

# 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.

To ensure you have the right skills and support to succeed in your course, a Language, Literacy, Numeracy and Digital Literacy (LLND) evaluation helps 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 on how long a student takes to reach the required competency level.

## FEES

Fee Type	2024 Course Fees
NT Government supported*	Free
Full Fee	\$10,836.70

\*This course is supported by the NT Government for domestic [eligible](#) students who are NT residents. A limited number of NT Government supported places are available, so secure your place now.

Fees shown are indicative and subject to change annually. Actual course fees may vary depending on the units chosen. International non-student visa-holders; study eligibility needs to be verified before enrolment. Fees may vary depending on the visa type. The course fee rates will vary for commercial contract arrangements.

For further clarification and information on fees, fee exemptions, payment options, instalment plans, and refunds, contact CDU on 1800 061 963 or refer to [TAFE 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 have 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

<b>Group A</b>	
AMPCOR201	Maintain personal equipment
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
AMPX209	Sharpen knives
<b>Group B</b>	
AMPCOR203	Comply with Quality Assurance and HACCP requirements
AMPR202	Provide advice on cooking and storage of meat products <sup>2</sup>
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
AMPX201	Prepare and operate bandsaw
AMPX210	Prepare and slice meat cuts <sup>1</sup>
AMPX211	Trim meat to specifications <sup>1</sup>
AMPR304	Prepare primal cuts (unnamed)
AMPR311	Prepare portion control to specifications (unnamed)

\* *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

Culinary Arts and Hospitality

E. [vet.culinaryarts@cdu.edu.au](mailto:vet.culinaryarts@cdu.edu.au)

T. 08 8946 7800

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>.