

Certificate IV in Meat Processing (Meat Safety)

COURSE CODE	AMP40516
LOCATIONS	Workplace training
STUDY MODE	Workplace
Length	12 to 24 months
Commencement	Start any time
Timetable	Workplace training five days per week

Course Overview

This section gives you an introduction to what you will be learning in this course, plus course outcomes, career opportunities, and student support.

Study from home during COVID-19 restrictions

Whilst we pride ourselves on our hands-on training, we have had to adjust most of our courses for study from home and remote learning during the COVID-19 restrictions. This means courses will be delivered using a range of methods including online learning, virtual classrooms, workbooks and direct contact with your teacher.

Given the government restrictions that are now in place to reduce the spread of coronavirus in Australia, we expect this new model of study will continue until the government makes changes to these restrictions.

Introduction

This qualification covers work activities undertaken by meat inspectors in meat processing enterprises, usually at export processing plants. At the time of endorsement of this Training Package legislation and regulatory requirements relating to meat inspection were undergoing considerable change at both state/territory and federal level. People seeking registration as a meat inspector should check the current requirements with their state or territory food authority or the Australian Quarantine Inspection Service (AQIS), as appropriate.

Course Outcomes and Career Opportunities

Learners successfully completing this course will be able to work as a Meat inspector in an abattoir.

People seeking registration as a meat inspector should check the current requirements with their state or territory food authority or the Australian Government – Agriculture, as appropriate, when selecting electives

Course Requirements

This section gives you an overview of entry requirements, course units and electives, skills recognition, and assessment criteria.

Entrance requirements & pre-requisites

Must be employed at an Abattoir with at least two years previous experience in the meat processing sector.

It is also preferred that you have previously completed meat processing qualification.

Course requirements

To be eligible for this qualification you must successfully complete a total number 21 or 24 units (depending on elective selection)

Core Units = 14

Elective Units = 7 or 10 (depending on elective selection). Selection of units will be negotiated with the company depending on work place requirements.

Select 2 units from Group A or

- Select 1 unit from Group A and 4 units from Group B
- Select 5 units from Group C

Units offered

Core Units

Unit Code	Unit Name	Unit Hours	Unit Consumables
AMPA3071	Implement food safety program	60	\$0.00
AMPA3119	Apply food animal anatomy and physiology to inspection processes	30	\$0.00
AMPA3131	Identify and report emergency diseases of food animals	20	\$0.00
AMPCOR201	Maintain personal equipment	20	\$0.00
AMPCOR202	Apply hygiene and sanitation practices	40	\$0.00
AMPCOR203	Comply with Quality Assurance and HACCP requirements	40	\$0.00
AMPCOR204	Follow safe work policies and procedures	40	\$0.00
AMPCOR205	Communicate in the workplace	40	\$0.00
AMPCOR206	Overview the meat industry	20	\$0.00
AMPCOR401	Manage own work performance	20	\$0.00
AMPCOR402	Facilitate Quality Assurance Process	30	\$0.00
AMPCOR403	Participate in workplace health and safety risk control process	30	\$0.00
AMPCOR404	Facilitate hygiene and sanitation performance	30	\$0.00
AMPX209	Sharpen knives	40	\$0.00

Elective Units

Unit Code	Unit Name	Unit Hours	Unit Consumables
AMPA3002	Handle animals humanely while conducting ante-mortem inspection	20	\$0.00
AMPA3072	Perform carcass Meat Hygiene Assessment	20	\$0.00
AMPA3073	Perform process monitoring for Meat Hygiene Assessment	20	\$0.00

AMPA3081	Perform offal Meat Hygiene Assessment	20	\$0.00
AMPA3120	Perform ante and post-mortem inspection - Ovine and Caprine	120	\$0.00
AMPA402	Oversee plant compliance with the Australian standards for meat processing	20	\$0.00
AMPA406	Inspect transportation container or vehicle	10	\$0.00
AMPA411	Oversee humane handling of animals	20	\$0.00
AMPX404	Conduct an internal audit of a documented program	40	\$0.00
AMPX407	Oversee export requirements	40	\$0.00
AMPX412	Build productive and effective workplace relationships	50	\$0.00
AMPX420	Participate in the ongoing development and implementation of a HACCP and Quality Assurance system	60	\$0.00
FDFAU4001A	Assess Compliance With Food Safety Programs	60	\$0.00
FDFAU4002A	Communicate And Negotiate To Conduct Food Safety Audits	40	\$0.00
FDFAU4003A	Conduct Food Safety Audits	80	\$0.00

Units

The units listed below are just a sample of what we can offer training in. We offer a wide variety of training tailored to suit your business needs.

Assessment

This course involves accredited units. You will be required to complete assessment tasks to demonstrate your underpinning knowledge, skills and attributes to meet the course outcomes. A combination of written, oral and practical assessment strategies will be used in either a classroom, online or workplace environment.

Where units require demonstration of skills in a workplace environment, you will have the opportunity to do this either in your own workplace (where appropriate), through a practical placement, or by using one of the Institute's simulated workshops/classrooms. Detailed information about the types, conduct and dates of assessments will be provided in advance. You will also be provided with information about the opportunity for reassessment and appeal.

After applying

Once you have applied for your chosen course, you will receive a thank you email from South West TAFE with a few steps to help process your enrolment.

Complete a Pre-Training Review

You will receive an email to complete a Pre-Training Review online evaluation. This evaluation helps us tailor your training to suit your needs.

Create or provide a Unique Student Identifier (USI)

A USI is a nationally recognised reference number that provides an online record of your training qualifications gained in Australia.

[Create your USI](#)

Already have a USI but can't remember it? [Find your USI](#)

Skills recognition

If you have experience or prior qualifications, you may be eligible to apply for [recognition of prior learning](#) and gain credits. You will be asked to provide any relevant Statement of Attainment to support identified credits.

Fees

This section gives you an overview of course fees, subsidies, and how they can be paid.

Course Fees

Here's an outline of fees and costs associated with your course.

Your fees each year can be made up of 3 different elements. Everyone has different circumstances that can affect what you pay and how much you pay. :

1. Tuition fees - charged as an hourly rate that varies from course to course. A large portion of the tuition is subsidised by the Victorian Government for eligible students.
2. Resource and/or materials costs - covers the cost of materials and other incidentals. This fee will vary according to the course being undertaken.
3. Booklist items - such as textbooks, equipment and stationery recommended for your course

Tuition fees

There are 4 different rates of tuition fees. Only one will apply to you (depending on your eligibility and circumstances).

1. Government Subsidised Fee - you could be eligible for a government-subsidised rate under the Skills First funding depending on your age, educational history, and citizenship or residency status. If you are eligible, the government will contribute to the cost of your training. [Check your eligibility](#)
2. Government Subsidised Concession Fee - If you are eligible for a Skills First government-subsidised place and hold a current healthcare or pension card, that you can provide at enrolment. You may be eligible for the concession rate. [Find out more about concession rates](#)
3. Free TAFE - Students who are eligible for Victorian government-subsidised training will not pay course tuition fees for the duration of their enrolment in this course, however, there may be some consumable/material fees for the course (find out more below). Any resource or material costs, or booklist items for this course are listed in the table below.
4. Full fee - If you are not eligible for a Skills First government-subsidised place, exemption, concession or are enrolling in a course that isn't government-subsidised, you may be required to pay the full fee rate.

FIND OUT MORE ABOUT FEES AND ELIGIBILITY

The fees listed below are indicative only and may be subject to change without notice and given individual circumstances. Your actual fees will be calculated based on your individual circumstances at the time of enrolment. Funding made available to eligible individuals by State and Commonwealth Governments. If funding is utilised, this may affect future opportunities to access additional funding in the future.

Course fees by student type	Indicative Course Fee
Government subsidised rate (if eligible)	\$1,395.00
Concession rate	\$280.00
Full fee rate (if not eligible for govt subsidy)	\$11,320.00

Additional course fees	Indicative Course Fee
Course consumable/materials (approximate)	\$0.00

Resource and/or materials costs

Some courses require specific resources or materials necessary for your study eg: tools of the trade, excursions, etc. Final costs will be determined upon enrolment.

How do I pay my fees?

Once we have processed your enrolment form, you will receive an email with your invoice.

You have [three options when organising your payment](#):

1. [Upfront payment](#) - can be made over the phone with EFTPOS
2. [Payment plan](#) - can be directly debited from your bank account, debited from your Centrelink payments or via a [VET Student Loan](#) (for diploma or advanced diploma courses only)
3. [Paid by employer, school or job network agency](#) - if your fees are being paid by your employer, school or job network agency, you will need to complete an Authority to Invoice form.

Payments will need to be arranged within five(5) business days of receiving the email containing your invoice.

We also offer a range of [scholarships](#) each year which you may be eligible to apply for to assist with course fees.

Next Steps

Ready to take the next step? Here you can [make an enquiry](#), [attend an information session](#) or [begin the application process](#).

Careers and Course Advice

Not sure which course is right for you? South West TAFE will help you find your way.

Our Careers Coaches at the [Skills and Jobs Centre](#) is here to support you. Whether you're exploring career options, transitioning from school to the workforce or looking to study after school we're here to help you. Call, email or drop in.

Call 5564 8515 or email skillsandjobscentre@swtafe.edu.au

How to apply

There are [five simple steps to apply for a course](#) with us.

1. **Apply** - [complete a short online application form](#). Once this form is submitted we'll send you a thank you email.
2. **Get ready** - your thank-you email will contain links to a pre-training review, to a unique student identifier and to government-subsidised training eligibility.
3. **Chat with your teacher** - your teacher or course specialist will contact you about your Pre-Training Review outcomes and additional course information.
4. **Enrol** - after chatting with your teacher, you will receive an email with your enrolment form and a link to verify your identity.
5. **Sign** - once you've completed your enrolment, you will receive a declaration form to review and sign.

If need any assistance with applying, [contact our Customer Service team](#) on 1300 648 911 or [visit your nearest campus](#).

Student Support

As a SWTAFE student, you can access a variety of support services that will enhance your study experience and help you complete your studies successfully. For more information about any of these services, [visit our student page](#).