

# AMP20415 Certificate II in Meat Processing (Meat Retailing)



## DESCRIPTION

This qualification covers work activities undertaken by workers in meat retailing enterprises.

## ELIGIBILITY/ENTRY REQUIREMENTS

This program is open to senior level school students in year 10 and above who have expressed interest in becoming a meat retail butcher.

It is also open to students who are employed in a meat retail outlet and may be school leavers through to mature age persons.

There are no specified eligibility/entry requirements for this qualification however, in order to meet the requirements of the training package, students enrolling into AMP20415 Certificate II in Meat Processing (Retail Butcher) with CDU must be employed within the meat industry.

At the time of enrolment, students will be required to complete a Language, Literacy and Numeracy (LL&N) evaluation to help identify any areas where you may need additional support to help you achieve your goals.

## DELIVERY DETAILS

Location(s)	Duration*	Study mode
On job locations throughout the Northern Territory	This program is delivered over 18 months	Face to face lessons and workplace assessment, with some independent study. Delivery will be undertaken fully on-the-job or where required off job training may be delivered.

\* Duration will vary depending upon how long a student takes to reach the required competency level.

## 2022 FEES

There are no tuition fees for this course.

At the time of enrolment, secondary school students will receive a tuition fee exemption by providing details of their secondary school on the VET enrolment form.

Fees are subject to change annually. Indicative government-subsidised and full course fees are shown on this document. For further clarification and information on fees, payment options, instalment plans, and refunds, contact CDU on 1800 061 963 or refer to [VET Fees and Payments](#).

## ASSESSMENT

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

## RECOGNITION OF PRIOR LEARNING (RPL)

RPL is a process that determines whether the skills, knowledge and experience you've gained through your previous study, work or life experience can count towards a vocational training qualification at CDU. For more information, [VET RPL](#).

## 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

Further training pathways from this qualification include but are not limited to AMP30815 Certificate III in Meat Processing (Retail Butcher).

This qualification provides a pathway to work in organisations such as butcher shops, supermarkets, delicatessens, game meat handling facilities and specialty gourmet shops.

Possible job titles relevant to this qualification include:

- butcher shop assistant
- meat department assistant
- packing assistant

## QUALIFICATION CONTENT

To achieve a Qualification a total of twenty-seven (27) units of competency must be completed comprising five (5) core and twenty-two (22) elective units as detailed in the packaging rules and listed below. The electives offered may vary between campuses.

### CORE UNITS

AMPCOR202	Apply hygiene and sanitation practices
AMPCOR204	Follow safe work policies and procedures
AMPCOR205	Communicate in the workplace
AMPCOR206	Overview the meat industry
FBPOPR2069	Use numerical applications in the workplace

### ELECTIVE UNITS

AMPCOR201	Maintain personal equipment
AMPX209	Sharpen knives
AMPR101	Identify species and meat cuts
AMPR102	Trim meat for further processing <sup>1</sup>
AMPR103	Store meat product
AMPR104	Prepare minced meat and minced meat products <sup>1</sup>
AMPR105	Provide service to customers
AMPR106	Process sales transactions
AMPR108	Monitor meat temperature from receipt to sale
AMPR203	Select, weigh and package meat for sale
AMPR212	Clean meat retail work area
AMPX201	Prepare and operate bandsaw
AMPCOR203	Comply with Quality Assurance and HACCP requirements
AMPR202	Provide advice on cooking and storage of meat products <sup>2</sup>

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AMPR204	Package product using manual packing and labelling equipment
AMPR206	Vacuum pack product in a retail operation
AMPR209	Produce and sell value-added products <sup>1</sup>
AMPR210	Receive meat products
AMPX210	Prepare and slice meat cuts <sup>1</sup>
AMPX211	Trim meat to specifications <sup>1</sup>
AMPR307	Merchandise products, services
AMPR311	Prepare portion control to specifications

Pre-requisites <sup>1</sup> requires pre-requisite unit AMPX209 Sharpen knives  
<sup>2</sup> requires pre-requisite unit AMPR105 Provide service to customers

### **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 Employability, Counselling, Disability Services, Student Advocacy, Indigenous Tutorial Support Services, International Student Support Services, Library Services, and VET Learner Support Services.

More information is available at [Student Support](#).

### **CONTACT DETAILS**

E. [student.central@cdu.edu.au](mailto:student.central@cdu.edu.au)  
T. 1800 061 963 (free call)  
W. <https://www.cdu.edu.au/study/essentials>

For further information regarding student life at CDU, please refer to <https://www.cdu.edu.au/study/student-life>.