Australian Government

AMP30815 Certificate III in Meat Processing (Retail Butcher)

Release 5

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Modification History

Release	Comments
Release 5	This version released with AMP Australian Meat Processing Training Package Version 7.1
Release 4	This version released with AMP Australian Meat Processing Training Package Version 4.0.
Release 3	This version released with AMP Australian Meat Processing Training Package Version 3.0.
Release 2	This version released with AMP Australian Meat Processing Training Package Version 2.0.
Release 1	This version released with AMP Australian Meat Processing Training Package Version 1.0.

Qualification Description

This qualification is the trade qualification for butchers.

No licensing, legislative or certification requirements apply to this qualification at the time of publication.

Entry Requirements

There are no entry requirements for this qualification.

Packaging Rules

To achieve this qualification, competency must be demonstrated in:

- 44 units of competency:
  - 37 core units plus
  - 7 elective units.

Elective units must ensure the integrity of the qualification's Australian Qualification Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome. The electives are to be chosen as follows:

- 1 unit from Group A (Stage 1)

- 1 unit from Group B (Stage 2)
- 1 unit from Group C (Stage 3)
- 4 units from Groups C or D

Core Units

An asterisk (*) next to the unit code indicates that there are prerequisite requirements which must be met when packaging the qualification. Please refer to the Prerequisite requirements table for details.

Stage 1

AMPCOR201	Maintain personal equipment
AMPCOR202	Apply hygiene and sanitation practices
AMPCOR204	Follow safe work policies and procedures
AMPCOR205	Communicate in the workplace
AMPCOR206	Overview the meat industry
AMPR101	Identify species and meat cuts
AMPR102*	Trim meat for further processing
AMPR103	Store meat product
AMPR104*	Prepare minced meat and minced meat products
AMPR105	Provide service to customers
AMPR203	Select, weigh and package meat for sale
AMPR212	Clean a meat retail work area
AMPX209	Sharpen knives
FBPOPR2069	Use numerical applications in the workplace

Stage 2

AMPCOR203	Comply with Quality Assurance and HACCP requirements
AMPR201*	Break and cut product using a bandsaw
AMPR202*	Provide advice on cooking and storage of meat products

AMPR204	Package products using manual packing and labelling equipment
AMPR205*	Use basic methods of meat cookery
AMPR208	Make and sell sausages
AMPR209*	Produce and sell value-added products
AMPX201	Prepare and operate bandsaw
AMPX210*	Prepare and slice meat cuts
AMPX211*	Trim meat to specifications

Stage 3

AMPR301*	Prepare specialised cuts
AMPR302	Assess carcase or product quality
AMPR303	Calculate yield of carcase or product
AMPR304	Manage stock
AMPR305*	Meet customer needs
AMPR306	Provide advice on nutritional role of meat
AMPR307	Merchandise products, services
AMPR316	Cure, corn and sell product
AMPR317	Assess and sell poultry product
AMPR319	Locate, identify and assess meat cuts
AMPR320	Assess and address customer preferences
AMPR322	Prepare and produce value added products
AMPX304*	Prepare primal cuts

Elective Units

An asterisk (*) next to the unit code indicates that there are prerequisite requirements which must be met when packaging the qualification. Please refer to the Prerequisite requirements table for details.

Group A: Stage 1

AMPR106	Process sales transactions
AMPR107	Undertake minor routine maintenance
AMPR108	Monitor meat temperature from receival to sale

Group B: Stage 2

AMPR206	Vacuum pack product in a retail operation
AMPR207	Undertake routine preventative maintenance
AMPR210	Receive meat product
AMPR211	Provide advice on meal solutions in a meat retail outlet
AMPX212	Package product using automatic packing and labelling equipment
AMPX213	Despatch meat product
AMPX214	Package meat and smallgoods product for retail sale
BSBITU111	Operate a personal digital device
SIRRRTF001	Balance and secure point-of-sale terminal

Group C: Stage 3

AMPR312*	Bone game meat
AMPR323*	Break small stock carcases for retail sale
AMPR324*	Break large stock carcases for retail sale

Group D: Stage 3

AMPR308	Prepare, roll, sew and net meat
AMPR309*	Bone and fillet poultry

AMPR310	Cost and price meat products
AMPR311*	Prepare portion control to specifications
AMPR313	Order stock in a meat enterprise
AMPR314	Calculate and present statistical data in a meat enterprise
AMPR315	Utilise the Meat Standards Australia system to meet customer requirements
AMPR321	Collect and prepare standard samples
AMPR325	Prepare cooked meat product for retail sale
AMPX305	Smoke product
AMPX306	Provide coaching
AMPX307	Provide mentoring
AMPX309	Identify and repair equipment faults
HLTAID011	Provide First Aid
SIRRMER003	Coordinate visual merchandising activities
SIRXSLS001	Sell to the retail customer
TAEDEL301	Provide work skill instruction

Prerequisite requirements

Unit of competency	Prerequisite requirement
AMPR311 Prepare portion control to specifications	AMPX209 Sharpen knives
AMPR309 Bone and fillet poultry	AMPX209 Sharpen knives
AMPR312 Bone game meat	AMPX209 Sharpen knives
AMPR323 Break small stock carcases for retail sale	AMPX209 Sharpen knives AMPR319 Locate, identify and assess meat cuts
AMPR324 Break large stock	AMPX209 Sharpen knives

Unit of competency	Prerequisite requirement
carcases for retail sale	AMPR319 Locate, identify and assess meat cuts
AMPX304 Prepare primal cuts	AMPX209 Sharpen knives
AMPR305 Meet customer needs	AMPR105 Provide service to customers
AMPR301 Prepare specialised cuts	AMPX209 Sharpen knives
AMPR201 Break and cut product using a bandsaw	AMPX201 Prepare and operate bandsaw
AMPR202 Provide advice on cooking and storage of meat products	AMPR105 Provide service to customers
AMPR205 Use basic methods of meat cookery	AMPX209 Sharpen knives
AMPR209 Produce and sell value-added products	AMPX209 Sharpen knives
AMPX210 Prepare and slice meat cuts	AMPX209 Sharpen knives
AMPX211 Trim meat to specifications	AMPX209 Sharpen knives
AMPR104 Prepare minced meat and minced meat products	AMPX209 Sharpen knives
AMPR102 Trim meat for further processing	AMPX209 Sharpen knives

Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMP30815 Certificate III in Meat Processing (Retail	AMP30815 Certificate III in Meat Processing (Retail Butcher)	Qualification updated to replace superseded first aid unit, as approved by the AISC in consultation	Equivalent

Butcher) Release 5	Release 4	with ASQA	

Links

Companion Volume implementation guides are found in VETNet - https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7