

AMP40315

Certificate IV in Meat Processing (Leadership)



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AMP40315

Certificate IV in Meat Processing (Leadership)

The AMP40315 Certificate IV in Meat Processing (Leadership) covers work activities undertaken by experienced meat workers who are carrying out supervisory roles.

Skills you will develop

- ◆ monitoring the hygiene and sanitation performance of a plant.
- ◆ participating in the reduction of workplace health and safety risks in a meat processing plant.
- ◆ leading and promoting effective communication in the workplace including the skills and knowledge required for effective written and verbal communication.
- ◆ developing and implementing work instructions and Standard Operating Procedures (SOPs). Including planning and consultation process for development, validation and implementation of SOPs.
- ◆ leadership skills to assume responsibility for your own work performance and be a role model for others while developing, maintaining, and modelling positive workplace relationships including the competencies to set work goals and plans, manage and improve own work performance and provide an example for others.
- ◆ developing, maintaining and modelling positive workplace relationships.
- ◆ planning and supervising the performance of the team and develop team cohesion.
- ◆ implementing the organisation's continuous improvement systems and processes including using systems and strategies to actively encourage the team to participate in the process, monitoring and reviewing performance, and identifying opportunities for further improvements.
- ◆ determining individual and team development needs and facilitating the development of the workgroup.
- ◆ integrating work and learning in a meat enterprise including the skills and knowledge required for people in leadership positions to monitor and facilitate workplace training and learning.
- ◆ initiating and participating in a product recall.
- ◆ overseeing a Hazard Analysis Critical Control Point (HACCP)-based Quality Assurance (QA) program.

Modes of Delivery

- ◆ Face to face in the workplace
- ◆ Correspondence in a self-paced model (using text-based resources in a self-paced model and supported by our dedicated trainers)
- ◆ Recognition of Prior Learning (for people who have evidence to support their current competence in the relevant units of competency which comprise the qualification).
- ◆ Blended (using a combination of the modes described).





UNITS OF STUDY

AMP40315 Certificate IV in Meat Processing (Leadership)

AMPCOR404	Facilitate hygiene and sanitation performance	Core
AMPCOR403	Participate in work health and safety risk control processes	Core
AMPX418	Lead communication in the workplace	Elective
AMPX422	Develop and implement work instructions and SOPs	Elective
AMPCOR401	Manage own work performance	Core
AMPX412	Build productive and effective workplace relationships	Elective
BSBLDR403	Lead team effectiveness	Elective
BSBMGT403	Implement continuous improvement	Elective
BSBLED401	Develop teams and individuals	Elective
AMPX 411	Foster a learning culture in a meat enterprise	Elective
AMPX419	Participate in product recall	Elective
AMPCOR402	Facilitate quality assurance processes	Core

Volume of Learning

Learners should expect a duration between 6 and 24 months to meet the requirements of AMP40315 which is consistent with the AQF volume of learning indicators for a Certificate IV qualification. This may vary depending upon prior experience and study.

Decisions about the duration of this qualification take into account the candidates' likelihood of successfully achieving the learning outcomes and ensure that the integrity of the qualification's outcomes are maintained.

Entry Requirements

There are no pre-requisite entry requirements for this course of study. Students must undergo a Language, Literacy & Numeracy evaluation prior to commencement of studies.

Assessment

The assessment in this qualification involves a variety of workbook activities, practical tasks and project work. Participants will be supported by their trainer throughout their journey.





Pathways

Qualifications that may be considered after successful completion include:

- ◆ AMP50221 Diploma of Meat Processing

Career Opportunities

- ◆ meat processing supervisor
- ◆ meat processing team leader
- ◆ smallgoods supervisor
- ◆ boning room supervisor
- ◆ meat department supervisor
- ◆ meat processing assessor.

Smart and Skilled

This training is subsidised by the NSW Government

Smart and Skilled is a New South Wales (NSW) government funding incentive for those wanting to gain new skills needed to find a job or advance their careers.

As course costs are an important factor when deciding to undertake a study

Smart and Skilled provides eligible students with:

- ◆ an entitlement to government-subsidised training up to and including Certificate III
- ◆ government funding for higher-level courses (Certificate IV and above) in targeted priority areas.

Are you eligible for Smart and Skilled training?

Are you:

- ◆ 15 years old or over?
- ◆ No longer at school?
- ◆ Living or working in NSW?
- ◆ An Australian citizen, Australian permanent resident, Australian permanent humanitarian visa holder or New Zealand citizen?

For information on other States funding initiatives, requirements and fees please visit our website

Fees

1st Qualification \$1,720

2nd Qualification \$2,000

Eligible concession card holders \$240

Traineeships are fee free <https://vet.nsw.gov.au/choosing-vet/fee-free-traineeships>

If you answered 'Yes' to all four questions, then you may be eligible to enrol in a government-subsidised course with an approved Smart and Skilled training provider and registered training organisation, like DLS

Further detailed information on your course, fees and charges, relevant student policies and procedures and to view the student handbook, please visit our website at www.dynamiclearningservices.com.au or contact Dynamic Learning Services on 02 4365 0040.

