AMP AUSTRALIAN MEAT PROCESSING

TRAINING PACKAGE

Version 8

WA NOMINAL HOURS GUIDE

Introduction

This Guide has been generated to enable the stakeholders in this Industry in Western Australia to participate in the managed implementation of the National AMP Australian Meat Processing Training Package.

This Guide is designed to aid Registered Training Organisations (RTOs) to convert from existing Training Package qualifications to new Training Package qualifications within the scope of their training delivery.

The Guide should be read in conjunction with the endorsed components of the Training Package

Version 8 of the AMP Australian Meat Processing Training Package was released by Training.Gov.Au (TGA) on the 24/01/2023

Transition Arrangements

Registered Training Organisations (RTOs) are required to deliver Training Package qualifications in accordance with the Standards for RTOs. For further information visit the Training Accreditation Council website www.tac.wa.gov.au

Nominal Hours

Nominal hours are the hours of training notionally required to achieve the outcomes of units of competency.

Nominal hours are identified for nationally endorsed qualifications. Nominal hours may vary for a qualification depending on the selection of units of competency.

In Western Australia, nominal hours are used as a mechanism for funding allocation.

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Qualifications and Nominal Hours

The following table provides a summary of the qualifications and nominal hours in the training package.

National Code	National Title	Nominal Hours
AMP20117	Certificate II in Meat Processing (Food Services)	404
AMP20316	Certificate II in Meat Processing (Abattoirs)	420
AMP20415	Certificate II in Meat Processing (Meat Retailing)	570
AMP30116	Certificate III in Meat Processing (Boning Room)	560
AMP30216	Certificate III in Meat Processing (Food Services)	580
AMP30322	Certificate III in Meat Safety Inspection	785
AMP30421	Certificate III in Meat Processing (Rendering)	554
AMP30516	Certificate III in Meat Processing (Slaughtering)	550
AMP30622	Certificate III in Meat Processing	605
AMP30815	Certificate III in Meat Processing (Retail Butcher)	879
AMP30916	Certificate III in Meat Processing (Smallgoods - General)	860
AMP31016	Certificate III in Meat Processing (Smallgoods - Manufacture)	906
AMP31116	Certificate III in Meat Processing (Livestock Handling)	470
AMP31216	Certificate III in Meat Processing (Packing Operations)	675
AMP40222	Certificate IV in Meat Processing	600
AMP40522	Certificate IV in Meat Safety Inspection	740
AMP50221	Diploma of Meat Processing	440
AMP60122	Advanced Diploma of Meat Processing	450
AMP80115	Graduate Certificate In Agribusiness	770
AMP80215	Graduate Diploma of Agribusiness	340

Skill Sets and Nominal Hours

The following table provides a summary of the skill sets and nominal hours in the training package.

National Code	National Title	Nominal Hours
AMPSS00001	Animal Welfare Officer Skill Set	60
AMPSS00002	Bandsaw Operator (Meat Retail) Skill Set	100
AMPSS00003	Bandsaw Operator (Small Stock) Skill Set	250
AMPSS00004	Basic Bandsaw Operator Skill Set	100
AMPSS00005	Basic Meat Industry Skill Set	80
AMPSS00006	Carcase Trimming (Contamination Trim) Skill Set	100
AMPSS00007	Carcase Trimming (Retain Rail) Skill Set	180
AMPSS00008	Carcase Trimming (Specifications Trim - Knife)	160
AMPSS00009	Carcase Trimming (Specifications Trim - Whizzard Knife) Skill Set	170
AMPSS00010	Carcase Trimming (SRM Removal) Skill Set	140
AMPSS00011	Cheek Meat Recovery Skill Set	60
AMPSS00013	Despatch Carcase from the Slaughter Floor Skill Set	140
AMPSS00014	Effective Stunning (Captive Bolt) Skill Set	130
AMPSS00015	Effective Stunning (Electrical Stunning) Skill Set	120
AMPSS00016	Effective Stunning (Gas Stunning) Skill Set	120
AMPSS00017	Fellmongering Skill Set	130
AMPSS00018	Game Harvester Skill Set	190
AMPSS00019	Game Industry Depot Management Skill Set	260
AMPSS00020	Game Pre-dressing Inspection Skill Set	90
AMPSS00021	Green Offal Processing (Clean Tripe Room) Skill Set	110
AMPSS00022	Green Offal Processing (Maws Processing) Skill Set	80
AMPSS00023	Green Offal Processing (Paunch Opening and Trim - Beef) Skill Set	160
AMPSS00024	Green Offal Processing (Paunch Opening and Trim - Sheep & Goats) Skill Set	80

AMPSS00025	Green Offal Processing (Runner Room) Skill Set	100
AMPSS00026	Head Chain Operator Skill Set	120
AMPSS00027	Humane Slaughter of Animals Skill Set	160
AMPSS00028	Knife Sharpening Skill Set	100
AMPSS00029	Lairage Supervisor Skill Set	440
AMPSS00030	Loadout Carcase Product Skill Set	160
AMPSS00031	Loadout Carton Product Skill Set	160
AMPSS00032	Meat Hygiene Assessment (Carcase) Skill Set	100
AMPSS00033	Meat Hygiene Assessment (Carton Meat) Skill Set	100
AMPSS00034	Meat Hygiene Assessment (Offal Room) Skill Set	100
AMPSS00035	Meat Hygiene Assessment (Process Monitoring) Skill Set	100
AMPSS00036	Meat Hygiene Assessment Officer Skill Set	110
AMPSS00037	Meat Industry Microbiological Testing Skill Set	905
AMPSS00038	Meat Packer (Boning Room) Skill Set	240
AMPSS00039	Meat Packer (Offal Room) Skill Set	240
AMPSS00040	Meat Processing Cleaner (Amenities) Skill Set	135
AMPSS00041	Meat Processing Cleaner (Boning Room) Skill Set	155
AMPSS00042	Meat Processing Cleaner (Chiller) Skill Set	135
AMPSS00043	Meat Processing Cleaner (Slaughter Floor) Skill Set	155
AMPSS00044	Meat Processing Core Skill Set	200
AMPSS00045	Meat Processing Livestock Handler Skill Set	230
AMPSS00046	Pack Meat Products Skill Set	160
AMPSS00047	Prepare Head for Inspection Skill Set	80
AMPSS00048	Process Animal Covering Skill Set	160
AMPSS00049	Produce Cooked Fermented Meat Products Skill Set	396
AMPSS00050	Produce Cooked Meat Products Skill Set	310
AMPSS00051	Produce Dried Meat Products Skill Set	330

AMPSS00052	Produce Smoked Meat Products Skill Set	310
AMPSS00053	Produce UCFM Products Skill Set	240
AMPSS00054	Tongue Meat Recovery Skill Set	50
AMPSS00055	Transport Livestock Skill Set	70
AMPSS00056	Meat Processing New Supervisor Skill Set	160
AMPSS00057	Meat Processing Waste Water Operator Skill Set (level 1)	225
AMPSS00058	Meat Processing Waste Water Irrigation Skill Set (level 2)	75
AMPSS00059	Meat Processing Waste Water Non-irrigation Skill Set (level 2)	155
AMPSS00060	Meat Processing Waste Water Environment Officer Skill Set (level 3)	260
AMPSS00061	Animal Welfare Officer Assistant Skill Set	50
AMPSS00062	Food Processing Pest Control Skill Set	220
AMPSS00063	Meat Processing Warehouse Operator Skill Set	150
AMPSS00064	Meat Processing Warehouse Supervisor Skill Set	270
AMPSS00065	Meat Processing Halal Slaughter Skill Set	195
AMPSS00066	Wild Game Harvest Internal Auditor Skill Set	115
AMPSS00067	Poultry Processing Quality Assurance Skill Set	170
AMPSS00068	Poultry Pre-processing Skill Set (Electrical Stunning)	160
AMPSS00069	Poultry Stunning, Bleeding, Scalding and De-feathering Skill Set	215
AMPSS00070	Poultry Evisceration Skill Set	215
AMPSS00071	Poultry Processing Boning and Filleting Skill Set	295
AMPSS00072	Poultry Further Processing Skill Set	200
AMPSS00073	Poultry Processing Waste Disposal Skill Set	130
AMPSS00075	Poultry Pre-processing Skill Set (Gas Stunning)	175
AMPSS00076	Poultry Processing Initial Chilling Skill Set	230
AMPSS00077	Operate a Rendering Plant that includes Batch Cooking Skill Set	230
AMPSS00078	Operate a Rendering Plant that includes Continuous Cooking Skill Set	230
AMPSS00079	Operate a Rendering Plant that includes Low Temperature Cooking Skill Set	240

AMPSS00080	Prepare Cooked and Processed Meat for Retail Product Range Skill Set	290
AMPSS00081	Meat Processing Mentor Skill Set	105
AMPSS00082	Pathway to Certificate IV in Meat Skill Set	175

Units of Competency and Nominal Hours

The following table provides a summary of the units of competency and nominal hours in the training package.

National Code	National Title	Nominal Hours	Points
AMPA2000	Prepare animals for slaughter	40	4
AMPA2001	Feed race	10	1
AMPA2002	Restrain animal	10	1
AMPA2003	Perform emergency kill	20	2
AMPA2005	Unload livestock	10	1
AMPA2006	Apply animal welfare and handling requirements	40	4
AMPA2007	Identify animals using electronic systems	20	2
AMPA2008	Shackle animal	20	2
AMPA2009	Operate electrical stimulator	10	1
AMPA2010	Remove head	10	1
AMPA2011	Cut hocks	10	1
AMPA2012	Mark brisket	10	1
AMPA2013	Complete changeover operation	10	1
AMPA2014	Trim pig pre evisceration	40	4
AMPA2015	Number carcase and head	10	1
AMPA2016	Punch pelts	20	2
AMPA2017	Remove brisket wool	10	1
AMPA2018	Prepare hide or pelt for removal	20	2
AMPA2019	Bag tail	20	1
AMPA2021	Seal or drain urinary tract	10	1
AMPA2022	Singe carcase	10	1
AMPA2023	Shave carcase	10	1
AMPA2024	Flush carcase	20	2

AMPA2025	Operate scalding and de-hairing equipment	40	4
AMPA2026	Operate whizzard knife	10	2
AMPA2027	Operate rise and fall platform	10	1
AMPA2028	Operate vacuum blood collection process	20	2
AMPA2029	Operate nose roller	20	2
AMPA2030	Operate pneumatic cutter	10	1
AMPA2031	Operate circular saw	10	1
AMPA2032	Prepare carcase and equipment for hide or pelt puller	10	1
AMPA2035	Operate new technology or process	20	2
AMPA2036	Operate sterivac equipment	20	2
AMPA2037	De-rind meat cuts	10	2
AMPA2038	De-nude meat cuts	10	2
AMPA2040	Operate frenching machine	10	1
AMPA2041	Operate cubing machine	20	1
AMPA2042	Cure and corn product in a meat processing plant	20	2
AMPA2043	Operate head splitter	10	1
AMPA2044	Trim neck	20	2
AMPA2045	Trim forequarter to specification	20	2
AMPA2046	Trim hindquarter to specification	20	2
AMPA2047	Inspect hindquarter and remove contamination	20	2
AMPA2048	Inspect forequarter and remove contamination	20	2
AMPA2049	Remove spinal cord	20	2
AMPA2050	Operate jaw breaker	10	1
AMPA2060	Grade carcase	80	8
AMPA2061	Weigh carcase	20	2
AMPA2062	Operate semi-automatic tagging machine	40	4
AMPA2063	Measure fat	20	2

AMPA2064	Label and stamp carcase	20	2
AMPA2065	Wash carcase	10	1
AMPA2067	Remove tenderloin	20	2
AMPA2068	Inspect meat for defects	40	4
AMPA2069	Assemble and prepare cartons	20	2
AMPA2070	Identify cuts and specifications	60	6
AMPA2071	Pack meat products	60	6
AMPA2072	Operate carton sealing machine	20	2
AMPA2073	Operate carton scales	20	2
AMPA2074	Operate strapping machine	20	2
AMPA2075	Operate carton forming machine	20	2
AMPA2076	Operate automatic CL determination machine	20	2
AMPA2078	Inspect meat for defects in a packing room	35	4
AMPA2080	Assess dentition	10	1
AMPA2081	Drop tongue	10	1
AMPA2082	Wash head	10	1
AMPA2083	Bone head	40	4
AMPA2084	Remove cheek meat	20	2
AMPA2085	Bar head and remove cheek meat	20	2
AMPA2086	Process thick skirts	10	1
AMPA2087	Process thin skirts	10	1
AMPA2088	Process offal	60	6
AMPA2089	Process runners	40	6
AMPA2100	Overview offal processing	20	2
AMPA2101	Prepare and trim honeycomb	30	3
AMPA2102	Recover mountain chain	30	3
AMPA2103	Further process tripe	30	3

AMPA2104	Trim processed tripe	20	2
AMPA2105	Process small stock tripe	20	2
AMPA2106	Process bibles	20	2
AMPA2107	Process maws	20	2
AMPA2108	Loadout meat product	40	4
AMPA2109	Store carcase product	20	2
AMPA2110	Store carton product	20	2
AMPA2111	Locate storage areas and product	20	2
AMPA2112	Complete re-pack operation	40	4
AMPA2113	Bag carcase	10	1
AMPA2114	Overview offal processing on the slaughter floor	20	2
AMPA2115	Separate offal	20	2
AMPA2116	Trim offal fat	10	1
AMPA2117	Separate and tie runners	10	1
AMPA2118	Recover thin skirts	20	2
AMPA2125	Remove thick skirts	20	1
AMPA2126	Remove flares	20	1
AMPA2127	Recover offal	40	4
AMPA2128	Overview hide or pelt or skin processing	20	2
AMPA2129	Trim hide or skin	40	4
AMPA2130	Salt hide or skin	40	4
AMPA2131	Grade hide or skin	60	6
AMPA2132	Despatch hide or skin	40	4
AMPA2133	Treat hides chemically	20	2
AMPA2134	Chill or ice hides	20	2
AMPA2135	Crop pelts	20	2
AMPA2136	Overview fellmongering operations	20	2

AMPA2137	Chemically treat skins for fellmongering process	20	2
AMPA2138	Prepare chemicals for fellmongering process	30	3
AMPA2139	Operate wool drier and press	30	3
AMPA2140	Perform sweating operation on fellmongered skins	30	3
AMPA2146	Perform skin fleshing operation	30	3
AMPA2147	Skirt and weigh fellmongered wool	20	2
AMPA2148	Operate wool puller	30	3
AMPA2149	Dispose of condemned carcase	10	1
AMPA2150	Skin condemned carcase	40	4
AMPA2152	Process paunch	40	4
AMPA2153	Process slink by-products	10	10
AMPA2154	Process pet meat	40	4
AMPA2156	Process blood	20	2
AMPA2157	Overview rendering process	20	2
AMPA2160	Operate meat meal mill	40	4
AMPA2161	Operate waste recovery systems	30	3
AMPA2162	Pack and despatch rendered products	40	4
AMPA2163	Break down and bone carcase for pet meat or rendering	40	4
AMPA2171	Clean carcase hanging equipment	20	4
AMPA2172	Clean amenities and grounds	20	2
AMPA2173	Overview cleaning program	20	2
AMPA2174	Clean after operations - boning room	40	4
AMPA2175	Clean after operations - slaughter floor	40	4
AMPA2176	Transport meat and meat products	40	4
AMPA2177	Handle working dogs in stock yards	25	3
AMPA3000	Stun animal	40	4
AMPA3001	Stick and bleed animal	40	4

AMPA3002	Handle animals humanely while conducting ante-mortem inspection	20	
AMPA3003	Assess effective stunning and bleeding	40	2
AMPA3004	Monitor the effective operations of electrical stimulation	20	2
AMPA3005	Rod weasand	20	2
AMPA3006	Seal weasand	10	1
AMPA3007	Ring bung	40	4
AMPA3008	Seal bung	20	2
AMPA3009	Split carcase	40	4
AMPA3010	Overview legging operation	10	1
AMPA3012	Make first leg opening cuts	40	4
AMPA3013	Make second leg opening cuts	30	3
AMPA3014	Perform legging on small stock	40	4
AMPA3015	Perform animal slaughter in accordance with Halal certification requirements	35	
AMPA3020	Bone neck	30	3
AMPA3021	Perform 'Y' cut	40	2
AMPA3022	Skin head	40	4
AMPA3023	Explain opening cuts	10	1
AMPA3024	Perform flanking cuts	60	6
AMPA3025	Perform brisket cuts	40	4
AMPA3026	Perform rumping cuts	40	4
AMPA3027	Perform rosette cuts	40	4
AMPA3028	Perform midline cuts	40	4
AMPA3029	Scald and dehair carcase	40	4
AMPA3030	Operate pelt puller	40	4
AMPA3031	Operate hide puller	60	6
AMPA3032	Remove pelt manually	60	6
AMPA3033	Bed dress carcase	160	16

AMPA3034	Eviscerate animal carcase	80	8
AMPA3040	Operate brisket cutter or saw	40	4
AMPA3042	Backdown pig carcase	20	2
AMPA3043	Prepare head for inspection	40	4
AMPA3044	Operate air knife	10	2
AMPA3045	Drop sock and pull shoulder pelt	30	3
AMPA3046	Undertake retain rail operations	20	2
AMPA3047	Prepare and present viscera for inspection	20	2
AMPA3048	Bone small stock carcase - leg	150	10
AMPA3049	Slice and trim leg - small stock	150	10
AMPA3050	Bone large stock carcase - forequarter	150	15
AMPA3051	Bone large stock carcase - hindquarter	150	15
AMPA3052	Slice and trim large stock forequarter	150	15
AMPA3053	Slice and trim large stock hindquarter	150	15
AMPA3054	Break carcase using a bandsaw	150	15
AMPA3062	Operate trunk boning machine	100	10
AMPA3063	Bone small stock carcase - shoulder	150	10
AMPA3064	Bone small stock carcase - middle	75	10
AMPA3065	Slice small stock carcase - shoulder	75	10
AMPA3066	Slice small stock carcase - middle	150	10
AMPA3068	Prepare and despatch meat products	80	8
AMPA3069	Perform ante-mortem inspection and make disposition	60	
AMPA3071	Implement food safety program	60	
AMPA3072	Perform carcase Meat Hygiene Assessment	20	2
AMPA3073	Perform process monitoring for Meat Hygiene Assessment	20	2
AMPA3074	Perform boning room Meat Hygiene Assessment	20	2
AMPA3081	Perform offal Meat Hygiene Assessment	20	2

AMPA3086	Monitor boiler operations	60	4
AMPA3092	Grade beef carcases using Meat Standards Australia standards	30	3
AMPA3093	Use standard product descriptions - sheep and goats	30	2
AMPA3094	Use standard product descriptions - beef	40	2
AMPA3095	Use standard product descriptions - pork	40	2
AMPA3100	Perform manual chemical lean testing	20	2
AMPA3101	Overview of the NLIS for sheep and goats	40	2
AMPA3102	Overview of the NLIS program utilising RFIDs	30	2
AMPA3103	Manage NLIS data for livestock in lairage	20	2
AMPA3104	Manage NLIS data for sheep and goats in lairage	20	2
AMPA3105	Manage NLIS for direct purchase of stock identified with an RFID	20	2
AMPA3106	Manage NLIS for direct purchase of sheep or goats	20	2
AMPA3107	Manage NLIS data for saleyard purchase of livestock	20	2
AMPA3108	Manage NLIS for saleyard purchase of sheep or goats	20	2
AMPA3110	Manage, report and upload mob based NLIS data for sheep and goats	30	2
AMPA3113	Prepare a kill sheet	20	2
AMPA3115	Undertake pre slaughter checks of NVDs, PICs and RFIDs	20	2
AMPA3116	Supervise meat packing operation	35	3
AMPA3117	Oversee product loadout	35	3
AMPA3118	Monitor pH and temperature decline	20	2
AMPA3131	Identify and report emergency diseases of food animals	20	
AMPA3133	Manage NLIS data for pigs in lairage	20	2
AMPA3134	Overview of the NLIS Pork	35	2
AMPA3136	Monitor welfare of stock during out-of-hours receival	10	1
AMPA3137	Operate biogas facilities	35	3
AMPA3138	Identify secondary sexual characteristics - beef	20	2
AMPA401	Implement a Meat Hygiene Assessment program	30	

AMPA402	Oversee plant compliance with the Australian standards for meat processing	20	3
AMPA416	Oversee humane handling of animals	20	
AMPA417	Conduct an animal welfare audit of a meat processing plant	40	
AMPABA201	Operate meat size reduction equipment	45	
AMPABA202	Operate blow line	45	
AMPABA301	Prepare head for inspection	45	
AMPABA302	Prepare and present viscera for inspection	35	
AMPABA303	Use standard product descriptions - sheep and goats	30	
AMPABA304	Use standard product descriptions - beef	40	
AMPABA305	Use standard product descriptions - pork	40	
AMPAUD401	Conduct an animal welfare audit of a meat processing premises	40	
AMPCOM301	Communicate effectively at work	45	
AMPCOM401	Build productive and effective workplace relationships	50	
AMPCOR201	Maintain personal equipment	20	2
AMPCOR202	Apply hygiene and sanitation practices	40	4
AMPCOR203	Comply with Quality Assurance and HACCP requirements	40	4
AMPCOR204	Follow safe work policies and procedures	40	4
AMPCOR205	Communicate in the workplace	40	4
AMPCOR206	Overview the meat industry	20	2
AMPCOR401	Manage own work performance	20	
AMPCOR402	Facilitate Quality Assurance Process	30	
AMPCOR403	Participate in workplace health and safety risk control process	20	
AMPCOR404	Facilitate hygiene and sanitation performance	30	
AMPG300	Overview wild game meat industry	20	2
AMPG301	Operate a game harvesting vehicle	30	3
AMPG302	Eviscerate, inspect and tag wild game carcase in the field	30	3
AMPG303	Receive and inspect wild game carcases from the field	30	3

AMPG304	Receive and inspect wild game carcases at a processing plant	30	3
AMPG305	Store wild game carcases	30	3
AMPG306	Use firearms to harvest wild game	30	3
AMPG307	Inspect wild game field depot	55	
AMPGAM301	Apply knowledge of the wild game meat industry	20	
AMPGAM302	Operate a wild game harvester vehicle	25	
AMPGAM303	Use firearms to safely and humanely harvest wild game	25	
AMPGAM304	Eviscerate, inspect and tag wild game carcase in the field	25	
AMPLDR401	Develop and implement work instructions and SOPs	40	
AMPLDR402	Supervise new recruits	30	
AMPLDR403	Plan, conduct and report a workplace incident investigation	35	
AMPLDR404	Manage own work performance and development	20	
AMPLDR405	Oversee export requirements	35	
AMPLDR406	Foster a learning culture in a meat processing workplace	50	
AMPLSK201	Apply animal welfare and handling requirements	40	
AMPLSK301	Handle animals humanely while conducting ante-mortem inspection	20	
AMPLSK302	Assess cattle according to industry standards	35	
AMPLSK303	Assess sheep and lambs according to industry standards	35	
AMPLSK401	Oversee humane handling of animals	20	
AMPMGT401	Manage biogas facilities	35	
AMPMGT501	Design and manage the food safety system	100	
AMPMGT502	Manage new product or process development	100	
AMPMGT505	Manage maintenance systems	80	
AMPMGT506	Manage utilities and energy	80	
AMPMGT507	Manage and improve meat industry plant operations	100	
AMPMGT508	Manage environmental impacts of meat processing operations	90	
AMPMGT509	Manage, maintain and continuously improve workplace health and safety plans and systems	100	

AMPMGT511	Manage feedlot facility	70	
AMPMGT512	Manage supply chain and enterprise animal welfare performance	70	
AMPMGT513	Manage transportation of meat, meat products and meat by-products	70	
AMPMGT514	Develop, manage and maintain quality systems	90	
AMPMGT515	Develop and implement a TACCP and VACCP plan	35	
AMPMGT602	Monitor and manage organisational legal responsibilities	80	
AMPMGT603	Manage meat processing systems to maintain and improve product quality	100	
AMPMGT605	Assess and purchase livestock	80	
AMPMGT607	Establish new markets	80	
AMPMGT608	Benchmark to manage and improve workplace performance	80	
AMPMGT609	Manage effective operation of meat workplace cold chain and refrigeration systems	100	
AMPMGT610	Analyse and develop workplace systems for new opportunities	100	
AMPMGT801	Manage financial performance	100	
AMPMGT802	Provide strategic leadership	100	
AMPMGT804	Develop and enhance collaborative partnerships and relationships	100	
AMPMGT806	Commercialise research and technology product or idea	100	
AMPMGT809	Analyse data for business decision making	100	
AMPMGT810	Communicate and negotiate in a culturally diverse context	100	
AMPMGT811	Develop and manage international business operations	100	
AMPMGT812	Manage change to organisational digital technology systems	100	
AMPMGT813	Undertake research project	100	
AMPMSY301	Apply food animal anatomy and physiology to inspection processes	90	
AMPMSY302	Recognise signs of emergency and notifiable animal diseases	55	
AMPMSY303	Conduct ante-mortem inspection and make disposition	60	
AMPMSY401	Perform ante and post-mortem inspection - Ovine and Caprine	110	
AMPMSY402	Perform ante and post-mortem inspection - Bovine	110	
AMPMSY403	Perform ante and post-mortem inspection - Porcine	110	

AMPMSY404	Perform ante and post-mortem inspection - Poultry	110	
AMPMSY405	Perform ante and post-mortem inspection - Ratites	110	
AMPMSY406	Perform ante and post-mortem inspection - Camels	110	
AMPMSY407	Perform post-mortem inspection - Wild game	80	
AMPMSY408	Perform ante and post-mortem inspection - Rabbits	110	
AMPMSY409	Perform ante and post-mortem inspection - Deer	110	
AMPMSY410	Perform ante and post-mortem inspection - Equine	110	
AMPMSY411	Perform ante and post-mortem inspection - Alpacas or Llamas	110	
AMPMSY412	Perform ante and post-mortem inspection - Calves	110	
AMPMSY413	Recognise diseases and conditions during inspection of food animal	135	
AMPMSY414	Conduct ante and post-mortem inspection in micro meat processing premises	135	
AMPMSY415	Conduct post-mortem inspection in micro meat processing premises - Wild game	90	
AMPMSY416	Raise and validate requests for export permits and Meat Transfer Certificates	20	
AMPOPR301	Follow and implement an established work plan	35	
AMPOPR302	Handle meat product in cold stores	20	
AMPOPR303	Manage animal identification data	70	
AMPP201	Operate a poultry dicing, stripping or mincing process	20	
AMPP202	Operate a poultry evisceration process	20	
AMPP203	Grade poultry carcase	20	
AMPP204	Harvest edible poultry offal	18	
AMPP205	Operate a poultry marinade injecting process	20	
AMPP206	Operate a poultry washing and chilling process	35	
AMPP207	Operate the bird receival and hanging process	20	
AMPP208	Operate a poultry stunning, killing and defeathering process	40	
AMPP209	Operate the live bird receival process	35	
AMPP210	Prepare birds for stunning	35	
AMPP301	Operate a poultry carcase delivery system	55	

AMPP302	Debone and fillet poultry product (manually)	60	
AMPPKG301	Monitor production of packaged product to customer specifications	20	
AMPPKG302	Supervise meat packing operation	35	
AMPPMG401	Develop, implement and evaluate a pest control program in a food processing premises	35	
AMPPPL301	Provide coaching	10	
AMPPPL302	Provide mentoring	45	
AMPQUA301	Comply with hygiene and sanitation requirements	55	
AMPQUA302	Maintain food safety and quality programs	65	
AMPQUA303	Collect and prepare standard samples	25	
AMPQUA304	Perform carcase Meat Hygiene Assessment	35	
AMPQUA305	Perform process monitoring for Meat Hygiene Assessment	35	
AMPQUA306	Perform boning room Meat Hygiene Assessment	35	
AMPQUA307	Perform offal Meat Hygiene Assessment	35	
AMPQUA308	Grade beef carcases using MSA standards	25	
AMPQUA309	Perform manual chemical lean testing	20	
AMPQUA310	Inspect transportation container or vehicle	10	
AMPQUA311	Assess effective stunning and bleeding	40	
AMPQUA312	Assess meat product in chillers	70	
AMPQUA313	Perform pre-operations hygiene assessment	35	
AMPQUA314	Follow hygiene, sanitation and quality requirements when handling chilled or frozen meat	35	
AMPQUA315	Maintain production records	90	
AMPQUA401	Support food safety and quality programs	65	
AMPQUA402	Maintain good manufacturing practice in meat processing	55	
AMPQUA403	Utilise refrigeration index	30	
AMPQUA404	Maintain a Meat Hygiene Assessment program	45	
AMPQUA405	Oversee compliance with Australian Standards for meat processing	35	
AMPQUA406	Apply meat science	35	

AMPQUA407	Conduct and validate pH/temperature declines to MSA standards	20	
AMPQUA408	Contribute to meat processing premises design and construction processes	35	
AMPQUA409	Review or develop an Emergency Animal Disease Response Plan	35	
AMPQUA410	Manage the collection, monitoring and interpretation of animal health data	55	
AMPQUA411	Calculate carcase yield in a boning room	35	
AMPQUA412	Specify beef product using AUS-MEAT language	40	
AMPQUA413	Specify sheep product using AUS-MEAT language	30	
AMPQUA414	Coordinate a product recall	35	
AMPQUA415	Undertake chiller assessment to AUS-MEAT requirements	55	
AMPQUA416	Conduct an internal audit of a documented program	40	
AMPQUA417	Establish sampling program	40	
AMPQUA418	Conduct a document review	45	
AMPQUA419	Monitor meat preservation process	40	
AMPQUA420	Monitor the production of processed meats and smallgoods	70	
AMPQUA421	Prepare for and respond to an external audit of the establishment's quality system	20	
AMPQUA422	Specify pork product using AUS-MEAT language	40	
AMPQUA423	Participate in the ongoing development and implementation of a HACCP based QA system	60	
AMPQUA424	Monitor the production of UCFM smallgoods	25	
AMPR101	Identify species and meat cuts	10	
AMPR102	Trim meat for further processing	8	
AMPR103	Store meat product	5	
AMPR104	Prepare minced meat and minced meat products	10	
AMPR105	Provide service to customers	7	
AMPR106	Process sales transactions	8	
AMPR107	Undertake minor routine maintenance	40	
AMPR108	Monitor meat temperature from receival to sale	10	
AMPR201	Break and cut product using a bandsaw	10	

AMPR202	Provide advice on cooking and storage of meat products	20	
AMPR203	Select, weigh and package meat for sale	8	
AMPR204	Package products using manual packing and labelling equipment	10	
AMPR205	Use basic methods of meat cookery	44	
AMPR206	Vacuum pack products in a retail operation	80	
AMPR207	Undertake routine preventative maintenance	50	
AMPR208	Make and sell sausages	10	
AMPR209	Produce and sell value-added products	10	
AMPR210	Receive meat products	10	
AMPR211	Provide advice on meal solutions in a meat retail outlet	10	
AMPR212	Clean meat retail work area	40	
AMPR301	Prepare specialised cuts	10	
AMPR302	Assess carcase or product quality	8	
AMPR303	Calculate yield of carcase or product	8	
AMPR304	Manage stock	10	
AMPR305	Meet customer needs	10	
AMPR306	Provide advice on nutritional role of meat	6	
AMPR307	Merchandise products, services	12	
AMPR308	Prepare, roll, sew and net meat	8	
AMPR309	Bone and fillet poultry	8	
AMPR310	Cost and price meat products	10	
AMPR311	Prepare portion control to specifications	8	
AMPR312	Bone game meat	8	
AMPR313	Order stock in a meat enterprise	18	
AMPR314	Calculate and present statistical data in a meat enterprise	40	
AMPR315	Utilise the Meat Standards Australia system to meet customer requirements	80	
AMPR316	Cure, corn and sell product	20	

AMPR317	Assess and sell poultry products	10	
AMPR318	Break carcase for retail sale	40	
AMPR319	Locate, identify and assess meat cuts	40	
AMPR320	Assess and address customer preferences	40	
AMPR321	Collect and prepare standard samples	40	
AMPR322	Prepare and produce value added products	10	
AMPR323	Break small stock carcases for retail sale	40	
AMPR324	Break large stock carcases for retail sale	40	
AMPR325	Prepare cooked meat product for retail sale	50	
AMPREN301	Operate and monitor a batch rendering process	90	
AMPREN302	Operate and monitor a continuous dry rendering process	90	
AMPREN303	Operate and monitor a low temperature wet rendering process	100	
AMPREN304	Operate a tallow refining process	70	
AMPREN305	Operate a blood coagulation and drying process	70	
AMPREN306	Render edible products	70	
AMPS101	Handle materials and products	30	
AMPS102	Pack smallgoods product	30	
AMPS201	Package product using thermoform process	40	2
AMPS203	Operate bar and coder systems	30	
AMPS205	Select, identify and prepare casings	50	
AMPS206	Manually shape and form product	30	
AMPS207	Slice product using simple machinery	60	
AMPS208	Rotate stored meat	10	
AMPS209	Rotate meat product	10	
AMPS210	Inspect carton meat	50	
AMPS211	Prepare dry ingredients	16	
AMPS212	Measure and calculate routine workplace data	30	

AMPS213	Manually link and tie product	20	
AMPS300	Operate mixer or blender unit	70	
AMPS301	Cook, steam and cool product	20	
AMPS302	Prepare dried meat	40	
AMPS303	Fill casings	20	
AMPS304	Thaw product - water	20	
AMPS305	Thaw product - air	10	
AMPS307	Sort meat	70	
AMPS308	Batch meat	40	
AMPS309	Operate product forming machinery	30	
AMPS310	Operate link and tie machinery	30	
AMPS311	Operate complex slicing and packaging machinery	30	
AMPS312	Prepare meat-based pates and terrines for commercial sale	30	
AMPS313	Prepare product formulations	30	
AMPS314	Ferment and mature product	36	
AMPS315	Blend meat product	60	
AMPSMA201	Slice product using simple machinery	20	
AMPWHS201	Sharpen and handle knives safely	45	
AMPWHS301	Contribute to workplace health and safety processes	55	
AMPWHS401	Monitor workplace health and safety processes	55	
AMPX201	Prepare and operate bandsaw	20	2
AMPX202	Clean work area during operations	40	4
AMPX203	Operate scales and semi-automatic labelling machinery	80	8
AMPX204	Maintain production records	100	10
AMPX205	Clean chillers	20	2
AMPX206	Operate forklift in a specific workplace	60	6
AMPX207	Vacuum pack product	80	5

AMPX208	Apply environmentally sustainable work practices	20	2
AMPX209	Sharpen knives	40	4
AMPX210	Prepare and slice meat cuts	30	1
AMPX211	Trim meat to specifications	20	
AMPX212	Package product using automatic packing and labelling equipment	30	
AMPX213	Despatch meat product	20	
AMPX214	Package meat and smallgoods product for retail sale	20	
AMPX215	Operate tenderiser	10	1
AMPX216	Operate mincer	20	2
AMPX217	Package product using gas flushing process	40	2
AMPX218	Operate metal detection unit	20	1
AMPX219	Follow electronic labelling and traceability systems in a food processing establishment	35	
AMPX230	Undertake pest control in a food processing establishment	20	
AMPX301	Assess product in chillers	80	8
AMPX302	Cure and corn product	20	
AMPX303	Break carcase into primal cuts	40	
AMPX304	Prepare primal cuts	35	
AMPX305	Smoke product	20	
AMPX306	Provide coaching	10	3
AMPX307	Provide mentoring	10	3
AMPX308	Follow and implement an established work plan	10	2
AMPX309	Identify and repair equipment faults	40	
AMPX310	Perform pre-operations hygiene assessment	20	2
AMPX311	Monitor production of packaged product to customer specifications	20	2
AMPX312	Calculate carcase yield in a boning room	35	4
AMPX314	Handle meat product in cold stores	20	3
AMPX315	Follow hygiene, sanitation and quality requirements when handling meat product in cold stores	35	3

AMPX316	Monitor product to be sent to rendering	20	
AMPX317	Monitor product flow in an automated process	55	
AMPX402	Monitor and overview the production of processed meats and smallgoods	80	
AMPX403	Monitor and overview the production of Uncooked Comminuted Fermented Meat (UCFM)	30	
AMPX404	Conduct an internal audit of a documented program	40	3
AMPX410	Facilitate achievement of enterprise environmental policies and goals	50	
AMPX411	Foster a learning culture in a meat enterprise	50	
AMPX412	Build productive and effective workplace relationships	50	
AMPX418	Lead communication in the workplace	20	
AMPX420	Participate in the ongoing development and implementation of a HACCP and Quality Assurance system	60	
AMPX423	Supervise new recruits	30	
AMPX431	Oversee meat processing establishment's Halal compliance	55	

Mapping Qualifications

The following table provides an overview of the qualifications from version 8 which replace qualifications from the existing version of the AMP Australian Meat Processing Training Package.

Current Qualification				Replacement Qualification		
National Code	National Title	Nominal Hours	E / NE	National Code	National Title	Nominal Hours
AMP30316	Certificate III in Meat Processing (Meat Safety)	565	NE	AMP30322	Certificate III in Meat Safety Inspection	785
AMP30616	Certificate III in Meat Processing (General)	520	NE	AMP30622	Certificate III in Meat Processing	605
AMP30716	Certificate III in Meat Processing (Quality Assurance)	570	NE			
AMP40215	Certificate IV in Meat Processing (General)	400	NE	AMP40222	Certificate IV in Meat Processing	600
AMP40415	Certificate IV in Meat Processing (Quality Assurance)	420	NE			
AMP40315	Certificate IV in Meat Processing (Leadership)	420	NE			
AMP40516	Certificate IV in Meat Processing (Meat Safety)	865	NE	AMP40522	Certificate IV in Meat Safety Inspection	740
AMP60121	Advanced Diploma of Meat Processing	450	E	AMP60122	Advanced Diploma of Meat Processing	450

Mapping Skill Sets

The following table provides an overview of the skill sets from version 8 which replace skill sets from the existing version of the AMP Australian Meat Processing Training Package.

Current Skill Set				Replacement Skill Set		
National Code	National Title	Nominal Hours	E / NE	National Code	National Title	Nominal Hours
			-	AMPSS00081	Meat Processing Mentor Skill Set	105
			-	AMPSS00082	Pathway to Certificate IV in Meat Skill Set	175

Mapping Units of Competency

The following table provides an overview of the units of competency from version 8 which replace units of competency from the existing version of the AMP Australian Meat Processing Training Package.

Current Unit				Replacement Unit		
National Code	**National Title**	**Nominal Hours**	**E / NE**	**National Code**	**National Title**	**Nominal Hours**
AMPA3043	Prepare head for inspection	40	NE	AMPABA301	Prepare head for inspection	45
AMPA3047	Prepare and present viscera for inspection	20	NE	AMPABA302	Prepare and present viscera for inspection	35
AMPA3093	Use standard product descriptions - sheep and goats	30	E	AMPABA303	Use standard product descriptions - sheep and goats	30
AMPA3094	Use standard product descriptions - beef	40	E	AMPABA304	Use standard product descriptions - beef	40
AMPA3095	Use standard product descriptions - pork	40	E	AMPABA305	Use standard product descriptions - pork	40
AMPA417	Conduct an animal welfare audit of a meat processing plant	40	E	AMPAUD401	Conduct an animal welfare audit of a meat processing premises	40
			-	AMPCOM301	Communicate effectively at work	45
AMPX412	Build productive and effective workplace relationships	50	E	AMPCOM401	Build productive and effective workplace relationships	50
AMPG300	Overview wild game meat industry	20	E	AMPGAM301	Apply knowledge of the wild game meat industry	20
AMPG301	Operate a game harvesting vehicle	30	NE	AMPGAM302	Operate a wild game harvester vehicle	25
AMPG306	Use firearms to harvest wild game	30	NE	AMPGAM303	Use firearms to safely and humanely harvest wild game	25
AMPG302	Eviscerate, inspect and tag wild game carcase in the field	30	NE	AMPGAM304	Eviscerate, inspect and tag wild game carcase in the field	25
AMPX422	Develop and implement work instructions and SOPs	40	E	AMPLDR401	Develop and implement work instructions and SOPs	40
AMPX423	Supervise new recruits	30	E	AMPLDR402	Supervise new recruits	30
AMPX428	Plan, conduct and report a workplace incident investigation	35	E	AMPLDR403	Plan, conduct and report a workplace incident investigation	35
AMPCOR401	Manage own work performance	20	E	AMPLDR404	Manage own work performance and development	20
AMPX407	Oversee export requirements	40	NE	AMPLDR405	Oversee export requirements	35

AMPX411	Foster a learning culture in a meat enterprise	50	E	AMPLDR406	Foster a learning culture in a meat processing workplace	50
AMPA2006	Apply animal welfare and handling requirements	40	E	AMPLSK201	Apply animal welfare and handling requirements	40
AMPA3002	Handle animals humanely while conducting ante-mortem inspection	20	E	AMPLSK301	Handle animals humanely while conducting ante-mortem inspection	20
AMPA3139	Prepare market reports — cattle	35	NE	AMPLSK302	Assess cattle according to industry standards	35
AMPA3140	Prepare market reports — sheep	35	NE	AMPLSK303	Assess sheep and lambs according to industry standards	35
AMPA416	Oversee humane handling of animals	20	E	AMPLSK401	Oversee humane handling of animals	20
AMPA415	Manage biogas facilities	35	E	AMPMGT401	Manage biogas facilities	35
AMPX429	Develop and implement a TACCP and VACCP plan	35	E	AMPMGT515	Develop and implement a TACCP and VACCP plan	35
AMPMGT601	Benchmark to manage and improve enterprise performance	80	E	AMPMGT608	Benchmark to manage and improve workplace performance	80
AMPMGT604	Manage effective operation of meat enterprise cold chain and refrigeration systems	100	E	AMPMGT609	Manage effective operation of meat workplace cold chain and refrigeration systems	100
AMPMGT606	Analyse and develop enterprise systems for new opportunities	100	E	AMPMGT610	Analyse and develop workplace systems for new opportunities	100
AMPMGT803	Communicate and negotiate in a culturally diverse context	100	E	AMPMGT810	Communicate and negotiate in a culturally diverse context	100
AMPMGT805	Develop and manage international business operations	100	E	AMPMGT811	Develop and manage international business operations	100
AMPMGT807	Manage change to organisational electronic technology systems	100	E	AMPMGT812	Manage change to organisational digital technology systems	100
AMPMGT808	Undertake research project	100	E	AMPMGT813	Undertake research project	100
AMPA3119	Apply food animal anatomy and physiology to inspection processes	25	NE	AMPMSY301	Apply food animal anatomy and physiology to inspection processes	90
AMPA3131	Identify and report emergency diseases of food animals	20	NE	AMPMSY302	Recognise signs of emergency and notifiable animal diseases	55
AMPA3069	Perform ante-mortem inspection and make disposition	60	E	AMPMSY303	Conduct ante-mortem inspection and make disposition	60
AMPA3120	Perform ante and post-mortem inspection - Ovine and Caprine	110	E	AMPMSY401	Perform ante and post-mortem inspection - Ovine and Caprine	110
AMPA3121	Perform ante and post-mortem inspection - Bovine	110	E	AMPMSY402	Perform ante and post-mortem inspection - Bovine	110

AMPA3122	Perform ante and post-mortem inspection - Porcine	110	E	AMPMSY403	Perform ante and post-mortem inspection - Porcine	110
AMPA3123	Perform ante and post-mortem inspection - Poultry	110	E	AMPMSY404	Perform ante and post-mortem inspection - Poultry	110
AMPA3124	Perform ante and post-mortem inspection - Ratites	110	E	AMPMSY405	Perform ante and post-mortem inspection - Ratites	110
AMPA3125	Perform ante and post-mortem inspection - Camels	110	E	AMPMSY406	Perform ante and post-mortem inspection - Camels	110
AMPA3127	Perform post-mortem inspection - Wild game	80	E	AMPMSY407	Perform post-mortem inspection - Wild game	80
AMPA3128	Perform ante and post-mortem inspection - Rabbits	110	E	AMPMSY408	Perform ante and post-mortem inspection - Rabbits	110
AMPA3129	Perform ante and post-mortem inspection - Deer	110	E	AMPMSY409	Perform ante and post-mortem inspection - Deer	110
AMPA3130	Perform ante and post-mortem inspection - Horses	110	E	AMPMSY410	Perform ante and post-mortem inspection - Equine	110
AMPA3132	Perform ante and post-mortem inspection - Alpacas or Llamas	110	E	AMPMSY411	Perform ante and post-mortem inspection - Alpacas or Llamas	110
AMPA3135	Perform ante and post-mortem inspection - Calves	110	E	AMPMSY412	Perform ante and post-mortem inspection - Calves	110
			-	AMPMSY413	Recognise diseases and conditions during inspection of food animal	135
			-	AMPMSY414	Conduct ante and post-mortem inspection in micro meat processing premises	135
			-	AMPMSY415	Conduct post-mortem inspection in micro meat processing premises - Wild game	90
AMPX424	Raise and validate requests for export permits and Meat Transfer Certificates	20	E	AMPMSY416	Raise and validate requests for export permits and Meat Transfer Certificates	20
AMPX308	Follow and implement an established work plan	10	NE	AMPOPR301	Follow and implement an established work plan	35
AMPX314	Handle meat product in cold stores	20	NE	AMPOPR302	Handle meat product in cold stores	20
AMPA3108	Manage NLIS for saleyard purchase of sheep or goats	20	NE	AMPOPR303	Manage animal identification data	70
AMPA3115	Undertake pre slaughter checks of NVDs, PICs and RFIDs	20	NE	AMPOPR303	Manage animal identification data	70
AMPA3112	Manage NLIS data from RFIDs on the slaughter floor	40	NE	AMPOPR303	Manage animal identification data	70

AMPA3107	Manage NLIS data for saleyard purchase of livestock	20	NE	AMPOPR303	Manage animal identification data	70
AMPA3110	Manage, report and upload mob based NLIS data for sheep and goats	30	NE	AMPOPR303	Manage animal identification data	70
AMPA3102	Overview of the NLIS program utilising RFIDs	30	NE	AMPOPR303	Manage animal identification data	70
AMPA3106	Manage NLIS for direct purchase of sheep or goats	20	NE	AMPOPR303	Manage animal identification data	70
AMPA3111	Conduct start up procedures and preoperational checks on slaughter floor NLIS data equipment	20	NE	AMPOPR303	Manage animal identification data	70
AMPA3104	Manage NLIS data for sheep and goats in lairage	20	NE	AMPOPR303	Manage animal identification data	70
AMPA3101	Overview of the NLIS for sheep and goats	40	NE	AMPOPR303	Manage animal identification data	70
AMPA3109	Manage, report and upload NLIS slaughter data from RFIDs	40	NE	AMPOPR303	Manage animal identification data	70
AMPA3105	Manage NLIS for direct purchase of stock identified with an RFID	20	NE	AMPOPR303	Manage animal identification data	70
AMPA3103	Manage NLIS data for livestock in lairage	20	NE	AMPOPR303	Manage animal identification data	70
AMPX311	Monitor production of packaged product to customer specifications	20	E	AMPPKG301	Monitor production of packaged product to customer specifications	20
AMPA3116	Supervise meat packing operation	35	E	AMPPKG302	Supervise meat packing operation	35
AMPX430	Develop, implement and evaluate a pest control program in a meat processing premises	35	E	AMPPMG401	Develop, implement and evaluate a pest control program in a food processing premises	35
AMPX306	Provide coaching	10	E	AMPPPL301	Provide coaching	10
AMPX307	Provide mentoring	10	NE	AMPPPL302	Provide mentoring	45
			-	AMPQUA301	Comply with hygiene and sanitation requirements	55
			-	AMPQUA302	Maintain food safety and quality programs	65
AMPR321	Collect and prepare standard samples	40	NE	AMPQUA303	Collect and prepare standard samples	25
AMPA3072	Perform carcase Meat Hygiene Assessment	20	NE	AMPQUA304	Perform carcase Meat Hygiene Assessment	35
AMPA3073	Perform process monitoring for Meat Hygiene Assessment	20	NE	AMPQUA305	Perform process monitoring for Meat Hygiene Assessment	35
AMPA3074	Perform boning room Meat Hygiene Assessment	20	NE	AMPQUA306	Perform boning room Meat Hygiene Assessment	35
AMPA3081	Perform offal Meat Hygiene Assessment	20	NE	AMPQUA307	Perform offal Meat Hygiene Assessment	35

AMPA3092	Grade beef carcases using Meat Standards Australia standards	30	NE	AMPQUA308	Grade beef carcases using MSA standards	25
AMPA3100	Perform manual chemical lean testing	20	NE	AMPQUA309	Perform manual chemical lean testing	20
AMPA406	Inspect transportation container or vehicle	10	E	AMPQUA310	Inspect transportation container or vehicle	10
AMPA3003	Assess effective stunning and bleeding	40	E	AMPQUA311	Assess effective stunning and bleeding	40
AMPX301	Assess product in chillers	80	NE	AMPQUA312	Assess meat product in chillers	70
AMPX310	Perform pre-operations hygiene assessment	20	NE	AMPQUA313	Perform pre-operations hygiene assessment	35
AMPX315	Follow hygiene, sanitation and quality requirements when handling meat product in cold stores	35	NE	AMPQUA314	Follow hygiene, sanitation and quality requirements when handling chilled or frozen meat	35
AMPX204	Maintain production records	100	NE	AMPQUA315	Maintain production records	90
AMPCOR402	Facilitate Quality Assurance Process	30	NE	AMPQUA401	Support food safety and quality programs	65
AMPCOR404	Facilitate hygiene and sanitation performance	30	NE	AMPQUA402	Maintain good manufacturing practice in meat processing	55
AMPA400	Utilise refrigeration index	30	E	AMPQUA403	Utilise refrigeration index	30
AMPA401	Implement a Meat Hygiene Assessment program	30	NE	AMPQUA404	Maintain a Meat Hygiene Assessment program	45
AMPA402	Oversee plant compliance with the Australian standards for meat processing	20	NE	AMPQUA405	Oversee compliance with Australian Standards for meat processing	35
AMPA403	Apply meat science	30	NE	AMPQUA406	Apply meat science	35
AMPA3118	Monitor pH and temperature decline	20	NE	AMPQUA407	Conduct and validate pH/temperature declines to MSA standards	20
AMPA404	Conduct and validate pH and temperature declines to MSA standards	20	NE	AMPQUA407	Conduct and validate pH/temperature declines to MSA standards	20
AMPA407	Contribute to abattoir design and construction processes	40	NE	AMPQUA408	Contribute to meat processing premises design and construction processes	35
AMPA413	Review or develop an Emergency Animal Disease Response Plan	35	E	AMPQUA409	Review or develop an Emergency Animal Disease Response Plan	35
AMPA414	Manage the collection, monitoring and reporting of animal health data from a meat processing plant	55	E	AMPQUA410	Manage the collection, monitoring and interpretation of animal health data	55
AMPX312	Calculate carcase yield in a boning room	35	E	AMPQUA411	Calculate carcase yield in a boning room	35
AMPX415	Specify beef product using AUS-MEAT language	40	E	AMPQUA412	Specify beef product using AUS-MEAT language	40

AMPX416	Specify sheep product using AUS-MEAT language	30	E	AMPQUA413	Specify sheep product using AUS-MEAT language	30
AMPX419	Participate in product recall	40	NE	AMPQUA414	Coordinate a product recall	35
AMPX426	Undertake chiller assessment to AUS-MEAT requirements	80	NE	AMPQUA415	Undertake chiller assessment to AUS-MEAT requirements	55
AMPX404	Conduct an internal audit of a documented program	40	E	AMPQUA416	Conduct an internal audit of a documented program	40
AMPX421	Establish sampling program	40	E	AMPQUA417	Establish sampling program	40
AMPX425	Conduct a document review	60	NE	AMPQUA418	Conduct a document review	45
AMPX401	Monitor meat preservation process	40	E	AMPQUA419	Monitor meat preservation process	40
AMPX402	Monitor and overview the production of processed meats and smallgoods	80	NE	AMPQUA420	Monitor the production of processed meats and smallgoods	70
AMPX406	Manage or oversee an external audit of the establishment's quality system	20	E	AMPQUA421	Prepare for and respond to an external audit of the establishment's quality system	20
AMPX417	Specify pork product using AUS-MEAT language	40	E	AMPQUA422	Specify pork product using AUS-MEAT language	40
AMPX420	Participate in the ongoing development and implementation of a HACCP and Quality Assurance system	60	E	AMPQUA423	Participate in the ongoing development and implementation of a HACCP based QA system	60
AMPX403	Monitor and overview the production of Uncooked Comminuted Fermented Meat (UCFM)	30	NE	AMPQUA424	Monitor the production of UCFM smallgoods	25
AMPX209	Sharpen knives	40	NE	AMPWHS201	Sharpen and handle knives safely	45
			-	AMPWHS301	Contribute to workplace health and safety processes	55
AMPCOR403	Participate in workplace health and safety risk control process	20	NE	AMPWHS401	Monitor workplace health and safety processes	55

Apprenticeships

The following table provides a summary of the apprenticeships that have been affected by changes in this AMP Australian Meat Processing Training Package update.

Please refer to the current *Register of Class A and B qualifications* found on the Department of Training and Workforce Development website for the official list of apprenticeships in Western Australia.

Current Qualification					Replacement Qualification		
National Code	National Title	Apprenticeship	Nominal Hours	E / NE	National Code	National Title	Nominal Hours

No changes occurred between versions 7.1 and 8.

Traineeships

The following table provides a summary of the traineeships that have been affected by changes in this AMP Australian Meat Processing Training Package update.

Please refer to the current *Register of Class A and B qualifications* found on the Department of Training and Workforce Development website for the official list of apprenticeships in Western Australia.

Current Qualification					Replacement Qualification		
National Code	National Title	Traineeship	Nominal Hours	E / NE	National Code	National Title	Nominal Hours
AMP30316	Certificate III in Meat Processing (Meat Safety)	TR09940: MEAT INSPECTOR	565	NE	AMP30322	Certificate III in Meat Safety Inspection	785
AMP30616	Certificate III in Meat Processing (General)	TR07870: MEAT PROCESSING - GENERAL (LEVEL 3)	520	NE	AMP30622	Certificate III in Meat Processing	605
AMP30716	Certificate III in Meat Processing (Quality Assurance)	TR11200: MEAT PROCESSING (QUALITY ASSURANCE)	570	NE			
AMP40315	Certificate IV in Meat Processing (Leadership)	TR07880 MEAT PROCESSING - LEADERSHIP (LEVEL 4)	420	NE	AMP40222	Certificate IV in Meat Processing	600
AMP40415	Certificate IV in Meat Processing (Quality Assurance)	TR10880: MEAT PROCESSING - QUALITY ASSURANCE (LEVEL 4)	420	NE			
AMP40516	Certificate IV in Meat Processing (Meat Safety)	TR09950: MEAT INSPECTOR/QUALITY ASSURANCE OFFICER	865	NE	AMP40522	Certificate IV in Meat Safety Inspection	740

Pre-apprenticeships

The following table provides a summary of the pre-apprenticeships that have been affected by changes in this AMP Australian Meat Processing Training Package update.

Please refer to the current *list of pre-apprenticeship courses* found on the Department of Training and Workforce Development website for the official list of pre-apprenticeships in Western Australia.

Current Qualification					Replacement Qualification		
National Code	National Title	Pre-apprenticeship	Nominal Hours	E / NE	National Code	National Title	Nominal Hours

No changes occurred between versions 7.1 and 8.