

AMP Australian Meat Processing
TRAINING PACKAGE
Version 1
WA NOMINAL HOURS GUIDE

Introduction

This Guide has been generated to enable the stakeholders in this Industry in Western Australia to participate in the managed implementation of the National AMP Australian Meat Processing Training Package Training Package.

This Guide is designed to aid Registered Training Organisations (RTOs) to convert from existing Training Package qualifications to new Training Package qualifications within the scope of their training delivery.

The Guide should be read in conjunction with the endorsed components of the Training Package

Version 1.00 of the AMP Australian Meat Processing Training Package was released by Training.Gov.Au (TGA) on the 01/12/2015

Transition Arrangements

Registered Training Organisations (RTOs) are required to deliver Training Package qualifications in accordance with the Standards for RTOs. For further information visit the Training Accreditation Council website www.tac.wa.gov.au

Nominal Hours

Nominal hours are the hours of training notionally required to achieve the outcomes of units of competency.

Nominal hours are identified for nationally endorsed qualifications. Nominal hours may vary for a qualification depending on the selection of units of competency.

In Western Australia, nominal hours are used as a mechanism for funding allocation.

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Qualifications and Nominal Hours

The following table provides a summary of the qualifications and nominal hours in the industry.

National Code	National Title	Nominal Hours
AMP20415	Certificate II in Meat Processing (Meat Retailing)	570
AMP30815	Certificate III in Meat Processing (Retail Butcher)	879
AMP40215	Certificate IV in Meat Processing (General)	400
AMP40315	Certificate IV in Meat Processing (Leadership)	420
AMP40415	Certificate IV in Meat Processing (Quality Assurance)	420
AMP50115	Diploma of Meat Processing (Meat Retailing)	360
AMP50215	Diploma of Meat Processing	510
AMP60115	Advanced Diploma of Meat Processing	880
AMP80115	Graduate Certificate In Agribusiness	770
AMP80215	Graduate Diploma of Agribusiness	340

Units of Competency and Nominal Hours

The following table provides a summary of the units of competency and nominal hours in the industry.

National Code	National Title	Nominal Hours
AMPA400	Utilise refrigeration index	30
AMPA401	Implement a Meat Hygiene Assessment program	30
AMPA402	Oversee plant compliance with the Australian standards for meat processing	20
AMPA403	Apply meat science	30
AMPA404	Conduct and validate pH and temperature declines to MSA standards	20
AMPA405	Develop and implement Quality Assurance program for a rendering plant	60
AMPA407	Contribute to abattoir design and construction processes	40
AMPA411	Oversee humane handling of animals	20
AMPA412	Conduct an animal welfare audit of a meat processing plant	40
AMPCOR201	Maintain personal equipment	20
AMPCOR202	Apply hygiene and sanitation practices	40
AMPCOR203	Comply with Quality Assurance and HACCP requirements	40
AMPCOR204	Follow safe work policies and procedures	40
AMPCOR205	Communicate in the workplace	40
AMPCOR206	Overview the meat industry	20
AMPCOR401	Manage own work performance	20
AMPCOR402	Facilitate Quality Assurance Process	30
AMPCOR403	Participate in workplace health and safety risk control process	20
AMPCOR404	Facilitate hygiene and sanitation performance	30
AMPMGT501	Design and manage the food safety system	100
AMPMGT502	Manage new product or process development	100
AMPMGT503	Develop and assess a meat retailing business opportunity	60
AMPMGT504	Develop, manage and maintain quality systems	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
AMPMGT510	Manage transportation of meat, meat products and meat by-products	80
AMPMGT601	Benchmark to manage and improve enterprise performance	80
AMPMGT602	Monitor and manage organisational legal responsibilities	80
AMPMGT603	Manage meat processing systems to maintain and improve product quality	100
AMPMGT604	Manage effective operation of meat enterprise cold chain and refrigeration systems	100
AMPMGT605	Assess and purchase livestock	80
AMPMGT606	Analyse and develop enterprise systems for new opportunities	100
AMPMGT607	Establish new markets	80
AMPMGT801	Manage financial performance	100
AMPMGT802	Provide strategic leadership	100
AMPMGT803	Communicate and negotiate in a culturally diverse context	100
AMPMGT804	Develop and enhance collaborative partnerships and relationships	100
AMPMGT805	Develop and manage international business operations	100
AMPMGT806	Commercialise research and technology product or idea	100
AMPMGT807	Manage change to organisational electronic technology systems	100
AMPMGT808	Undertake research project	100
AMPMGT809	Analyse data for business decision making	100
AMPR101	Identify species and meat cuts	10
AMPR102	Trim meat for further processing	8
AMPR103	Store meat product	5
AMPR104	Prepare minced meat and minced meat products	10
AMPR105	Provide service to customers	7
AMPR106	Process sales transactions	8

AMPR107	Undertake minor routine maintenance	40
AMPR108	Monitor meat temperature from receipt to sale	10
AMPR201	Break and cut product using a bandsaw	10
AMPR202	Provide advice on cooking and storage of meat products	20
AMPR203	Select, weigh and package meat for sale	8
AMPR204	Package products using manual packing and labelling equipment	10
AMPR205	Use basic methods of meat cookery	44
AMPR206	Vacuum pack products in a retail operation	80
AMPR207	Undertake routine preventative maintenance	50
AMPR208	Make and sell sausages	10
AMPR209	Produce and sell value-added products	10
AMPR210	Receive meat products	10
AMPR211	Provide advice on meal solutions in a meat retail outlet	10
AMPR212	Clean meat retail work area	40
AMPR301	Prepare specialised cuts	10
AMPR302	Assess carcass or product quality	8
AMPR303	Calculate yield of carcass or product	8
AMPR304	Manage stock	10
AMPR305	Meet customer needs	10
AMPR306	Provide advice on nutritional role of meat	6
AMPR307	Merchandise products, services	12
AMPR308	Prepare, roll, sew and net meat	8
AMPR309	Bone and fillet poultry	8
AMPR310	Cost and price meat products	10
AMPR311	Prepare portion control to specifications	8
AMPR312	Bone game meat	8
AMPR313	Order stock in a meat enterprise	18
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
AMPR319	Locate, identify and assess meat cuts	40
AMPR320	Assess and address customer preferences	40
AMPR321	Collect and prepare standard samples	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	50
AMPX201	Prepare and operate bandsaw	20
AMPX209	Sharpen knives	40
AMPX210	Prepare and slice meat cuts	30
AMPX211	Trim meat to specifications	20
AMPX212	Package product using automatic packing and labelling equipment	30
AMPX213	Despatch meat product	20
AMPX214	Package meat and smallgoods product for retail sale	20
AMPX304	Prepare primal cuts	35
AMPX305	Smoke product	20
AMPX306	Provide coaching	10
AMPX307	Provide mentoring	10
AMPX309	Identify and repair equipment faults	40
AMPX401	Monitor meat preservation process	40
AMPX402	Monitor and overview the production of processed meats and smallgoods	80
AMPX403	Monitor and overview the production of Uncooked Comminuted Fermented Meat (UCFM)	30
AMPX404	Conduct an internal audit of a documented program	40
AMPX405	Conduct statistical analysis of process	80
AMPX406	Manage or oversee an external audit of the establishment's quality system	20

AMPX407	Oversee export requirements	40
AMPX408	Coordinate contracts	50
AMPX409	Prepare and evaluate resource proposals	50
AMPX410	Facilitate achievement of enterprise environmental policies and goals	50
AMPX411	Foster a learning culture in a meat enterprise	50
AMPX412	Build productive and effective workplace relationships	50
AMPX413	Manage and maintain a food safety plan	50
AMPX414	Assess and evaluate meat industry requirements and processes	10
AMPX415	Specify beef product using AUS-MEAT language	40
AMPX416	Specify sheep product using AUS-MEAT language	30
AMPX417	Specify pork product using AUS-MEAT language	40
AMPX418	Lead communication in the workplace	20
AMPX419	Participate in product recall	40
AMPX420	Participate in the ongoing development and implementation of a HACCP and Quality Assurance system	60
AMPX421	Establish sampling program	40
AMPX422	Develop and implement work instructions and SOPs	40
AMPX423	Supervise new recruits	30
AMPX424	Raise and validate requests for export permits and Meat Transfer Certificates	20
AMPX425	Conduct a document review	60
AMPX426	Undertake chiller assessment to AUS-MEAT requirements	80

Mapping Qualifications

The following table provides an overview of the qualifications from Version 1 which replace qualifications from the existing version of the MTM11 Australian Meat Industry Training Package

MTM11 Current Qualification				AMP Replacement Qualification		
National Code	National Title	Nominal Hours	E / NE	National Code	National Title	Nominal Hours
MTM20311	Certificate II in Meat Processing (Meat Retailing)	570	E	AMP20415	Certificate II in Meat Processing (Meat Retailing)	570
MTM30813	Certificate III in Meat Processing (Retail Butcher)	846	E	AMP30815	Certificate III in Meat Processing (Retail Butcher)	879
MTM40411	Certificate IV in Meat Processing (General)	700	E	AMP40215	Certificate IV in Meat Processing (General)	400
MTM40111	Certificate IV in Meat Processing (Leadership)	640	E	AMP40315	Certificate IV in Meat Processing (Leadership)	420
MTM40311	Certificate IV in Meat Processing (Quality Assurance)	490	E	AMP40415	Certificate IV in Meat Processing (Quality Assurance)	420
MTM50211	Diploma of Meat Processing (Meat Retailing)	460	E	AMP50115	Diploma of Meat Processing (Meat Retailing)	360
MTM50111	Diploma of Meat Processing	650	E	AMP50215	Diploma of Meat Processing	510
MTM60111	Advanced Diploma of Meat Processing	880	E	AMP60115	Advanced Diploma of Meat Processing	880
MTM70111	Graduate Certificate In Agribusiness	770	E	AMP80115	Graduate Certificate In Agribusiness	770
MTM80111	Graduate Diploma of Agribusiness	340	E	AMP80215	Graduate Diploma of Agribusiness	340

Mapping Units of Competency

The following table provides an overview of the Units of Competency from Version 1 which replace Units of Competency from the existing version of the AMP Australian Meat Processing Training Package

MTM11 Current Unit				AMP Replacement Unit		
National Code	National Title	Nominal Hours	E / NE	National Code	National Title	Nominal Hours
MTMP401B	Utilise refrigeration index	30	E	AMPA400	Utilise refrigeration index	30
MTMP402B	Implement a Meat Hygiene Assessment program	30	E	AMPA401	Implement a Meat Hygiene Assessment program	30
MTMP403B	Oversee plant compliance with the Australian Standards for meat processing	20	E	AMPA402	Oversee plant compliance with the Australian standards for meat processing	20
MTMP404B	Apply meat science	30	E	AMPA403	Apply meat science	30
MTMP405B	Conduct and validate pH/temperature declines to Meat Standards Australia standards	20	E	AMPA404	Conduct and validate pH and temperature declines to MSA standards	20
MTMP406A	Develop and implement Quality Assurance program for a rendering plant	60	E	AMPA405	Develop and implement Quality Assurance program for a rendering plant	60
MTMP409A	Maintain abattoir design and construction standards	40	E	AMPA407	Contribute to abattoir design and construction processes	40
MTMP414A	Oversee humane handling of animals	20	E	AMPA411	Oversee humane handling of animals	20
			-	AMPA412	Conduct an animal welfare audit of a meat processing plant	40
MTMCOR201A	Maintain personal equipment	20	E	AMPCOR201	Maintain personal equipment	20
MTMCOR202A	Apply hygiene and sanitation practices	40	E	AMPCOR202	Apply hygiene and sanitation practices	40
MTMCOR203B	Comply with Quality Assurance and HACCP requirements	40	E	AMPCOR203	Comply with Quality Assurance and HACCP requirements	40
MTMCOR204A	Follow safe work policies and procedures	40	E	AMPCOR204	Follow safe work policies and procedures	40
MTMCOR205A	Communicate in the workplace	40	E	AMPCOR205	Communicate in the workplace	40
MTMCOR206A	Overview the meat industry	20	E	AMPCOR206	Overview the meat industry	20
MTMCOR401C	Manage own work performance	20	E	AMPCOR401	Manage own work performance	20
MTMCOR205A	Communicate in the workplace	40	E	AMPCOR401	Manage own work performance	20
MTMCOR402C	Facilitate Quality Assurance process	30	E	AMPCOR402	Facilitate Quality Assurance Process	30
MTMCOR403A	Participate in OH&S risk control process	20	E	AMPCOR403	Participate in workplace health and safety risk	20

					control process	
MTMCOR404A	Facilitate hygiene and sanitation performance	30	E	AMPCOR404	Facilitate hygiene and sanitation performance	30
MTMPSR5601C	Design and manage the food safety system	100	E	AMPMGT501	Design and manage the food safety system	100
MTMPSR5604C	Manage new product/process development	100	E	AMPMGT502	Manage new product or process development	100
MTMR501A	Develop and assess a meat retailing business opportunity	60	E	AMPMGT503	Develop and assess a meat retailing business opportunity	60
MTMPS5603C	Develop, manage and maintain quality systems	100	E	AMPMGT504	Develop, manage and maintain quality systems	100
MTMPS5604C	Manage maintenance systems	80	E	AMPMGT505	Manage maintenance systems	80
MTMPS5605C	Manage utilities and energy	80	E	AMPMGT506	Manage utilities and energy	80
MTMPS5607C	Manage and improve meat industry plant operations	100	E	AMPMGT507	Manage and improve meat industry plant operations	100
MTMPS5608C	Manage environmental impacts of meat processing operations	90	E	AMPMGT508	Manage environmental impacts of meat processing operations	90
MTMPS5609C	Manage, maintain and continuously improve OHS plans and systems	100	E	AMPMGT509	Manage, maintain and continuously improve workplace health and safety plans and systems	100
MTMPS5610C	Manage transportation of meat, meat products and meat by-products	80	E	AMPMGT510	Manage transportation of meat, meat products and meat by-products	80
MTMPSR601A	Benchmark to manage/improve enterprise performance	80	E	AMPMGT601	Benchmark to manage and improve enterprise performance	80
MTMPSR602A	Monitor and manage organisational legal responsibilities	80	E	AMPMGT602	Monitor and manage organisational legal responsibilities	80
MTMPSR603A	Manage meat processing systems to maintain and improve product quality	100	E	AMPMGT603	Manage meat processing systems to maintain and improve product quality	100
MTMPSR604A	Manage effective operation of meat enterprise cold chain and refrigeration systems	100	E	AMPMGT604	Manage effective operation of meat enterprise cold chain and refrigeration systems	100
MTMPSR606A	Assess and purchase livestock	80	E	AMPMGT605	Assess and purchase livestock	80
MTMPSR607A	Analyse and develop enterprise systems for new opportunities	100	E	AMPMGT606	Analyse and develop enterprise systems for new opportunities	100
MTMPSR608A	Establish new markets	80	E	AMPMGT607	Establish new markets	80
MTMBUS701A	Manage financial performance	100	E	AMPMGT801	Manage financial performance	100
MTMBUS702A	Provide strategic leadership	100	E	AMPMGT802	Provide strategic leadership	100
MTMBUS703A	Communicate and negotiate in a culturally diverse context	100	E	AMPMGT803	Communicate and negotiate in a culturally diverse context	100

MTMBUS704A	Develop and enhance collaborative partnerships and relationships	100	E	AMPMGT804	Develop and enhance collaborative partnerships and relationships	100
MTMBUS705A	Develop and manage international business operations	100	E	AMPMGT805	Develop and manage international business operations	100
MTMBUS706A	Commercialise research and technology product/idea	100	E	AMPMGT806	Commercialise research and technology product or idea	100
MTMBUS801A	Manage change to organisational electronic technology systems	100	E	AMPMGT807	Manage change to organisational electronic technology systems	100
MTMBUS802A	Undertake research project	100	E	AMPMGT808	Undertake research project	100
MTMBUS803A	Analyse data for business decision making	100	E	AMPMGT809	Analyse data for business decision making	100
MTMR101C	Identify species and meat cuts	10	E	AMPR101	Identify species and meat cuts	10
MTMR102C	Trim meat for further processing	8	E	AMPR102	Trim meat for further processing	8
MTMR103C	Store meat product	5	E	AMPR103	Store meat product	5
MTMR104C	Prepare minced meat and minced meat products	10	E	AMPR104	Prepare minced meat and minced meat products	10
MTMR106C	Provide service to customers	7	E	AMPR105	Provide service to customers	7
MTMR107C	Process sales transactions	8	E	AMPR106	Process sales transactions	8
MTMR108B	Undertake minor routine maintenance	40	E	AMPR107	Undertake minor routine maintenance	40
MTMR109B	Monitor meat temperature from receipt to sale	10	E	AMPR108	Monitor meat temperature from receipt to sale	10
MTMR201C	Break and cut product using a bandsaw	10	E	AMPR201	Break and cut product using a bandsaw	10
MTMR202C	Provide advice on cooking and storage of meat products	20	E	AMPR202	Provide advice on cooking and storage of meat products	20
MTMR203C	Select, weigh and package meat for sale	8	E	AMPR203	Select, weigh and package meat for sale	8
MTMR204C	Package product using manual packing and labelling equipment	10	E	AMPR204	Package products using manual packing and labelling equipment	10
MTMR207B	Use basic methods of meat cookery	44	E	AMPR205	Use basic methods of meat cookery	44
MTMR208B	Vacuum pack product in a retail operation	80	E	AMPR206	Vacuum pack products in a retail operation	80
MTMR209B	Undertake routine preventative maintenance	50	E	AMPR207	Undertake routine preventative maintenance	50
MTMR210B	Make and sell sausages	10	E	AMPR208	Make and sell sausages	10
MTMR211B	Produce and sell value-added products	10	E	AMPR209	Produce and sell value-added products	10
MTMR212B	Receive meat product	10	E	AMPR210	Receive meat products	10

			-	AMPR211	Provide advice on meal solutions in a meat retail outlet	10
			-	AMPR212	Clean meat retail work area	40
MTMR301C	Prepare specialised cuts	10	E	AMPR301	Prepare specialised cuts	10
MTMR302C	Assess carcass/product quality	8	E	AMPR302	Assess carcass or product quality	8
MTMR303C	Calculate yield of carcass or product	8	E	AMPR303	Calculate yield of carcass or product	8
MTMR304C	Manage stock	10	E	AMPR304	Manage stock	10
MTMR305C	Meet customer needs	10	E	AMPR305	Meet customer needs	10
MTMR306C	Provide advice on nutritional role of meat	6	E	AMPR306	Provide advice on nutritional role of meat	6
MTMR307C	Merchandise products and services	12	E	AMPR307	Merchandise products, services	12
MTMR309C	Prepare, roll, sew and net meat	8	E	AMPR308	Prepare, roll, sew and net meat	8
MTMR310C	Bone and fillet poultry	8	E	AMPR309	Bone and fillet poultry	8
MTMR311C	Cost and price meat products	10	E	AMPR310	Cost and price meat products	10
MTMR312C	Prepare portion control to specifications	8	E	AMPR311	Prepare portion control to specifications	8
MTMR313C	Bone game meat	8	E	AMPR312	Bone game meat	8
MTMR314B	Order stock in a meat enterprise	18	E	AMPR313	Order stock in a meat enterprise	18
MTMR315B	Calculate and present statistical data in a meat enterprise	40	E	AMPR314	Calculate and present statistical data in a meat enterprise	40
MTMR316B	Utilise the Meat Standards Australia system for beef to meet customer requirements	80	E	AMPR315	Utilise the Meat Standards Australia system to meet customer requirements	80
MTMR317B	Cure, corn and sell product	20	E	AMPR316	Cure, corn and sell product	20
MTMR318B	Assess and sell poultry product	10	E	AMPR317	Assess and sell poultry products	10
MTMR320B	Locate, identify and assess meat cuts	40	E	AMPR319	Locate, identify and assess meat cuts	40
MTMR321A	Assess and address customer preferences	40	E	AMPR320	Assess and address customer preferences	40
MTMR322A	Collect and prepare standard samples	40	E	AMPR321	Collect and prepare standard samples	40
MTMR323A	Prepare and produce value-added products	10	E	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	50

MTMPR201C	Prepare and operate a bandsaw	20	E	AMPX201	Prepare and operate bandsaw	20
MTMPSR203A	Sharpen knives	40	E	AMPX209	Sharpen knives	40
MTMSR201C	Prepare and slice meat cuts	30	E	AMPX210	Prepare and slice meat cuts	30
MTMSR202C	Trim meat to specifications	20	E	AMPX211	Trim meat to specifications	20
MTMSR203C	Package product using automatic packing and labelling equipment	30	E	AMPX212	Package product using automatic packing and labelling equipment	30
MTMSR204C	Despatch meat product	20	E	AMPX213	Despatch meat product	20
MTMSR215A	Package meat and smallgoods for retail sale	20	E	AMPX214	Package meat and smallgoods product for retail sale	20
MTMSR302C	Prepare primal cuts	35	E	AMPX304	Prepare primal cuts	35
MTMSR303A	Smoke product	20	E	AMPX305	Smoke product	20
MTMP3102B	Provide coaching	10	E	AMPX306	Provide coaching	10
MTMP3103B	Provide mentoring	10	E	AMPX307	Provide mentoring	10
MTMS306B	Identify and repair equipment faults	40	E	AMPX309	Identify and repair equipment faults	40
MTMPS411C	Monitor meat preservation process	40	E	AMPX401	Monitor meat preservation process	40
MTMPS412C	Monitor and overview the production of processed meats and smallgoods	80	E	AMPX402	Monitor and overview the production of processed meats and smallgoods	80
MTMPS414B	Monitor and overview the production of Uncooked Comminuted Fermented Meat (UCFM)	30	E	AMPX403	Monitor and overview the production of Uncooked Comminuted Fermented Meat (UCFM)	30
MTMPS415A	Conduct an internal audit of a documented program	40	E	AMPX404	Conduct an internal audit of a documented program	40
MTMPS416A	Conduct statistical analysis of process	80	E	AMPX405	Conduct statistical analysis of process	80
MTMPS417A	Manage/oversee an external audit of the establishment's quality system	20	E	AMPX406	Manage or oversee an external audit of the establishment's quality system	20
MTMPS418A	Oversee export requirements	40	E	AMPX407	Oversee export requirements	40
MTMPSR401C	Coordinate contracts	50	E	AMPX408	Coordinate contracts	50
MTMPSR402C	Prepare and evaluate resource proposals	50	E	AMPX409	Prepare and evaluate resource proposals	50
MTMPSR403C	Facilitate achievement of enterprise environmental policies and goals	50	E	AMPX410	Facilitate achievement of enterprise environmental policies and goals	50
MTMPSR404C	Foster a learning culture in a meat enterprise	50	E	AMPX411	Foster a learning culture in a meat enterprise	50
MTMPSR405C	Build productive and effective workplace	50	E	AMPX412	Build productive and effective workplace	50

	relationships				relationships	
MTMPSR406C	Manage and maintain a food safety plan	50	E	AMPX413	Manage and maintain a food safety plan	50
MTMPSR407A	Assess and evaluate meat industry requirements and processes	10	E	AMPX414	Assess and evaluate meat industry requirements and processes	10
MTMPSR408A	Specify beef product using AUS-MEAT language	40	E	AMPX415	Specify beef product using AUS-MEAT language	40
MTMPSR409A	Specify sheep product using AUS-MEAT language	30	E	AMPX416	Specify sheep product using AUS-MEAT language	30
MTMPSR410A	Specify pork product using AUS-MEAT language	40	E	AMPX417	Specify pork product using AUS-MEAT language	40
MTMPSR411A	Lead communication in the workplace	20	E	AMPX418	Lead communication in the workplace	20
MTMPSR412A	Participate in product recall	40	E	AMPX419	Participate in product recall	40
MTMPSR413A	Participate in ongoing development and implementation of a HACCP and Quality Assurance system	60	E	AMPX420	Participate in the ongoing development and implementation of a HACCP and Quality Assurance system	60
MTMPSR414A	Establish sampling program	40	E	AMPX421	Establish sampling program	40
MTMPSR415A	Develop and implement work instructions and SOPs	40	E	AMPX422	Develop and implement work instructions and SOPs	40
MTMP407B	Supervise new recruits	30	E	AMPX423	Supervise new recruits	30
			-	AMPX424	Raise and validate requests for export permits and Meat Transfer Certificates	20
			-	AMPX425	Conduct a document review	60
			-	AMPX426	Undertake chiller assessment to AUS-MEAT requirements	80

Apprenticeships

The following table provides a summary of the qualifications in the AMP Australian Meat Processing Training Package and the accredited apprenticeship courses they will replace.

Current MTM11 Qualification					Replacement AMP Qualification		
National Code	National Title	Apprenticeship	Nominal Hours	E / NE	National Code	National Title	Nominal Hours
MTM30813	Meat Processing (Retail Butcher)	AP01590: GENERAL BUTCHER	846	E	AMP30815	Meat Processing (Retail Butcher)	879

Traineeships

The following table provides a summary of the qualifications in the AMP Australian Meat Processing Training Package and the accredited traineeship courses they will replace.

Current MTM11 Qualification					Replacement AMP Qualification		
National Code	National Title	Traineeship	Nominal Hours	E / NE	National Code	National Title	Nominal Hours
MTM40111	Certificate IV in Meat Processing (Leadership)	TR07880: MEAT PROCESSING - LEADERSHIP (LEVEL 4)	640	E	AMP40315	Certificate IV in Meat Processing (Leadership)	420
MTM40311	Certificate IV in Meat Processing (Quality Assurance)	TR10880: MEAT PROCESSING - QUALITY ASSURANCE (LEVEL 4)	490	E	AMP40415	Certificate IV in Meat Processing (Quality Assurance)	420
MTM50111	Diploma in Meat Processing	TR09960: PRODUCTION MANAGER (MEAT PROCESSING)	650	E	AMP50215	Diploma in Meat Processing	510