

AMP30516 - Certificate III in Meat Processing (Slaughtering)

ASMI

This qualification covers work activities undertaken by workers undertaking slaughtering duties in abattoirs.

Graduates from this qualification will have a wide range of cognitive, technical and communication skills to select and apply a specialised range of tools, materials and information to:

- complete routine activities
- provide and transmit solutions to predictable and sometimes unpredictable problems

Graduates will apply knowledge and skills to demonstrate autonomy and judgement and to take limited responsibility in known and stable contexts within established parameters.

EMPLOYMENT PATHWAYS

Slaughter and dressing operations.

EDUCATIONAL PATHWAYS

After successful completion of this qualification, students may have the opportunity to enter into other qualifications in the Australian Meat Processing Training Package.

MATERIALS REQUIRED

Students must have access to a workplace that has personal protective equipment in place, including appropriate head attire and suitable tools of the trade.

COURSE CREDIT

Credit may be assigned for the recognition of equivalence in content and learning outcomes between different types of learning and/or qualifications. Credit reduces the amount of learning required to achieve a qualification and may be acquired through Credit Transfer or Recognition of Prior Learning (RPL).

ENTRY REQUIREMENTS

Individuals must hold industry experience prior to entering into this qualification.

DELIVERY MODELS

Workplace Based - offered in Queensland, workplace based (combination of assessment methods, including written assessment, portfolio of evidence and practical observation), 6 months (assessment only, no gap training).

RPL - offered in Australia, external based (combination of assessment of written evidence, practical observation and competency conversations), duration and fees will be determined by quality of evidence submitted. For more information on the RPL process please visit our website asmitraining.edu.au.

FEES AND FUNDING ARRANGEMENTS

Workplace Based (Fee for Service): Administration Fee: \$30.00, Tuition Fees: \$2,500.00

CORE UNITS

Students must successfully complete all 7 mandatory core units in order to achieve this qualification:

- AMPCOR201 Maintain personal equipment
- AMPCOR202 Apply hygiene and sanitation practices
- AMPCOR203 Comply with Quality Assurance and HACCP requirements
- AMPCOR204 Follow safe work policies and procedures
- AMPCOR205 Communicate in the workplace
- AMPCOR206 Overview the meat industry
- AMPX209 Sharpen knives

ELECTIVE UNITS

Students must successfully complete a minimum of 5 elective units of competency to a minimum value of 30 points in order to achieve this qualification:

- AMPA3000 Stun animal
- AMPA3001 Stick and bleed animal
- AMPA3003 Assess effective stunning and bleeding
- AMPA3034 Eviscerate animal carcass
- AMPA3033 Bed dress carcass

CONTEXTUALISATION

Elective unit selection may be contextualised to business requirements. All electives chosen must contribute to a valid, industry-supported vocational outcome.

CONTACT US

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