

AMP20316 Certificate II in Meat Processing (Abattoirs)

Program Information

This qualification covers work activities undertaken in an abattoir.

Graduates will be able to:

- access, record, and act on a defined range of information from a range of sources
- apply and communicate known solutions to a limited range of predictable problems
- use a limited range of equipment to complete tasks involving known routines and procedures with a limited range of options



Photo courtesy of Greenhams' Smithton abattoir

Training location

This qualification is delivered in the workplace. Course delivery will take place in training rooms located on-site and in production where appropriate.

Entry into this qualification

Generally, this qualification is delivered through a Traineeship pathway, however, pathways into the qualification may be direct entry without prior meat processing skills or knowledge. Candidates must be working in the Meat Processing industry and complete an LLN assessment prior to commencing this course. Industry employment conditions will apply. Learners will also require access to a computer or laptop to access learning resources provided on a USB.

Duration

This course is 12 months full-time, up to 24 months part-time as an Australian Apprenticeship/ Traineeship Training Contract. Trainees may reach competence in a shorter time with favourable job rotations, accelerated training programs, previous experience, or credit transfers.

Recognising previous work experience and learning

Throughout the enrolment process, candidates are provided the opportunity to apply for Recognition of Prior Learning. Further to this, Response Learning ensures all valid Credit Transfers are applied upon review of formal learning documentation.

Pathways to further study

After achieving this qualification, participants may further their studies and undertake higher qualifications, such as a Certificate III or IV of Meat Processing. Specialist areas may include Meat Safety, Slaughtering, Boning, and Quality Assurance.

Pathways to further employment

After achieving this qualification, participants may go on to the following job roles: Boner, Slicer, Slaughterer, QA Officer, or Laboratory assistant.



Photo courtesy of
Start Food-Tech Australia

Training materials

Response Learning will provide a USB with all the learning resources relevant to your course. The candidates' employer will provide all Personal Protective Equipment, Work Instructions, and Standard Operating Procedures relating to the learning.

Learning support

Individual language, literacy, and numeracy needs will be taken into consideration in the delivery and assessment of this qualification.

Adjustments can be made to the training environment, methodology, and materials to ensure equal opportunity for all participants. Candidates are encouraged to speak to their Trainer and Assessors if they are needing additional support.

Course fees and funding

For eligible Trainees, this qualification is supported through State and Commonwealth funding. Eligible trainees will be informed of the funding available through the enrolment process and provided information on their responsibilities within the found program.

If a Trainee is not able to access a funded pathway, a fee-for-service arrangement may be negotiated with the employer and Trainee.

For further information on fees, please refer to the current Fee Policies and Fee structure.

Qualification structure

To achieve this qualification, competency must be demonstrated in a minimum of 9 units of competency, to a minimum value of 40 points including 6 core units (20 points) and a minimum of 3 elective units, to a minimum value of 20 points.

Elective units are selected based on each work area. Trainees may be required to move between work areas.

Training and Assessment

Training is delivered through face-to-face workshops, individual coaching, and practical activities within the workplace. Response Learning will provide you with up-to-date, customised training manuals and resources. Assessment is undertaken through questioning, observation, and the use of workplace referee reports.

Training Schedule

The below schedules of training delivery are indicative. Additional or alternative units may be selected based on training package and employer requirements. Timings may vary according to individual circumstances.

All participants

1st stage (core units) 3 months
AMPCOR201 Maintain personal equipment
AMPCOR202 Apply hygiene and sanitation practices
AMPCOR203 Comply with Quality Assurance and HACCP practices
AMPCOR204 Follow safe work policies and procedures
AMPCOR205 Communicate in the workplace
AMPCOR206 Overview the meat industry

Slaughter Floor participants

2nd stage - 3-5 months	3rd stage - 3-5 months
AMPX202 Clean work area during operations	AMPA2044 Trim neck
AMPX209 Sharpen knives	AMPA2049 Remove spinal cord
AMPA2045 Trim forequarter to specification	
AMPA2046 Trim hindquarter to specification	
AMPA2047 Inspect hindquarter and remove contamination	
AMPA2048 Inspect forequarter and remove contamination	

Boning Room participants

2nd stage - 3-5 months	3rd stage - 3-5 months
AMPX209 Sharpen knives	AMPA2071 Pack meat products
AMPA2070 Identify cuts and specifications	
AMPA2068 Inspect meat for defects	

**There are additional elective options for other work areas including:
Offal Room, Load Out, Cleaning, and Stockyard areas.**

**Contact us for more information
Ph: (07) 3357 4400 or email admin@responsegroup.com.au**