Packages	Equivalent
MTMSS00056 Tongue Meat Recovery Skill Set	AMPSS00054 Tongue Meat Recovery Skill Set	Updated to meet Standards for Training Packages	Equivalent

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<b>Code and title MTM11 V4.0</b>	<b>Code and title AMP V2.0</b>	<b>Comments</b>	<b>Equivalence statement</b>
MTMSS00057 Transport Livestock Skill Set	AMPSS00055 Transport Livestock Skill Set	Updated to meet Standards for Training Packages	Equivalent
Not applicable	AMPSS00056 Meat Processing New Supervisor Skill Set	Skill set has been created to address a defined industry need	Newly created
Not applicable	AMPSS00057 Meat Processing Waste Water Operator Skill Set	Skill set has been created to address a defined industry need	Newly created
Not applicable	AMPSS00058 Meat Processing Waste Water Irrigation Skill Set	Skill set has been created to address a defined industry need	Newly created
Not applicable	AMPSS00059 Meat Processing Waste Water Non-irrigation Skill Set	Skill set has been created to address a defined industry need	Newly created
Not applicable	AMPSS00060 Meat Processing Waste Water Environment Officer Skill Set	Skill set has been created to address a defined industry need	Newly created