

AMP30116 Certificate III in Meat Processing (Boning Room)

Program Information

This qualification covers work activities undertaken by workers in boning rooms or in meat wholesale enterprises that prepare meat cuts from whole carcasses.

Graduates from this qualification will have a wide range of cognitive, technical, and communication skills to select and apply a specialised range of tools, materials, and information to:

- complete routine activities
- provide and transmit solutions to predictable and sometimes unpredictable problems



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, other pathways into the qualification may also be from completion of a Certificate II in Meat Processing or direct entry with 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 2years full-time, up to 4 years part-time as an Australian Apprenticeship/ Traineeship Training Contract. Trainees may reach competence in a shorter time with favorable 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 undertake a Certificate III or IV in Meat Processing qualification, with credit for units already successfully completed where applicable. Specialist areas may include Meat Safety, Slaughtering and Quality Assurance.

Pathways to further employment

After achieving this qualification, participants may undertake the following job roles: Boner, Slicer or Bandsaw Operator.

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 total number of 9 units to a minimum of 54 points including 7 Core Units (24 points) plus a minimum of 2 Elective Units to a minimum value of 30 points.

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 schedule of training delivery, below, is indicative. Additional units may be chosen based on training package requirements. Timings may vary according to individual circumstances.

All participants

Core units (usually 3 – 6 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
AMPX209	Sharpen knives (<i>this is a prerequisite for all the following elective units</i>)
<i>Note: The above core units may be credit transferred where completed in the Certificate II in Meat Processing (Abattoirs).</i>	
Plus, a minimum of 2 electives chosen from below (usually 9 – 15 months)	
AMPA3050	Bone large stock carcass - forequarter
AMPA3051	Bone large stock carcass - hindquarter
AMPA3052	Slice and trim large stock forequarter
AMPA3053	Slice and trim large stock hindquarter
AMPA3048	Bone small stock carcass – leg
AMPA3063	Bone small stock carcass – shoulder
AMPA3064	Bone small stock carcass – middle
AMPA3049	Slice and trim leg – small stock
AMPA3065	Slice small stock carcass - shoulder
AMPA3066	Slice small stock carcass - middle
AMPA3054	Break carcass using a bandsaw

Contact us for more information
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