

AMP30815 Certificate III in Meat Processing (Retail Butcher)



Independent Retail Butcher

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.

To ensure you have the right skills and support to succeed in your course, a Language, Literacy and Numeracy (LL&N) evaluation may be conducted 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	Training is conducted over 3 years	Delivery consists of a combination of on-the-job and off-the-job training.

* 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.

Fees are subject to change annually. 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

Possible occupations relevant to this qualification include:

- Retail Butcher

QUALIFICATION CONTENT

To achieve a Qualification a total 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

Unit code	Unit title
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 (<i>Pre-req AMPX209</i>)
AMPR103	Store meat product
AMPR104*	Prepare minced meat and minced meat products (<i>Pre-req AMPX209</i>)
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
AMPCOR203	Comply with Quality Assurance and HACCP requirements
AMPR201^	Break and cut product using a bandsaw (<i>Pre-req AMPX201</i>)
AMPR202#	Provide advice on cooking and storage of meat products (<i>Pre-req AMPR105</i>)
AMPR204	Package product using manual packing and labelling equipment
AMPR205*	Use basic methods of meat cookery (<i>Pre-req AMPX209</i>)
AMPR208	Make and sell sausages
AMPR209*	Produce and sell value-added products (<i>Pre-req AMPX209</i>)
AMPX201	Prepare and operate bandsaw
AMPX210*	Prepare and slice meat cuts (<i>Pre-req AMPX209</i>)
AMPX211*	Trim meat to specifications (<i>Pre-req AMPX209</i>)
AMPR301*	Prepare specialised cuts (<i>Pre-req AMPX209</i>)
AMPR302	Assess carcass or product quality
AMPR303	Calculate yield of carcass or product
AMPR304	Manage stock

AMPR305#	Meet customer needs (<i>Pre-req AMPR105</i>)
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 (<i>Pre-req AMPX209</i>)

ELECTIVE UNITS

AMPR108	Monitor meat temperature from receipt to sale
AMPR311	Prepare portion control to specifications
AMPR206	Vacuum pack product in a retail operation
AMPR323*+	Break small stock carcasses for retail sale (<i>Pre-req AMPX209, AMPR319</i>)
AMPR324*+	Break large stock carcasses for retail sale (<i>Pre-req AMPX209, AMPR319</i>)
AMPR308	Prepare, roll, sew and net meat
AMPR309*	Bone and fillet poultry (<i>Pre-req AMPX209</i>)

*Pre-requisite is AMPX209 Sharpen knives

^Pre-requisite is AMPX201 Prepare and operate bandsaw

#Pre-requisite is AMPR105 Provide service to customers

+Pre-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 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

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>.