

Modification History

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 8.0.

AMP402X22	Certificate IV in Meat Processing
<p>Qualification Description</p> <p>This qualification reflects the role of individuals working in leadership, quality assurance or meat inspection roles in a meat processing environment. At this level workers provide specialist technical skills, knowledge and leadership, and have responsibility for overseeing the work carried out in a meat processing environment. They are required to work autonomously, use judgement, interpret information, and apply solutions to routine and some non-routine problems. They may take some responsibility for the output of others.</p> <p>This qualification offers optional specialisations in:</p> <ul style="list-style-type: none"> • Leadership • Quality management. <p>All work must be carried out to comply with workplace procedures, in accordance with state/territory food safety, and work health and safety codes, regulations and legislation that apply to the workplace.</p> <p>No licensing, legislative or certification requirements apply to this qualification at the time of publication.</p>	
<p>Entry Requirements</p> <p>There are no entry requirements for this qualification.</p>	

Packaging Rules

To achieve this qualification, competency must be demonstrated in:

- 14 units of competency:
 - 4 core units plus
 - 10 elective units.

The electives are to be chosen as follows:

- at least 8 units from elective Groups A – D (**could be more but must be at least 8**)
- up to 2 units (**could be none**) from this or any other endorsed training package or accredited course. Elective units must ensure the integrity of the qualification's Australian Qualification Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome.

Any combination of electives that meets the packaging rules above can be selected for the award of the *AMP402X22 Certificate IV in Meat Processing*.

Where appropriate, electives may be packaged to provide a qualification with a specialisation as follows:

- At least 6 (**could be more but must be at least 6**) Group A electives must be selected for the award of the *Certificate IV in Meat Processing (Leadership)*
- At least 6 (**could be more but must be at least 6**) Group B electives must be selected for the award of the *Certificate IV in Meat Processing (Quality Management)*

Core Units

AMPCOM4X1	Build productive and effective workplace relationships	Was AMPX412
AMPQUA4X1	Facilitate Support and review food safety and quality programs	Was AMPCOR402,
AMPQUA4X2	Facilitate Maintain good manufacturing practice in meat processing	Was AMPCOR404
AMPWHS4X1	Monitor workplace health and safety processes	Was AMPCOR403

Elective Units

An asterisk (*) next to the unit code indicates that there are prerequisite requirements which must be met when packaging the qualification. Please refer to the Prerequisite requirements table for details.

Group A – Leadership

For the award of *Certificate IV in Meat Processing (Leadership)*, users must complete six of the following units:

AMPLDR4X2	Supervise new recruits	Was AMPX423
AMPLDR4X4	Manage own work performance and development	Was AMPCOR401
AMPLDR4X5	Oversee export requirements	Was AMPX407
AMPLDR4X6	Foster a learning culture in a meat enterprise	Was AMPX411
BSBCMM412	Lead difficult conversations	Imported unit
BSBCUS402	Address customer needs	Imported unit
BSBHRM413	Support the learning and development of teams and individuals	Imported unit
BSBHRM415	Coordinate recruitment and onboarding	Imported unit
BSBINS402	Implement workplace information system	Imported unit
BSBLDR411	Demonstrate leadership in the workplace	Imported unit
BSBLDR412	Communicate effectively as a workplace leader	Imported unit
BSBLDR414	Lead team effectiveness	Imported unit
BSBLDR521	Lead the development of diverse workforces	Imported unit
BSBOPS402	Coordinate business operational plans	Imported unit
BSBOPS404	Implement customer service strategies	Imported unit
BSBPEF402	Develop personal work priorities	Imported unit
BSBPMG423	Apply project cost management techniques	Imported unit
BSBSTR402	Implement continuous improvement	Imported unit

BSBXC401	Apply communication strategies in the workplace	Replaces AMPX418
FBPPPL4007	Manage internal audits	Imported unit
MSS405013	Facilitate holistic culture improvement in an organisation	Imported unit
SIRRRTF002	Monitor retail store financials	Imported unit

Group C – Quality management

For the award of *Certificate IV in Meat Processing (Quality Management)*, users must complete six of the following units:

AMPAUD4X1*	Conduct an animal welfare audit of a meat processing premises	Was AMPA417
AMPLSK4X1	Oversee humane handling of animals	Was AMPA416
AMPMGT5X1	Develop and implement a TACCP and VACCP plan,	Was AMPX429
AMPQUA3X16	Collect and prepare standard samples	Was AMPR321
AMPQUA3X3	Identify and control contaminants to meat	Was AMPA3071
AMPQUA4X10	Manage the collection, monitoring and reporting of animal health data from a meat processing premises	Was AMPA414
AMPQUA4X11	Calculate carcass yield in a boning room	Was AMPX312
AMPQUA4X12	Specify beef product using AUS-MEAT language	Was AMPX415
AMPQUA4X13	Specify sheep product using AUS-MEAT language	Was AMPX416
AMPQUA4X14	Coordinate a product recall	Was AMPX419
AMPQUA4X15	Undertake chiller assessment to AUS-MEAT requirements	Was AMPX426
AMPQUA4X16	Conduct an internal audit of a documented program	Was AMPX404
AMPQUA4X17	Establish sampling program	Was AMPX421
AMPQUA4X18	Conduct a document review	Was AMPX425
AMPQUA4X22	Specify pork product using AUS-MEAT language	Was AMPX417
AMPQUA4X23	Participate in the ongoing development and implementation of a HACCP and QA system	Was AMPX420
AMPQUA4X3	Utilise refrigeration index	Was AMPA400
AMPQUA4X4*	Maintain a Meat Hygiene Assessment program	Was AMPA401
AMPQUA4X5	Oversee plant compliance with the Australian Standards for meat processing	Was AMPA402
AMPQUA4X6	Apply meat science	Was AMPA403
AMPQUA4X7	Conduct and validate pH and temperature declines to MSA standards	Merged units AMPA404 & AMPA3118
AMPX431	Oversee meat processing establishment's Halal compliance	Not in Stage 1
FBPAUD4004	Identify, evaluate and control food safety hazards,	Imported unit
FBPFST4004	Perform microbiological procedures in the food industry	Imported unit
FBPFSY4005	Conduct a traceability exercise	Imported unit
FBPOPR4001	Apply principles of statistical process control	Replaces AMPX405

Group D – General

AMPLDR4X1	Develop and implement work instructions and SOPs	Was AMPX422
AMPLDR4X3	Plan, conduct and report a workplace incident investigation	Was AMPX428
AMPLSK2X1	Apply animal welfare and handling requirements	Was AMPA2006
AMPLSK4X1	Oversee humane handling of animals	Was AMPA416
AMPMGT4X1	Manage biogas facilities	Was AMPA415
AMPMSY4X16	Raise and validate requests for export permits and Meat Transfer Certificates	Was AMPX424
AMPPMG4X1	Develop, implement and evaluate a pest control program in a meat processing premises	Was AMPX430
AMPQUA3X4	Perform carcass Meat Hygiene Assessment	Was AMPA3072

AMPQUA3X5	Perform process monitoring for Meat Hygiene Assessment	Was AMPA3073
AMPQUA3X6	Perform boning room Meat Hygiene Assessment	Was AMPA3074
AMPQUA3X7	Perform offal Meat Hygiene Assessment	Was AMPA3081
AMPQUA4X16	Conduct an internal audit of a documented program	Was AMPX404
AMPQUA4X19	Monitor meat preservation process	Was AMPX401
AMPQUA4X20	Monitor the production of processed meats and smallgoods	Was AMPX402
AMPQUA4X21	Prepare for and respond to an external audit of the establishment's quality system	Was AMPX406
AMPQUA4X5	Oversee plant compliance with the Australian Standards for meat processing	Was AMPA402
AMPQUA4X8	Contribute to abattoir design and construction processes	Was AMPA407
FBPPPL4002	Plan and coordinate production equipment maintenance	Imported unit
FBPTEC4024	Produce fermented and dry-cured meat products	Replaces AMPX403
FBPTEC5002	Manage utilities and energy for a production process	Imported unit
MSS404061	Facilitate the use of SCADA systems in a team or work area	Imported unit
	Others??	

Prerequisite requirements

Unit of competency	Prerequisite requirement
AMPAUD4X1 Conduct an animal welfare audit of a meat processing premises	AMPLSK2X1 Apply animal welfare and handling requirements AMPLSK4X1 Oversee humane handling of animals AMPQUA4X16 Conduct an internal audit of a documented program
AMPQUA4X4 Maintain a Meat Hygiene Assessment program	AMPQUA3X4 Perform carcass Meat Hygiene Assessment AMPQUA3X5 Perform process monitoring for Meat Hygiene Assessment AMPQUA3X6 Perform boning room Meat Hygiene Assessment AMPQUA3X7 Perform offal Meat Hygiene Assessment

Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMP402X22 Certificate IV in Meat Processing	AMP40215 Certificate IV in Meat Processing (General)	Packaging rules updated. Qualification revised and merged to qualification with optional specialisations.	Not equivalent
AMP402X22 Certificate IV in Meat Processing (Leadership)	AMP40315 Certificate IV in Meat Processing (Leadership)	Packaging rules updated. Qualification revised and merged to qualification with optional specialisations.	Not equivalent
AMP402X22 Certificate IV in Meat Processing (Quality management)	AMP40415 Certificate IV in Meat Processing (Quality Assurance)	Packaging rules updated. Qualification revised and merged to qualification with optional specialisations.	Not equivalent

Links

Companion Volumes, including Implementation Guides, are available at VETNet:
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>

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