

AMP40222 Certificate IV IN

MEAT PROCESSING

QUALITY MANAGEMENT

Elevate your career in the meat processing industry with the AMP40222 Certificate IV in Meat Processing (Quality Management).

Meet your export requirements with the new quality management qualification.

The Certificate IV in Meat Processing focuses on improving the specialist technical skills, knowledge and leadership of individuals who work in quality assurance roles in the meat processing industry.



Benefits

This course equips participants with the essential technical skills and knowledge to understand and monitor good manufacturing practices and workplace health and safety processes, ensuring a safe and efficient work environment.

By taking a proactive approach to quality control, participants will learn how to effectively address critical issues related to food safety and meat quality, while ensuring compliance with regulatory requirements.

This course not only helps participants consistently meet customer expectations—both domestically and internationally—but also establishes a solid foundation for a quality management system (QMS), enhancing their organisation's documented guidelines and procedures.

Empower your team with training that builds future leaders in quality management across the meat processing industry.

Who is this course for?

The Certificate IV Meat Processing (Quality Management) is for individuals working in the meat processing industry that work in quality assurance roles. Each course will consist of 10 – 12 participants to ensure that there is sufficient engagement with the trainer and time dedicated to each individual learner.

How is the course delivered?

This course is delivered through online face-to-face workshops. Students will be given access to our student learning platform, Canvas, which contains all of the training and assessment support materials for the course.

Entry requirements

There are no entry requirements for this qualification.

Course Fees

The total cost of the course investment is \$7,000 per employee, invoiced in two equal instalments - 50% at commencement and 50% at the 6-month mark.

Eligible participants may attract \$2,500 in Commonwealth support through the Priority Hiring Incentive, helping offset training costs.

COURSE DETAILS

This course consists of 14 units of competency (4 core units and 10 electives).

The elective units are:

AMPCOM401	Build productive and effective workplace relationships
AMPQUA401	Support food safety and quality programs
AMPQUA402	Maintain good manufacturing practice in meat processing
AMPWHS401	Monitor workplace health and safety processes

The electives have been compiled to address 2 different outcomes:

1. If you handle animals and oversee the humane handling of animals in your role, the following electives are for you:

The elective units are:

AMPQUA403	Utilise refrigeration index
AMPQUA423	Participate in the ongoing development and implementation of a HACCP based QA system
AMPQUA416	Conduct an internal audit of a documented program
AMPQUA417	Establish sampling program
AMPQUA405	Oversee plant compliance with the Australian Standards for meat processing
AMPQUA304	Perform carcass Meat Hygiene Assessment
AMPQUA305	Perform process monitoring for Meat Hygiene Assessment
AMPAUD401*	Conduct an animal welfare audit of a meat processing premises
AMPLSK201	Apply animal welfare and handling requirements * (Pre-req for AMPAUD401)
AMPLSK401	Oversee humane handling of animals * (Pre-req for AMPAUD401)

2. If you do not handle animals as part of your QA role, the following electives are for you:

The elective units are:

AMPQUA403	Utilise refrigeration index
AMPQUA423	Participate in the ongoing development and implementation of a HACCP based QA system
AMPQUA416	Conduct an internal audit of a documented program
AMPQUA417	Establish sampling program
AMPQUA405	Oversee plant compliance with the Australian Standards for meat processing
AMPQUA304	Perform carcass Meat Hygiene Assessment
AMPQUA305	Perform process monitoring for Meat Hygiene Assessment
AMPQUA306	Perform boning room Meat Hygiene Assessment
AMPQUA307	Perform offal Meat Hygiene Assessment
AMPQUA404	Maintain a Meat Hygiene Assessment Program



NATIONALLY
RECOGNISED
TRAINING

To enroll or for further information please contact

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