

## AMP40222 Certificate IV IN

# MEAT PROCESSING

## QUALITY MANAGEMENT

Advance your team's capabilities in the meat processing industry with the AMP40222 Certificate IV in Meat Processing (Quality Management) designed to improving in-house expertise and strengthen quality leadership.

Meet your export requirements with the new quality management qualification.

The Certificate IV in Meat Processing focuses on improving the specialist technical skills, knowledge and leadership of individuals who work in quality assurance roles in the meat processing industry.



### Benefits

This course equips participants with the essential technical skills and knowledge to understand and monitor good manufacturing practices and workplace health and safety processes, ensuring a safe and efficient work environment.

By taking a proactive approach to quality control, participants will learn how to effectively address critical issues related to food safety and meat quality, while ensuring compliance with regulatory requirements.

This course not only helps participants consistently meet customer expectations—both domestically and internationally—but also establishes a solid foundation for a quality management system (QMS), enhancing their organisation's documented guidelines and procedures.

Empower your team with training that builds future leaders in quality management across the meat processing industry.

### Who is this course for?

The Certificate IV Meat Processing (Quality Management) is for individuals working in the meat processing industry that work in quality assurance roles. Each course will consist of 10 – 12 participants to ensure that there is sufficient engagement with the trainer and time dedicated to each individual learner.

### How is the course delivered?

This course is delivered through online face-to-face workshops. Students will be given access to our student learning platform, Canvas, which contains all of the training and assessment support materials for the course.

### Entry requirements

There are no entry requirements for this qualification.

### Course Fees

The total course investment is \$7,000 per employee, invoiced in two equal installments - 50% at commencement and 50% at the six-month mark.

Eligible participants may attract up to \$5,000 in Commonwealth support per person through the Priority Hiring Incentive, helping offset training costs.

### Enrollment

- Enrol now to secure your place.
- Delivery commences in October 2025.

# COURSE DETAILS

**This course consists of 14 units of competency (4 core units and 10 electives).**

The core units are:

<b>AMPCOM401</b>	Build productive and effective workplace relationships
<b>AMPQUA401</b>	Support food safety and quality programs
<b>AMPQUA402</b>	Maintain good manufacturing practice in meat processing
<b>AMPWHS401</b>	Monitor workplace health and safety processes

**The electives have been compiled to address 2 different outcomes:**

1. For employees who handle animals and oversee the humane handling of animals in their role, the electives are:

The core units are:

<b>AMPQUA403</b>	Utilise refrigeration index
<b>AMPQUA423</b>	Participate in the ongoing development and implementation of a HACCP based QA system
<b>AMPQUA416</b>	Conduct an internal audit of a documented program
<b>AMPQUA417</b>	Establish sampling program
<b>AMPQUA405</b>	Oversee plant compliance with the Australian Standards for meat processing
<b>AMPQUA304</b>	Perform carcass Meat Hygiene Assessment
<b>AMPQUA305</b>	Perform process monitoring for Meat Hygiene Assessment
<b>AMPAUD401*</b>	Conduct an animal welfare audit of a meat processing premises
<b>AMPLSK201</b>	Apply animal welfare and handling requirements * (Pre-req for AMPAUD401)
<b>AMPLSK401</b>	Oversee humane handling of animals * (Pre-req for AMPAUD401)

2. For employees who do not handle animals as part of their QA role, the selected electives are:

The core units are:

<b>AMPQUA403</b>	Utilise refrigeration index
<b>AMPQUA423</b>	Participate in the ongoing development and implementation of a HACCP based QA system
<b>AMPQUA416</b>	Conduct an internal audit of a documented program
<b>AMPQUA417</b>	Establish sampling program
<b>AMPQUA405</b>	Oversee plant compliance with the Australian Standards for meat processing
<b>AMPQUA304</b>	Perform carcass Meat Hygiene Assessment
<b>AMPQUA305</b>	Perform process monitoring for Meat Hygiene Assessment
<b>AMPQUA306</b>	Perform boning room Meat Hygiene Assessment
<b>AMPQUA307</b>	Perform offal Meat Hygiene Assessment
<b>AMPQUA404</b>	Maintain a Meat Hygiene Assessment Program



NATIONALLY  
RECOGNISED  
TRAINING

To enroll or for further information please contact

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