



AMP30916

CERTIFICATE III IN MEAT PROCESSING

(SMALLGOODS – GENERAL) TRAINEESHIP

INTAKES

Monthly

ENTRANCE REQUIREMENTS

Employer required

DURATION

2 years, part-time

MODE OF STUDY

Workplace training

QUALIFICATION

Certificate III in Meat Processing
(Smallgoods - General)

DELIVERY

Melbourne

CAREER PATHS

- *Smallgoods Producer*
- *Smallgoods Production Worker*

The Certificate III in Meat Processing (Small Goods General) qualification will provide you with the essential tools and knowledge to work with small goods producers in manufacturing environments.

You'll develop specialty skills by continuing to work in industry with our expert trainers visiting the workplace to deliver training and the course duration is two years part-time.

All Angliss training and technical skill delivery is nationally accredited and designed to provide you with highly developed skills to work in the small goods manufacturing industry.

Your course includes Food Safety training in hygiene and safety, workplace health and safety and quality assurance, which follows the Food Safety Australia and New Zealand guidelines.

RECOGNITION OF PRIOR LEARNING

Participants may be eligible to receive Recognition of Prior Learning. Email info@angliss.edu.au or call (03) 9606 2111.

QUALITY OUTCOMES

William Angliss Institute is a recognised industry leader and specialist centre. Our expert instructors are dedicated to delivering a course that will provide you with quality outcomes.

FOR MORE INFORMATION

Call us on 1300 ANGLISS or email info@angliss.edu.au



COURSE UNITS

AMP30916

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**FOR MORE INFORMATION
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INFO@ANGLISS.EDU.AU**

UNIT NUMBER

UNIT NAME

FBOPR2069	Use numerical applications in the workplace
AMPCOR206	Overview the meat industry
AMPCOR202	Apply hygiene and sanitation practices
CPPCLO3038	Clean food-handling areas
AMPCOR204	Follow safe work policies and procedures
AMPCOR205	Communicate in the workplace
AMPX209	Sharpen knives
AMPCOR203	Comply with Quality Assurance and HACCP requirements
AMPX210	Prepare and slice meat cuts
AMPX304	Prepare primal cuts
AMPA2048	Inspect forequarter and remove contamination
AMPX202	Clean work area during operations
AMPS300	Operate mixer or blender unit
AMPS211	Prepare dry ingredients
AMPS303	Fill casings
AMPS213	Manually link and tie product
AMPS307	Sort meat
AMPS308	Batch meat
AMPS315	Blend meat product
AMPS206	Manually shape and form product
AMPX302	Cure and corn product
AMPX305	Smoke product
AMPS301	Cook, steam and cool product
AMPX207	Vacuum pack product
AMPX214	Package meat and smallgoods product for retail sale