

AMP30516 Certificate III in Meat Processing (Slaughtering)

Program Information

This qualification is aimed at workers undertaking slaughtering duties in abattoirs. 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.

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 2 years full-time, up to 4 years 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 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, Boning, and Quality Assurance.

Pathways to further employment

After achieving this qualification, participants may work in slaughter and dressing operations.

Training materials

Response Learning will provide a USB with all the learning resources relevant to the 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 number of 12 units to a total value of 54 points including: 7 Core Units (24 points) plus a minimum of 5 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 and employer 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>a prerequisite for many of the 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 5 electives (selected from 36 units available) which focus on the following work areas: (usually 6-18 months)	
Slaughter floor operations	Perform opening cuts
Seal digestive tract	Perform legging
Example Elective selection	
AMPA3034	Eviscerate animal carcass
AMPA3040	Operate brisket cutter or saw
AMPA3031	Operate hide puller
AMPA3044	Operate air knife
AMPA3043	Prepare head for inspection
AMPA3047	Prepare and present viscera for inspection
AMPA3046	Undertake retain rail operations
AMPA3022	Skin head

Contact us for more information
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