

AMP40516

# Certificate IV in Meat Processing (Meat Safety)



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# AMP40516

## Certificate IV in Meat Processing (Meat Safety)

The AMP40516 Certificate IV in Meat Processing (Meat Safety) covers work activities undertaken by meat inspectors in meat processing enterprises, usually at export processing plants. It covers the duties of a meat inspector performing post-mortem inspection and, in some cases, ante-mortem inspection.

### Skills you will develop

- ◆ apply Quality Assurance (QA) procedures and Hazard Analysis and Critical Control Points (HACCP) requirements in a meat establishment and oversee a Hazard Analysis Critical Control Point (HACCP)-based Quality Assurance (QA) program and ensuring compliance with the relevant Australian Standards for meat processing in abattoirs and boning rooms.
- ◆ apply personal hygiene and sanitation practices in a meat operation and monitor the hygiene and sanitation performance of a plant.
- ◆ work safely in a meat establishment and participate in the reduction of workplace health and safety risks in a meat processing plant.
- ◆ carry out workplace communication practices, use communication skills to undertake and complete workplace requirements, and contribute to positive workplace relations.
- ◆ provide employees with an understanding of the structure of the meat industry, your own workplace and the policies, procedures, and conditions relevant to your employment.
- ◆ maintain knives for safe and effective use in a meat establishment and maintain, clean, and store personal equipment, including Personal Protective Equipment (PPE).
- ◆ apply knowledge of the anatomy and physiology of food animals in recognition of diseases and undertaking meat inspection procedures.
- ◆ humane handling of animals prior to slaughter.
- ◆ perform ante-mortem and post-mortem inspection duties on lambs, sheep, goats, calves, steers, cows or bulls in an abattoir in accordance with the Australian Standard.
- ◆ recognise the symptoms of emergency diseases and conditions as might be seen during the performance of meat inspection procedures.
- ◆ oversee the handling and the slaughtering/euthanising of animals by a range of company personnel and/or government inspection staff to meet regulatory requirements.
- ◆ 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.
- ◆ implement all aspects of a product and process monitoring system in a slaughter floor and/or boning room.
- ◆ use the Refrigeration Index (RI) to validate compliance of a chilling and freezing process.

### 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

## AMP40516 Certificate IV in Meat Processing (Meat Safety)

AMPCOR203	Comply with Quality Assurance and HACCP requirements.	Core
AMPCOR202	Apply hygiene and sanitation practices	Core
AMPCOR204	Follow safe work policies and procedures	Core
AMPCOR205	Communicate in the workplace	Core
AMPCOR206	Overview the meat industry	Core
AMPX209	Sharpen knives (pre-req)	Core
AMPCOR201	Maintain personal equipment	Core
AMPA3119	Apply food animal anatomy and physiology to inspection processes	Core
AMPA3002	Handle animals humanely while conducting ante-mortem inspection (Pre-req)	Group B
AMPA3120	Perform ante and post-mortem inspection - Ovine and Caprine *	Group A
AMPA3121	Perform ante and post-mortem inspection – Bovine *	Group A
AMPA3131	Identify and report emergency diseases of food animals	Core
AMPA3071	Implement food safety program	Core
AMPA402	Oversee plant compliance with the Australian Standards for meat Processing	Group C
AMPA416	Oversee humane handling of animals	Group C
AMPCOR402	Facilitate Quality Assurance process	Core
AMPCOR404	Facilitate hygiene and sanitation performance	Core
AMPCOR401	Manage own work performance	Core
AMPX412	Build productive and effective workplace relationships	Group C
AMPCOR403	Participate in workplace health and safety risk control process	Core
AMPA401	Implement a Meat Hygiene Assessment program	Group C
AMPA400	Utilise refrigeration index	Group C

NOTE: Units with \* have pre-requisite requirements which have been included in this course.

### Volume of Learning

Learners should expect a duration between 6 and 24 months to meet the requirements of AMP40516 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:

- ◆ AMP50215 Diploma of Meat Processing

## Career Opportunities

- ◆ Meat Inspector

## 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 \$2,770

2nd Qualification \$3,240

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.

