

AMP30815 Certificate III in Meat Processing (Retail Butcher)



Supermarket Butchers

DESCRIPTION

This course has been designed to provide the learner with the practical and professional skills required for a retail butcher working in the meat industry. Training and assessment is conducted primarily on job or if required at the training facilities at Charles Darwin University. This qualification is the trade qualification for butchers.

ELIGIBILITY/ENTRY REQUIREMENTS

There are no specified eligibility/entry requirements for this qualification however, in order to meet the requirements of the training package, students enrolling into AMP30815 Certificate III in Meat Processing (Retail Butcher) with CDU must be employed within the meat industry under a registered apprenticeship program or be retail butchers currently employed in the industry.

DELIVERY DETAILS

Location (s)	Duration	Study mode
On job locations throughout the Northern Territory	Training is conducted over 3 years	Delivery consists of a combination of on-the-job and off-the-job training.

2019 FEES

This course is subsidised by the NT Government. The NT subsidy applies to eligible domestic students living in the NT and is **subject to available places**. The **full fee** will apply when funded places have been filled and for students that are ineligible for the NT Government subsidised rate.

Based on course nominal hours of 975 hours, approximate 2019 course fees will be:

NT Government subsidised place: \$3,120.00

Full fees: \$19,012.50

For more information on fees, payment options, instalment plans and refunds contact CDU on 1800 061 963 or refer to www.cdu.edu.au/cdu-vet/student-guide/fees

ASSESSMENT

Assessments vary with each unit. You will be provided with an assessment guide.

RECOGNITION OF PRIOR LEARNING (RPL)

Students can apply for RPL during pre-enrolment or after enrolment. Students are provided with an RPL Self-Assessment before application and followed through with and an initial interview with an assessor.

RESOURCES

Students are issued with the required learning and assessment materials for each unit.

Students are to wear appropriate clothing for working in a meat retail environment. This includes enclosed leather shoes or boots. Students are required to have their own personal tools of trade and Personal Protection Equipment which includes a mesh glove.

STUDY AND CAREER PATHWAYS

Possible occupations relevant to this qualification include:

Retail Butcher

QUALIFICATION CONTENT

To achieve AMP30815 Certificate III in Meat Processing (Retail Butcher) a total of forty-four (44) units of competency must be completed comprising thirty-seven (37) core and seven (7) elective units as detailed in the packaging rules and listed below. The electives offered may vary between campuses.

CORE UNITS

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 ¹
AMPR103	Store meat product
AMPR104	Prepare minced meat and minced meat products ¹
AMPR105	Provide service to customers
AMPR203	Select, weigh and package meat for sale
AMPR212	Clean meat retail work area
AMPX209	Sharpen knives
FDFO2061A	Use numerical applications in the workplace
AMPCOR203	Comply with Quality Assurance and HACCP requirements
AMPR201	Break and cut product using a bandsaw ²
AMPR202	Provide advice on cooking and storage of meat products ³
AMPR204	Package product using manual packing and labelling equipment
AMPR205	Use basic methods of meat cookery ¹
AMPR208	Make and sell sausages
AMPR209	Produce and sell value-added products ¹
AMPX201	Prepare and operate bandsaw
AMPX210	Prepare and slice meat cuts ¹
AMPX211	Trim meat to specifications ¹
AMPR301	Prepare specialised cuts ¹
AMPR302	Assess carcass or product quality
AMPR303	Calculate yield of carcass or product
AMPR304	Manage stock
AMPR305	Meet customer needs ³
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

AMPR108	Monitor meat temperature from receipt to sale
AMPR311	Prepare portion control to specifications ¹
AMPR206	Vacuum pack products in a retail operation
AMPR315	Utilise the MSA system to meet customer requirements
AMPR323	Break small stock carcasses for retail sale ^{1 4}
AMPR308	Prepare, roll, sew and net meat
AMPR309	Bone and fillet poultry ¹

¹Pre-requisite is AMPX209 Sharpen knives

²Pre-requisite is AMPX201 Prepare and operate bandsaw

³Pre-requisite is AMPR105 Provide service to customers

⁴Pre-requisite is AMPR319 Locate, identify and assess meat cuts

WITHDRAWING FROM A QUALIFICATION

You may withdraw from this qualification and receive, where relevant, a Statement of Attainment for all units of competency you have successfully completed.

SUPPORT SERVICES

The University supplies support for students in many areas, including: Accommodation, Careers and Employment, Counselling, Disability Service, Equal Opportunity, Discrimination and Harassment advice, Australian Indigenous Student Support Services, Information Technology Services, International Student Support Services, Library Services, and Learner Support Services.

More information is available at - www.cdu.edu.au/study/student-life/student-support

CONTACT DETAILS

SCHOOL OF TOURISM, HOSPITALITY AND SERVICE INDUSTRIES

Culinary Arts

T. 08 8946 7526

E. culinaryarts@cdu.edu.au

W. <http://www.cdu.edu.au/cdu-vet>

Refer to the **VET Student Guide** www.cdu.edu.au/cdu-vet/student-guide for information regarding the enrolment process, student support services, student rights and responsibilities, previous studies recognition and the A-Z of other information.