

AMP30322 Certificate III in Meat Safety Inspection

Program Information

This qualification covers work activities undertaken by meat inspectors in meat processing enterprises whose duties include performing a post-mortem inspection and in some cases ante-mortem inspection.

People seeking registration as a meat inspector should check the current requirements with their state or territory food authority or the Australian Government – Agriculture, as appropriate, when selecting electives.

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.

Graduates will apply knowledge and skills to demonstrate autonomy and judgement and to take limited responsibility in known and stable contexts within established parameters.



Photo courtesy of Greenhams' Smithton abattoir

Training location

This qualification is delivered in the workplace. Core unit delivery will take place in training rooms located on site and in production where appropriate. Elective units are incorporated into work instructions and Standard Operating Procedures (SOPs) relevant to roles on plant.

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.

Duration

This course is two (2) years full time, up to a maximum of four (4) years part time as an Australian Apprenticeship / Traineeship Training Contract. Trainees may reach competence in shorter time frames 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, Slaughtering and Quality Assurance.

Pathways to further employment

After achieving this qualification, graduates may undertake the role of a Meat Inspector or Quality Assurance Officer.

Training materials

Response Learning will provide 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:
 11 units of competency:

8 core units plus
 3 elective units.

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)
AMPCOM301 Communicate effectively at work AMPMSY301 Apply food animal anatomy and physiology to inspection processes AMPMSY302 Recognise signs of emergency and notifiable animal diseases AMPMSY413 Recognise diseases and conditions during inspection of food animal AMPQUA301 Comply with hygiene and sanitation requirements AMPQUA302 Maintain food safety and quality programs AMPWHS201 Sharpen and handle knives safely AMPWHS301 Contribute to workplace health and safety processes
Plus, a minimum of 3 electives chosen from below (usually 9 – 15 months)
*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 **AMPLSK301 Handle animals humanely while conducting ante-mortem inspection *Pre-requisite UoC AMPLSK301 Handle animals humanely while conducting ante-mortem inspection

Contact us for more information
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