

OFFICIAL

VICTORIAN PURCHASING GUIDE

AMP AUSTRALIAN MEAT PROCESSING
TRAINING PACKAGE RELEASE 9.0 & 9.1

JULY 2026



Jobs, Skills,
Industry
and Regions

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VICTORIAN PURCHASING GUIDE – RELEASE HISTORY

Note: RTOs should refer to the [National Register](#) for the detail of changes in each Release.

Training Package Release	Date VPG Approved	Comments
Release 9.1	2 July 2026	The AMP Australian Meat Processing Training Package Release 9.1 reflects a minor update to: ▪ <i>AMPOPR202 Operate scales and semi-automatic labelling machinery</i> to correct the mapping equivalence to “Not equivalent” ▪ <i>AMPWHS201 Sharpen and handle knives safely</i> to update the Application to clarify co-assessment with a meat processing skill or task.
Release 9.0	2 July 2026	The AMP Australian Meat Processing Training Package Release 9.0 reflects a major update to: ▪ qualifications (2 merged to become 1) ▪ 11 skill sets (2 new skill sets, 9 updated), ▪ 153 units (34 units merged and split to become 19 units, and 3 deleted units). ▪ Minor updates to 1 qualification, 1 skill set and 1 unit of competency.
Release 8.0	1 May 2023	▪ The AMP Australian Meat Processing Training Package Release 8.0 reflects several major changes as follows: ○ There are five revised qualifications including four with new Maximum Payable Hours ○ 39 units (non-equivalent) and 55 units (equivalent) have been revised; 3 units have been deleted. ○ There are 7 new units as follows: ▪ AMPCOM301 Communicate effectively at work ▪ AMPMSY413 Recognise diseases and conditions during inspection of food animal ▪ AMPMSY414 Conduct ante and post-mortem inspection in micro meat processing premises ▪ AMPMSY415 Conduct post-mortem inspection in micro meat processing premises – Wild game ▪ AMPQUA301 Comply with hygiene and sanitation requirements ▪ AMPQUA302 Maintain food safety and quality programs ▪ AMPWHS301 Contribute to workplace health and safety processes ▪ Please note that AMP Release 8.0 retains 60 superseded units pending the update of associated qualifications as part of future AMP revisions. These superseded units are not included in this Victorian Purchasing Guide. For details of AMP Release 8.0 please visit the National Register of VET and the Victorian Purchasing Guide Release 7.0. for nominal hours for the sixty (60) superseded units.
Release 7	27 January 2022	The AMP Australian Meat Processing Training Package Release 7 reflects the revision of AMP30421 Certificate III in Meat Processing (Rendering), along with nine (9) revised units of competency:

Training Package Release	Date VPG Approved	Comments
		Two units have been deleted as follows: - AMPA2077 Operate bag forming equipment - AMPA2170 Operate air filtration system Please note AMP Release 7.0 retains nine superseded units pending the update of associated qualifications as part of future AMP revisions. These superseded units are not included in this Victorian Purchasing Guide. For details of AMP Release 7 please visit the National Register of VET and the Victorian Purchasing Guide Release 6.0, for nominal hours for the nine (9) superseded units.
Release 6	25 May 2021	The AMP Australian Meat Processing Training Package Release 6.0 reflects the introduction of two new technical meat units and the revision of two existing units: - AMPMGT511 Manage feedlot facility - AMPMGT512 Manage supply chain and enterprise animal welfare performance - AMPMGT513 Manage transportation of meat, meat products and meat by-products - AMPMGT514 Develop, manage and maintain quality systems The following unit has been deleted: - AMPMGT503 Develop and assess a meat retailing business opportunity The Diploma of Meat Processing (Meat Retailing) has been deleted. Components of this qualification have been incorporated into a revised Diploma of Meat Processing, while the Advanced Diploma of Meat Processing has also been revised: - AMP50221 Diploma of Meat Processing - AMP60121 Advanced Diploma of Meat Processing For detailed mapping of qualifications and units between AMP R6.0 and AMP R5.1 & 5.0, please refer to the AMP Training Package Implementation Guide Companion Volume.
Release 5.1	25 May 2021	The AMP Australian Meat Processing Training Package Minor Release 5.1 reflects the deletion of training products with low or no enrolments, directed by Skills Ministers and approved by the AISC 2 December 2020. The following qualification, along with 17 units, has been deleted: AMP20216 - Certificate II in Meat Processing (Smallgoods) For detailed mapping of qualifications and units between AMP R5.1 and AMP R5.0 please refer to the AMP Training Package Implementation Guide Companion Volume.
Release 5	12 April 2021	The AMP Australian Meat Processing Training Package Release 5.0 contains seven new units of competency developed across the Halal Meat Processing (2), Poultry Processing (4) and Game Harvesting Auditing (1) sectors of the Australian Meat Processing industry.

Training Package Release	Date VPG Approved	Comments
		For detailed mapping of qualifications and units between AMP R5.0 and AMP R4.0 please refer to the AMP Training Package Implementation Guide Companion Volume.
Release 4	22 October 2019	The AMP Australian Meat Processing Training Package Release 4.0 contains 13 new units developed across eight different industry areas to support clean and safe industry practices, including quality assurance programs. For detailed mapping of qualifications and units between AMP R4.0 and AMP R3.0 please refer to the AMP Training Package Implementation Guide Companion Volume.
Release 3	05 March 2018	The AMP Australian Meat Processing Training Package Release 3.0 contains four new units and ten poultry units from FDF10 Training Package migrated to AMP. Minor updates to other components and imported units have been included. The new units are: • AMPA2078 Inspect meat for defects in a packing room • AMPA3136 Monitor welfare of stock during out-of-hours receipt • AMPA413 Review or develop an Emergency Animal Disease Response Plan • AMPX312 Calculate carcass yield in a boning room For detailed mapping of qualifications and units between AMP R3.0 and AMP R2.0 please refer to the AMP Training Package Implementation Guide Companion Volume. Please also note that the following units were deleted on 13 June 2017: • AMPA408 Inspect wild game meat • AMPA409 Inspect poultry • AMPA410 Inspect ratites Please also note that Releases 2.1 (20/10/2016) and 2.2 (19/12/2016) contained minor upgrades only.
Release 2	14 September 2016	The AMP Australian Meat Processing Training Package Release 2.0 reflects the transitioning of the remaining qualifications from the MTM11 Australian Meat Industry Training Package to the new Standards for Training Packages, in addition to three new qualifications, as follows: ▪ AMP30716 Certificate III in Meat Processing (Quality Assurance) ▪ AMP31116 Certificate III in Meat Processing (Livestock Handling) ▪ AMP31216 Certificate III in Meat Processing (Packing Operations) This Victorian Purchasing Guide also reflects the changes made from Maximum Nominal Hours to Maximum and Minimum Payable Hours.

Training Package Release	Date VPG Approved	Comments
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For detailed mapping of qualifications and units between AMP R2.0 and MTM11 please refer to the AMP R2.0 Training Package Implementation Guide [Companion Volume](#).

Release 1	25 January 2016	The AMP Australian Meat Processing Training Package Release 1.0 reflects the transitioning of the MTM11 Australian Meat Industry Training Package to the new Standards for Training Packages. For MTM11 qualifications not yet transitioned, refer to MTM11 Victorian Purchasing guide. This Victorian Purchasing Guide also reflects the changes made from Maximum Nominal Hours to Maximum and Minimum Payable Hours. For detailed mapping of qualifications and units between AMP R1.0 and MTM11 please refer to the AMP R1.0 Training Package Implementation Guide Companion Volume.
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INTRODUCTION

What is a Victorian Purchasing Guide?

The Victorian Purchasing Guide provides information for use by Registered Training Organisations (RTOs) in the provision of Victorian government subsidised training.

Specifically, the Victorian Purchasing Guide provides the following information related to the delivery of nationally endorsed Training Packages in Victoria:

- The maximum and minimum payable hours available for each qualification.
- Nominal hours for each unit of competency within the Training Package.

Registration

RTOs must be registered by either the Victorian Registration and Qualifications Authority (VRQA) or the Australian Skills Qualification Authority (ASQA) regulatory body to be eligible to issue qualifications and Statements of Attainment under the Australian Qualifications Framework (AQF).

The VRQA is the regulatory authority in Victoria responsible for the registration of Vocational Education and Training (VET) providers who offer courses to domestic students in Victoria only.

ASQA is the regulatory authority responsible for the registration of VET providers who offer training in Victoria, nationally and / or internationally.

Transition

The relationship between new units and any superseded or replaced units from the previous version of AMP Australian Meat Industry Training Package Release 8.0 is provided in the Training Package Companion Volume Implementation Guide. (See VETnet.gov.au for more information).

Information regarding transition arrangements can be obtained from the state or national VET Regulatory Authority (see Contacts and Links section).

RTOs must ensure that all training and assessment leading to issuance of qualifications or Statements of Attainment from the AMP Australian Meat Industry Training Package Release 8.0 is conducted against the Training Package units of competency and complies with the assessment requirements.

QUALIFICATIONS

Code	Title	Minimum Payable Hours	Maximum Payable Hours
AMP20126	Certificate II in Meat Processing	484	510
AMP20426	Certificate II in Meat Retailing	475	500
AMP30116	Certificate III in Meat Processing (Boning Room)	627	660
AMP30216	Certificate III in Meat Processing (Food Services)	580	610
AMP30322	Certificate III in Meat Safety Inspection	741	780
AMP30421	Certificate III in Meat Processing (Rendering)	504	530
AMP30516	Certificate III in Meat Processing (Slaughtering)	523	550
AMP30622	Certificate III in Meat Processing	675	710
AMP30815	Certificate III in Meat Processing (Retail Butcher)	1040	1095
AMP30916	Certificate III in Meat Processing (Smallgoods - General)	855	900
AMP31016	Certificate III in Meat Processing (Smallgoods – Manufacture)	907	955
AMP31116	Certificate III in Meat Processing (Livestock Handling)	532	560
AMP31216	Certificate III in Meat Processing (Packing Operations)	542	570
AMP40222	Certificate IV in Meat Processing	637	670
AMP40522	Certificate IV in Meat Safety Inspection	703	740
AMP50221	Diploma of Meat Processing	551	580
AMP60122	Advanced Diploma of Meat Processing	513	540
AMP80115	Graduate Certificate in Agribusiness	399	420
AMP80215	Graduate Diploma of Agribusiness	789	830

UNITS OF COMPETENCY AND NOMINAL HOURS

Unit Code	Unit Title	Nominal Hours
AMPA2012	Mark brisket	10
AMPA2017	Remove brisket wool	10
AMPA2177	Handle working dogs in stock yards	30
AMPA3000	Stun animal	40
AMPA3001	Stick and bleed animal	40
AMPA3004	Monitor the effective operations of electrical stimulation	20
AMPA3005	Rod weasand	20
AMPA3006	Seal weasand	10
AMPA3007	Ring bung	40
AMPA3008	Seal bung	20
AMPA3009	Split carcase	40
AMPA3010	Overview legging operation	10
AMPA3012	Make first leg opening cuts	40
AMPA3013	Make second leg opening cuts	30
AMPA3014	Perform legging on small stock	40
AMPA3015	Perform animal slaughter in accordance with Halal certification requirements	40
AMPA3020	Bone neck	30
AMPA3021	Perform 'Y' cut	20
AMPA3022	Skin head	40
AMPA3023	Explain opening cuts	10
AMPA3024	Perform flanking cuts	60
AMPA3025	Perform brisket cuts	40
AMPA3026	Perform rumping cuts	40
AMPA3027	Perform rosette cuts	40
AMPA3028	Perform midline cuts	40
AMPA3029	Scald and dehair carcase	40

Unit Code	Unit Title	Nominal Hours
AMPA3030	Operate pelt puller	40
AMPA3031	Operate hide puller	60
AMPA3032	Remove pelt manually	60
AMPA3033	Bed dress carcass	160
AMPA3034	Eviscerate animal carcass	80
AMPA3040	Operate brisket cutter or saw	40
AMPA3042	Backdown pig carcass	20
AMPA3044	Operate air knife	20
AMPA3045	Drop sock and pull shoulder pelt	30
AMPA3046	Undertake retain rail operations	20
AMPA3048	Bone small stock carcass – leg	100
AMPA3049	Slice and trim leg - small stock	100
AMPA3050	Bone large stock carcass - forequarter	150
AMPA3051	Bone large stock carcass - hindquarter	150
AMPA3052	Slice and trim large stock forequarter	150
AMPA3053	Slice and trim large stock hindquarter	150
AMPA3054	Break carcass using a bandsaw	150
AMPA3062	Operate trunk boning machine	100
AMPA3063	Bone small stock carcass - shoulder	100
AMPA3064	Bone small stock carcass - middle	100
AMPA3065	Slice small stock carcass - shoulder	100
AMPA3066	Slice small stock carcass - middle	100
AMPA3068	Prepare and despatch meat products	80
AMPA3071	Implement food safety program	60
AMPA3086	Monitor boiler operations	40
AMPA3113	Prepare a kill sheet	20
AMPA3117	Oversee product loadout	40

Unit Code	Unit Title	Nominal Hours
AMPA3133	Manage NLIS data for pigs in lairage	20
AMPA3134	Overview of the NLIS Pork	40
AMPA3136	Monitor welfare of stock during out-of-hours receival	10
AMPA3137	Operate biogas facilities	40
AMPA3138	Identify secondary sexual characteristics — beef	20
AMPABA203	Process slinks	100
AMPABA301	Prepare head for inspection	50
AMPABA302	Prepare and present viscera for inspection	40
AMPABA303	Use standard product descriptions – sheep and goats	20
AMPABA304	Use standard product descriptions – beef	20
AMPABA305	Use standard product descriptions – pork	20
AMPAUD401	Conduct an animal welfare audit of a meat processing premises	40
AMPCLE201	Clean carcase hanging equipment	40
AMPCLE202	Clean boning room after operations	40
AMPCLE203	Clean slaughter floor after operations	40
AMPCLE204	Clean amenities and grounds	20
AMPCOM201	Communicate in the workplace	40
AMPCOM301	Communicate effectively at work	50
AMPCOM401	Build productive and effective workplace relationships	50
AMPCRP201	Operate electrical stimulator	10
AMPCRP202	Remove head	10
AMPCRP203	Cut hocks	10
AMPCRP204	Number carcase and head	10
AMPCRP205	Punch pelts	20
AMPCRP206	Prepare hide or pelt for removal	20
AMPCRP207	Bag tail	10
AMPCRP208	Seal or drain urinary tract	10

Unit Code	Unit Title	Nominal Hours
AMPCRP209	Singe carcase	10
AMPCRP210	Shave carcase	10
AMPCRP211	Flush carcase	20
AMPCRP212	Trim neck	20
AMPCRP213	Trim forequarter to specification	20
AMPCRP214	Trim hindquarter to specification	20
AMPCRP215	Inspect hindquarter and remove contamination	20
AMPCRP216	Inspect forequarter and remove contamination	20
AMPCRP217	Remove spinal cord	30
AMPCRP218	Sort carcasses	80
AMPCRP219	Weigh carcase	20
AMPCRP220	Operate semi-automatic tagging machine	40
AMPCRP221	Measure fat	20
AMPCRP222	Stamp carcasses	20
AMPCRP223	Wash carcasses	10
AMPCRP224	Remove tenderloins from small stock	20
AMPCRP225	Assess dentition	10
AMPCRP226	Wash head	10
AMPCRP227	Prepare carcase and equipment for hide puller	10
AMPCRP228	Bone head	40
AMPCRP229	Remove cheek meat	20
AMPCRP230	Bar head and remove cheek meat	20
AMPCRP231	Free tongue	10
AMPCRP232	Shackle and hang animal	20
AMPCRP233	Operate scalding and dehairing equipment	40
AMPCRP234	Process blood	20
AMPCRP301	Grade carcasses	100

Unit Code	Unit Title	Nominal Hours
AMPENV201	Apply environmentally sustainable work practices	20
AMPG303	Receive and inspect wild game carcasses from the field	30
AMPG304	Receive and inspect wild game carcasses at a processing plant	30
AMPG305	Store wild game carcasses	30
AMPG307	Inspect wild game field depot	60
AMPGAM301	Apply knowledge of the wild game meat industry	20
AMPGAM302	Operate a wild game harvester vehicle	30
AMPGAM303	Use firearms to safely and humanely harvest wild game	30
AMPGAM304	Eviscerate, inspect and tag wild game carcase in the field	30
AMPHSK201	Trim hide or skin	20
AMPHSK202	Salt hide or skin	30
AMPHSK203	Sort hide or skin	60
AMPHSK204	Chemically treat skins	40
AMPHSK205	Chill or ice hides	20
AMPHSK206	Perform sweating operation on fellmongered skins	30
AMPHSK207	Operate fleshing machinery	30
AMPHSK208	Operate wool puller	30
AMPHSK209	Operate wool dryer and press	30
AMPHSK210	Skirt and weigh fellmongered wool	20
AMPHSK211	Prepare chemicals for fellmongering process	30
AMPLDR401	Develop and implement work instructions and SOPs	40
AMPLDR402	Supervise new recruits	30
AMPLDR403	Plan, conduct and report a workplace incident investigation	40
AMPLDR404	Manage own work performance and development	20
AMPLDR405	Oversee export requirements	40
AMPLDR406	Foster a learning culture in a meat processing workplace	50
AMPLOA201	Loadout meat and meat products	40

Unit Code	Unit Title	Nominal Hours
AMPLOA202	Store carcasses	20
AMPLOA203	Store carton product	20
AMPLOA204	Locate product in storage area	20
AMPLOA205	Bag carcase	10
AMPLSK201	Apply animal welfare and handling requirements	40
AMPLSK202	Prepare animals for slaughter	40
AMPLSK203	Feed race	10
AMPLSK204	Restrain animals	10
AMPLSK205	Perform emergency kill	20
AMPLSK206	Unload animals	10
AMPLSK207	Identify animals using electronic or other systems	20
AMPLSK301	Handle animals humanely while conducting ante- mortem inspection	20
AMPLSK302	Assess cattle according to industry standards	40
AMPLSK303	Assess sheep and lambs according to industry standards	40
AMPLSK401	Oversee humane handling of animals	20
AMPMGT401	Manage biogas facilities	40
AMPMGT501	Design and manage the food safety system	100
AMPMGT502	Manage new product or process development	100
AMPMGT505	Manage maintenance systems	80
AMPMGT506	Manage utilities and energy	80
AMPMGT507	Manage and improve meat industry plant operations	100
AMPMGT508	Manage environmental impacts of meat processing operations	90
AMPMGT509	Manage, maintain and continuously improve workplace health and safety plans and systems	100
AMPMGT511	Manage feedlot facility	80
AMPMGT512	Manage supply chain and enterprise animal welfare performance	80

Unit Code	Unit Title	Nominal Hours
AMPMGT513	Manage transportation of meat, meat products and meat by-products	80
AMPMGT514	Develop, manage and maintain quality systems	100
AMPMGT515	Develop and implement a TACCP and VACCP plan	40
AMPMGT602	Monitor and manage organisational legal responsibilities	80
AMPMGT603	Manage meat processing systems to maintain and improve product quality	100
AMPMGT605	Assess and purchase livestock	80
AMPMGT607	Establish new markets	80
AMPMGT608	Benchmark to manage and improve workplace performance	80
AMPMGT609	Manage effective operation of meat workplace cold chain and refrigeration systems	100
AMPMGT610	Analyse and develop workplace systems for new opportunities	100
AMPMGT801	Manage financial performance	100
AMPMGT802	Provide strategic leadership	100
AMPMGT804	Develop and enhance collaborative partnerships and relationships	100
AMPMGT806	Commercialise research and technology product or idea	100
AMPMGT809	Analyse data for business decision making	100
AMPMGT810	Communicate and negotiate in a culturally diverse context	100
AMPMGT811	Develop and manage international business operations	100
AMPMGT812	Manage change to organisational digital technology systems	100
AMPMGT813	Undertake research project	100
AMPMSY301	Apply food animal anatomy and physiology to inspection processes	100
AMPMSY302	Recognise signs of emergency and notifiable animal diseases	60
AMPMSY303	Conduct ante-mortem inspection and make disposition	60
AMPMSY401	Perform ante and post-mortem inspection - Ovine and Caprine	120
AMPMSY402	Perform ante and post-mortem inspection - Bovine	120
AMPMSY403	Perform ante and post-mortem inspection - Porcine	120

Unit Code	Unit Title	Nominal Hours
AMPMSY404	Perform ante and post-mortem inspection – Poultry	120
AMPMSY405	Perform ante and post-mortem inspection – Ratites	120
AMPMSY406	Perform ante and post-mortem inspection - Camels	120
AMPMSY407	Perform post-mortem inspection - Wild game	90
AMPMSY408	Perform ante and post-mortem inspection – Rabbits	120
AMPMSY409	Perform ante and post-mortem inspection - Deer	120
AMPMSY410	Perform ante and post-mortem inspection – Equine	120
AMPMSY411	Perform ante and post-mortem inspection - Alpacas or Llamas	120
AMPMSY412	Perform ante and post-mortem inspection – Calves	120
AMPMSY413	Recognise diseases and conditions during inspection of food animal	150
AMPMSY414	Conduct ante and post-mortem inspection in micro meat processing premises	150
AMPMSY415	Conduct post-mortem inspection in micro meat processing premises – Wild game	100
AMPMSY416	Raise and validate requests for export permits and Meat Transfer Certificates	20
AMPOFF201	Separate offal	40
AMPOFF202	Separate and seal runners	10
AMPOFF203	Recover skirts	20
AMPOFF204	Free flares	10
AMPOFF205	Recover offal	40
AMPOFF206	Open and wash rumen	20
AMPOFF207	Process and pack rumen	20
AMPOFF208	Process skirts	10
AMPOFF209	Process offal	60
AMPOFF210	Process runners	60
AMPOFF211	Prepare and trim honeycomb	30
AMPOFF212	Recover mountain chain	30

Unit Code	Unit Title	Nominal Hours
AMPOFF213	Further process tripe	30
AMPOFF214	Trim processed tripe	20
AMPOFF215	Process small stock tripe	20
AMPOFF216	Process bibles	20
AMPOFF217	Process maws	20
AMPOPR201	Clean work area during operations	40
AMPOPR202	Operate scales and semi-automatic labelling machinery	80
AMPOPR203	Clean chillers	30
AMPOPR204	Undertake routine preventative maintenance	40
AMPOPR205	Complete orientation to meat processing	20
AMPOPR206	Operate whizard knife	20
AMPOPR207	Work from rise and fall platform	10
AMPOPR208	Operate nose roller	20
AMPOPR209	Operate pneumatic cutter	10
AMPOPR210	Operate circular saw	10
AMPOPR211	De-rind meat cuts	20
AMPOPR212	De-nude meat cuts	20
AMPOPR213	Operate frenching machine	10
AMPOPR214	Operate cubing machine	10
AMPOPR215	Cure and corn product in a meat processing premises	20
AMPOPR216	Operate head splitter	10
AMPOPR217	Operate jaw breaker	10
AMPOPR218	Transport meat and/or meat products	40
AMPOPR219	Operate tenderiser	10
AMPOPR220	Operate mincer	20
AMPOPR221	Operate new technology or process	20
AMPOPR222	Operate carcase steam vacuum equipment	20

Unit Code	Unit Title	Nominal Hours
AMPOPR223	Operate vacuum blood collection process	20
AMPOPR224	Use numeracy skills in meat processing	20
AMPOPR225	Complete changeover operation	10
AMPOPR301	Follow and implement an established work plan	40
AMPOPR302	Handle meat product in cold stores	20
AMPOPR303	Manage animal identification data	80
AMPOPR304	Operate waste recovery systems	30
AMPOPR305	Operate a forklift in a specific work area	40
AMPP301	Operate a poultry carcass delivery system	50
AMPP302	Debone and fillet poultry product (manually)	50
AMPPET201	Process pet meat	40
AMPPET202	Break down and bone carcass for pet meat	10
AMPPKG201	Package product using gas flushing process	20
AMPPKG202	Assemble and prepare cartons	20
AMPPKG203	Identify cuts and specifications	60
AMPPKG204	Pack meat and meat products	60
AMPPKG205	Operate carton scales	20
AMPPKG206	Operate strapping machine	20
AMPPKG207	Operate carton forming machine	20
AMPPKG208	Complete re-pack operation	40
AMPPKG209	Vacuum pack product	50
AMPPKG210	Package product using automatic packing and labelling equipment	30
AMPPKG211	Operate carton sealing machine	20
AMPPKG301	Monitor production of packaged product to customer specifications	20
AMPPKG302	Supervise meat packing operation	40
AMPPMG201	Undertake pest control in a food processing premises	20

Unit Code	Unit Title	Nominal Hours
AMPPMG401	Develop, implement and evaluate a pest control program in a food processing premises	40
AMPPOU201	Operate the live bird receival process	40
AMPPOU202	Operate the bird receival and hanging process	30
AMPPOU203	Prepare birds for stunning	40
AMPPOU204	Operate a poultry stunning, killing, scalding and defeathering process	50
AMPPOU205	Operate a poultry washing and chilling process	40
AMPPOU206	Operate a poultry evisceration process	50
AMPPOU207	Harvest edible poultry offal	20
AMPPOU208	Grade poultry carcase	30
AMPPOU209	Operate a poultry dicing, stripping or mincing process	30
AMPPOU210	Operate a poultry marinade injecting process	30
AMPPPL301	Provide coaching	30
AMPPPL302	Provide mentoring	50
AMPQUA201	Follow electronic labelling and traceability systems in a food processing establishment	40
AMPQUA202	Monitor meat temperature	10
AMPQUA203	Operate automatic chemical lean testing equipment	20
AMPQUA204	Inspect meat for defects	40
AMPQUA205	Apply hygiene and sanitation practices	20
AMPQUA206	Follow food safety and quality programs	40
AMPQUA207	Operate metal detection unit	10
AMPQUA301	Comply with hygiene and sanitation requirements	60
AMPQUA302	Maintain food safety and quality programs	70
AMPQUA303	Collect and prepare standard samples	30
AMPQUA304	Perform carcass Meat Hygiene Assessment	40
AMPQUA305	Perform process monitoring for Meat Hygiene Assessment	40

Unit Code	Unit Title	Nominal Hours
AMPQUA306	Perform boning room Meat Hygiene Assessment	40
AMPQUA307	Perform offal Meat Hygiene Assessment	40
AMPQUA308	Grade beef carcasses using MSA standards	30
AMPQUA309	Perform manual chemical lean testing	20
AMPQUA310	Inspect transportation container or vehicle	10
AMPQUA311	Assess effective stunning and bleeding	20
AMPQUA312	Assess meat product in chillers	80
AMPQUA313	Perform pre-operations hygiene assessment	40
AMPQUA314	Follow hygiene, sanitation and quality requirements when handling chilled or frozen meat	40
AMPQUA315	Maintain production records	100
AMPQUA401	Support food safety and quality programs	70
AMPQUA402	Maintain good manufacturing practice in meat processing	60
AMPQUA403	Utilise refrigeration index	30
AMPQUA404	Maintain a Meat Hygiene Assessment program	50
AMPQUA405	Oversee compliance with Australian Standards for meat processing	40
AMPQUA406	Apply meat science	40
AMPQUA407	Conduct and validate pH/temperature declines to MSA standards	20
AMPQUA408	Contribute to meat processing premises design and construction processes	40
AMPQUA409	Review or develop an Emergency Animal Disease Response Plan	40
AMPQUA410	Manage the collection, monitoring and interpretation of animal health data	60
AMPQUA411	Calculate carcass yield in a boning room	40
AMPQUA412	Specify beef product using AUS-MEAT language	40
AMPQUA413	Specify sheep product using AUS-MEAT language	30
AMPQUA414	Coordinate a product recall	40
AMPQUA415	Undertake chiller assessment to AUS- MEAT requirements	60

Unit Code	Unit Title	Nominal Hours
AMPQUA416	Conduct an internal audit of a documented program	40
AMPQUA417	Establish sampling program	40
AMPQUA418	Conduct a document review	50
AMPQUA419	Monitor meat preservation process	40
AMPQUA420	Monitor the production of processed meats and smallgoods	80
AMPQUA421	Prepare for and respond to an external audit of the establishment's quality system	20
AMPQUA422	Specify pork product using AUS-MEAT language	30
AMPQUA423	Participate in the ongoing development and implementation of a HACCP based QA system	60
AMPQUA424	Monitor the production of UCFM smallgoods	30
AMPR201	Break and cut product using a bandsaw	10
AMPR202	Provide advice on cooking and storage of meat products	10
AMPR203	Select, weigh and package meat for sale	10
AMPR204	Package products using manual packing and labelling equipment	10
AMPR205	Use basic methods of meat cookery	30
AMPR206	Vacuum pack products in a retail operation	20
AMPR208	Make and sell sausages	20
AMPR209	Produce and sell value-added products	10
AMPR211	Provide advice on meal solutions in a meat retail outlet	10
AMPR212	Clean meat retail work area	20
AMPR301	Prepare specialised cuts	20
AMPR302	Assess carcass or product quality	10
AMPR303	Calculate yield of carcass or product	15
AMPR304	Manage stock	15
AMPR305	Meet customer needs	15
AMPR306	Provide advice on nutritional role of meat	10
AMPR307	Merchandise products, services	25

Unit Code	Unit Title	Nominal Hours
AMPR308	Prepare, roll, sew and net meat	10
AMPR309	Bone and fillet poultry	10
AMPR310	Cost and price meat products	15
AMPR311	Prepare portion control to specifications	10
AMPR312	Bone game meat	10
AMPR313	Order stock in a meat enterprise	20
AMPR314	Calculate and present statistical data in a meat enterprise	40
AMPR315	Utilise the Meat Standards Australia system to meet customer requirements	80
AMPR316	Cure, corn and sell product	20
AMPR317	Assess and sell poultry products	10
AMPR318	Break carcase for retail sale	40
AMPR319	Locate, identify and assess meat cuts	40
AMPR320	Assess and address customer preferences	40
AMPR322	Prepare and produce value added products	10
AMPR323	Break small stock carcasses for retail sale	40
AMPR324	Break large stock carcasses for retail sale	40
AMPR325	Prepare cooked meat product for retail sale	10
AMPREN201	Operate blow line	50
AMPREN202	Operate meat meal mill	40
AMPREN203	Pack and dispatch rendered products	40
AMPREN204	Operate meat size reduction equipment	30
AMPREN205	Break down carcase for rendering	40
AMPREN301	Operate and monitor a batch rendering process	100
AMPREN302	Operate and monitor a continuous dry rendering process	100
AMPREN303	Operate and monitor a low temperature wet rendering process	110
AMPREN304	Operate a tallow refining process	80

Unit Code	Unit Title	Nominal Hours
AMPREN305	Operate a blood coagulation and drying process	80
AMPREN306	Render edible products	80
AMPREN307	Skin condemned carcase	40
AMPRET201	Receive meat products	10
AMPRET202	Identify species and meat cuts	15
AMPRET203	Trim meat for further processing	10
AMPRET204	Store meat product	10
AMPRET205	Prepare minced meat and minced meat products	15
AMPRET206	Provide service to customers	15
AMPRET207	Process sales transactions	10
AMPS101	Handle materials and products	30
AMPS102	Pack smallgoods product	30
AMPS201	Package product using thermoform process	40
AMPS203	Operate bar and coder systems	30
AMPS205	Select, identify and prepare casings	20
AMPS206	Manually shape and form product	30
AMPS211	Prepare dry ingredients	15
AMPS213	Manually link and tie product	20
AMPS300	Operate mixer or blender unit	50
AMPS301	Cook, steam and cool product	20
AMPS302	Prepare dried meat	40
AMPS303	Fill casings	20
AMPS304	Thaw product - water	20
AMPS305	Thaw product - air	10
AMPS307	Sort meat	70
AMPS308	Batch meat	40
AMPS309	Operate product forming machinery	30

Unit Code	Unit Title	Nominal Hours
AMPS310	Operate link and tie machinery	30
AMPS311	Operate complex slicing and packaging machinery	30
AMPS312	Prepare meat-based pates and terrines for commercial sale	30
AMPS313	Prepare product formulations	30
AMPS314	Ferment and mature product	35
AMPS315	Blend meat product	60
AMPSMA201	Slice product using simple machinery	20
AMPWHS201	Sharpen and handle knives safely	50
AMPWHS202	Follow safe work policies and procedures	20
AMPWHS301	Contribute to workplace health and safety processes	60
AMPWHS401	Monitor workplace health and safety processes	60
AMPX201	Prepare and operate bandsaw	20
AMPX210	Prepare and slice meat cuts	30
AMPX211	Trim meat to specifications	20
AMPX213	Despatch meat product	20
AMPX214	Package meat and smallgoods product for retail sale	30
AMPX302	Cure and corn product	20
AMPX303	Break carcass into primal cuts	40
AMPX304	Prepare primal cuts	40
AMPX305	Smoke product	20
AMPX309	Identify and repair equipment faults	40
AMPX316	Monitor product to be sent to rendering	20
AMPX317	Monitor product flow in an automated process	60
AMPX410	Facilitate achievement of enterprise environmental policies and goals	50
AMPX418	Lead communication in the workplace	20
AMPX431	Oversee meat processing establishment's Halal compliance	60

CONTACTS AND LINKS

Vocational Qualifications and Skills Reform (VQSR) Service Digital, Manufacturing, Public and Business Services

VQSR Specialist Advisor can assist with questions on payable and nominal hours.

Specialist Advisor Name: Matthew Ross.

Institute: Chisholm Institute.

Address: P.O Box 684, Dandenong, Victoria, 3175.

Phone: 03 9238 8360

Email: VQSR@chisholm.edu.au

Jobs and Skills Council (JSC) – Agribusiness Jobs And Skills Council

The Agribusiness Jobs And Skills Council (Skills Insight Group) is responsible for developing the AMP Australian Meat Industry Training Package and can be contacted for further information.

Address: Level 1, 165 Bouverie Street, Carlton, VIC, 3053. (P.O Box 466, North Melbourne, VIC, 3051).

Phone: (03) 9321 3526

Email: inquiry@skillsimpact.com.au

Website: <https://www.skillsimpact.com.au/contact/>

National Register of VET in Australia - Training.gov.au (TGA)

TGA is the Australian government's official National Register of information on Training Packages, qualifications, courses, units of competency and RTOs. See training.gov.au for more information.

Australian Government - Department of Employment and Workplace Relations (DEWR)

The Commonwealth Department is responsible for national policies and programmes that help Australians access quality vocational education and training. See [Skills and Training - DEWR](#) for more information.

State Government - Department of Jobs, Skills, Industry and Regions (DJSIR)

DJSIR (formerly Department of Education and Training) is the State Training Authority responsible for supporting implementation of Vocational Education and Training (VET) in Victoria. See djsir.vic.gov.au for more information. (03) 9637 2000

National VET Regulatory Authority - Australian Skills Quality Authority (ASQA)

ASQA is the national regulator for Australia's VET sector. Info line: 1300 701 801 See asqa.gov.au for more information.

State VET Regulatory Authority - Victorian Registration and Qualifications Authority (VRQA)

The VRQA is a statutory authority responsible for the registration and regulation of Victorian RTOs and for the regulation of apprenticeships and traineeships in Victoria. (03) 9637 2806 See vrqa.vic.gov.au

INDUSTRY REGULATORY BODIES

WorkSafe Victoria

The industry Regulatory body can provide advice on licensing, legislative or regulatory requirements which may impact on the delivery of training or the issuance of qualifications in this Training Package.

WorkSafe needs to provide written verification before high risk work units can be added to an RTO's scope of registration. info@worksafe.vic.gov.au See worksafe.vic.gov.au for further information.

222 Exhibition Street,
Melbourne 3000
(03) 9641 1444 or
1800 136 089 (toll free)

GLOSSARY

Code	Nationally endorsed Training Package qualification code.
Title	Nationally endorsed Training Package qualification title.
Unit Code	Nationally endorsed Training Package unit code.
Unit Title	Nationally endorsed Training Package unit title.
Maximum Payable Hours	The maximum number of hours the Victorian Government will subsidise under Skills First funding for the achievement of the minimum realistic vocational outcome of the qualification, as determined by the qualification packaging rules. The Maximum Payable Hours do not cover every possible combination of core and elective units available for a specific qualification. Minimum payable hours reflect a calculated minimum number of hours that could deliver a minimum realistic vocational outcome, based on efficiencies of contextualisation and integration.
Scope of Registration	Scope of registration specifies the AQF qualifications and/or units of competency the training organisation is registered to issue and the industry training and/or assessment services it is registered to provide.
Nominal Hours	Nominal hours reflect the anticipated time taken to deliver and assess the outcomes of a unit of competency excluding unsupervised delivery or the time taken for repeated practical application of skills. Nominal hours are determined by the Victorian State Training Authority (DJSIR) and are primarily developed for funding purposes in Victoria.