

## AMP30116

# CERTIFICATE III

in Meat Processing (Boning Room)

“Build practical skills in meat processing operations.”

## CORE UNITS

- AMPCOR201 Maintain personal equipment (2 points)
- AMPCOR202 Apply hygiene and sanitation practices (4 points)
- AMPCOR203 Comply with Quality Assurance and HACCP requirements (4 points)
- AMPCOR204 Follow safe work policies and procedures (4 points)
- AMPCOR205 Communicate in the workplace (4 points)
- AMPCOR206 Overview the meat industry (2 points)
- AMPX209 Sharpen knives (4 points)

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

## ELECTIVE UNITS

- AMPA3048 Facilitate the empowerment of people receiving support
- CHCCOM003 Develop workplace communication strategies
- CHCCSM009 Facilitate goal-directed planning

Students must successfully complete a minimum of 2 elective units of competency to a minimum value of 30 points in order to achieve this qualification

## FEES & FUNDING

### Work-Based Training:

\$2,500 Tuition + \$30 Admin



## ENTRY REQUIREMENTS

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

## DELIVERY MODE

- ✓ 6 months (assessment only, no gap training)
- ✓ Queensland (Workplace Based)
- ✓ Classroom & Workplace Based  
(Combination of training assessment delivery methods)
- ✓ Offers Recognition of Prior Learning (RPL)

## COURSE HIGHLIGHTS

- ✓ Free First Aid Certificate
- ✓ Work Placement Support
- ✓ Vocational Placement

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