

AMP30815
Certificate III in Meat Processing (Retail Butcher) - Apprenticeship



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HELLO THERE, OUR DREAM IS TO HELP YOU **MAKE GREAT HAPPEN**



Industry endorsed



Payment options



Student satisfaction

OVERVIEW

Slice your way into a new career

Learn to identify and prepare cuts of meat, manage hygiene and become a storage and presentation expert. You'll learn sanitation and food-handling practices, use different pieces of equipment to prepare meat products, assess product quality and to provide advice where needed. Our program will fit around your work schedule and give you the cutting-edge in your career.

LOCATION/S
South Bank

DURATION
Workplace: nominal duration 36 months

COURSE DETAILS

Course delivery options

WORKLOAD	LOCATION	DELIVERY
	South Bank	Workplace

Key dates

For key start dates for each location visit the online brochure for this course (under the course details tab).

tafebrisbane.edu.au/course/16899

Entry requirements

Students must be employed as an apprentice and have a signed Registered Training Contract, [...more online](#)

Resources required

No specific resources are required to successfully complete this course. It is recommended that students have [...more online](#)

Important Information

Year 12 graduates: start [...more online](#)

COSTS

Eligible apprentices and trainees that meet the Queensland state funding requirements will be charged a student contribution fee of \$1.60 per nominal hour. For more information on the number of units funded for this course visit [Queensland Training Information Services](#).

Nominal hours for each unit will be outlined in the agreed training plan, which will be provided

[...more online](#)

For more information about the costs associated with undertaking an apprenticeship, please give us a call.

OUTCOMES

Outcome

AMP30815 Certificate III in Meat Processing (Retail Butcher)

Job prospects

- Butcher or Smallgoods Maker
- Meat Boner And Slicer

Units

This qualification requires you to complete all core and only 7 elective units from the list below. Regarding the elective units, please note the following conditions apply:

- Choose 1 unit from Group A
- Choose 1 unit from Group B
- Choose 1 unit from Group C and 4 additional units from Groups C or D

The successful achievement of this qualification requires you to complete all units listed on your individual training plan.

ARE YOU READY TO TAKE THE NEXT STEP ON YOUR PATH TO GREAT?

Enrol today to secure your spot in this course.

HOW TO ENROL

Recognition of prior learning

Fast-track your way to a formal qualification by earning credit for the things you already know. Getting recognition for the skills you've gained from the workplace or previous learning means less study time for you, and getting the paper to prove you're qualified a whole lot sooner.

Accurate as at 7 March 2018. For the latest information see:

tafebrisbane.edu.au/course/16899

RTO 0275
CRICOS 03020E



Stage 1 Core units

AMPCOR201	Maintain personal equipment	Core	
AMPCOR202	Apply hygiene and sanitation practices	Core	
AMPCOR204	Follow safe work policies and procedures	Core	
AMPCOR205	Communicate in the workplace	Core	
AMPCOR206	Overview the meat industry	Core	
AMPR101	Identify species and meat cuts	Core	
AMPR102	Trim meat for further processing	Core	
AMPR103	Store meat product	Core	
AMPR105	Provide service to customers	Core	
AMPR203	Select, weigh and package meat for sale	Core	
AMPR212	Clean meat retail work area	Core	
AMPR104	Prepare minced meat and minced meat products	Core	
AMPX209	Sharpen knives	Core	Pre-Requisite
FDPOP2061A	Use numerical applications in the workplace	Core	

Stage 1 Group A Electives

AMPR106	Process sales transactions	Elective	
AMPR108	Monitor meat temperature from receipt to sale	Elective	

Stage 2 Core units

AMPCOR203	Comply with Quality Assurance and HACCP requirements	Core	
AMPR201	Break and cut product using a bandsaw	Core	
AMPR202	Provide advice on cooking and storage of meat products	Core	
AMPR204	Package products using manual packing and labelling equipment	Core	
AMPR205	Use basic methods of meat cookery	Core	
AMPR208	Make and sell sausages	Core	
AMPR209	Produce and sell value-added products	Core	
AMPX210	Prepare and slice meat cuts	Core	
AMPX211	Trim meat to specifications	Core	
AMPX201	Prepare and operate bandsaw	Core	

Stage 2 Group B Electives

AMPR206	Vacuum pack products in a retail operation	Elective	
AMPR210	Receive meat products	Elective	
AMPX212	Package product using automatic packing and labelling equipment	Elective	
AMPX213	Despatch meat product	Elective	

Stage 3 Core units

AMPR301	Prepare specialised cuts	Core	
AMPR302	Assess carcass or product quality	Core	
AMPR303	Calculate yield of carcass or product	Core	
AMPR304	Manage stock	Core	
AMPR305	Meet customer needs	Core	
AMPR306	Provide advice on nutritional role of meat	Core	
AMPR307	Merchandise products, services	Core	
AMPR316	Cure, corn and sell product	Core	
AMPR317	Assess and sell poultry products	Core	
AMPR319	Locate, identify and assess meat cuts	Core	
AMPR320	Assess and address customer preferences	Core	
AMPR322	Prepare and produce value added products	Core	
AMPX304	Prepare primal cuts	Core	

Stage 3 Group C Electives

AMPR323	Break small stock carcasses for retail sale	Elective	
AMPR324	Break large stock carcasses for retail sale	Elective	

Stage 3 Group D Electives

AMPR308	Prepare, roll, sew and net meat	Elective	
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UNITS



AMPR309	Bone and fillet poultry	Elective
AMPR310	Cost and price meat products	Elective
AMPR311	Prepare portion control to specifications	Elective
AMPR313	Order stock in a meat enterprise	Elective
AMPX305	Smoke product	Elective
SIRXMER303	Coordinate visual merchandising activities	Elective
HLTAID003	Provide first aid	Elective
SIRXSLS201	Sell products and services	Elective

Disclaimer

Not all electives available at all campuses.