



AMP30815 CERTIFICATE III IN MEAT PROCESSING [RETAIL BUTCHER]

Study With Axial Training To Get The Skills and Succeed



The AMP30815 Certificate III in Meat Processing apprenticeship program is designed to provide you with highly developed skills to enable you to work in a retail meat environment.

Throughout the course you will complete a range of core practical subjects as well gaining an understanding of theory in areas such as ordering and merchandising, pricing and nutritional advice on meat. At the successful completion of this course the student will qualify as a retail butcher.

This training is subsidised by the NSW Government.

Study Mode	Workplace & Online
Duration of Course	Up to 36 Months
Total Units	44 [37 Core & 7 Elective]



Entry Requirements



Employment

This accredited qualification is delivered as an Australian Apprenticeship.

Accordingly, you will need employment as an Apprentice at a suitable employer with a nominated Supervisor who holds this qualification (or recognised equivalent).



Requirements

You will need to have access to a Lap Top or Desk Top Computer with working speakers or headphones and a suitable, reliable internet connection.



Career Outcomes

- Retail Butcher
- Meat Packer
- Wholesale Meat Packer
- Deli Attendant





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Course Units

Core:

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 services to customers
AMPR203	Select, weigh and package meat for sale	AMPR212	Clean a food handling area
AMPX209	Sharpen knives	FBOPR269	Use numerical applications in the workplace
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	AMPR205	Use basic methods of 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 specification	AMPR301	Prepare specialised cuts
AMPR302	Assess carcase / product quality	AMPR303	Calculate yield of carcase or product
AMPR304	Manage stock	AMPR305	Meet customer needs
AMPR306	Provide advice on the nutritional role of meat	AMPR307	Merchandise products and services
AMPR316	Cure, cure 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
AMPR204	Package product using manual packing and labelling equipment		

Elective:

AMPR106	Process sale transactions	AMPR108	Monitor meat temperature from receipt to sale
AMPR206	Vacuum pack product in a retail operation	AMPX213	Despatch meat product
AMPR323	Break small stock carcass for retail sale	AMPR324	Break large stock for retail sale
AMPR305	Smoke product	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
AMPR325	Prepare cooked meat product for retail sale		
AMPX212	Package product using automatic packing and labelling equipment		

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