

AMP40415

# Certificate IV in Meat Processing (Quality Assurance)



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# AMP40415

## Certificate IV in Meat Processing (Quality Assurance)

The AMP40415 Certificate IV in Meat Processing (Quality Assurance) covers work activities undertaken by Quality Assurance officers in meat processing enterprises.

### Skills you will develop

- ◆ 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.
- ◆ overseeing a Hazard Analysis Critical Control Point (HACCP)-based Quality Assurance (QA) program.
- ◆ participating in the reduction of workplace health and safety risks in a meat processing plant.
- ◆ monitoring the hygiene and sanitation performance of a plant.
- ◆ conducting an internal audit of a documented program.
- ◆ developing and managing a Hazard and Critical Control Point (HACCP)-based Quality Assurance (QA) program.
- ◆ performing quality control and Meat Hygiene Assessment (MHA) checks (or equivalent) on carton meat or offal for contamination or defects as part of a Quality Assurance (QA) program including understanding and implementation of specifications, critical limits, tolerances and sampling programs.
- ◆ using the Refrigeration Index (RI) to validate compliance of a chilling and freezing process.
- ◆ implementing all aspects of a product and process monitoring system in a slaughter floor and/or boning room.
- ◆ overseeing compliance with the relevant Australian Standards for meat processing in abattoirs and boning rooms.
- ◆ initiating and participating in a product recall.
- ◆ developing and implementing work instructions and Standard Operating Procedures (SOPs) including the planning and consultation process for development, validation and implementation of SOPs.

### 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

## AMP40415 Certificate IV in Meat Processing (Quality Assurance)

AMPCOR401	Manage own work performance	Core
AMPCOR402	Facilitate quality assurance processes	Core
AMPCOR403	Participate in work health and safety risk control processes	Core
AMPCOR404	Facilitate hygiene and sanitation performance	Core
AMPX404	Conduct an internal audit of a documented program	Core
AMPX420	Participate in the ongoing development and implementation of a HACCP and quality assurance system	Core
AMPA3074	Perform boning room meat hygiene assessment	Elective
AMPA400	Utilise refrigeration index	Elective
AMPA401	Implement a meat hygiene assessment program	Elective
AMPA402	Oversee plant compliance with the Australian standards for meat processing	Elective
AMPX419	Participate in product recall	Elective
AMPX422	Develop and implement work instructions and SOPs	Elective

### Volume of Learning

Learners should expect a duration between 6 and 24 months to meet the requirements of AMP40415 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

- ◆ Quality Assurance Management
- ◆ Assistant Quality Assurance Manager
- ◆ **Quality Assurance Specialist**

## 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](http://www.dynamiclearningservices.com.au) or contact Dynamic Learning Services on 02 4365 0040.

