



AMP20117 CERTIFICATE II IN MEAT PROCESSING

For people working with meat preparation and handling in kitchens or butchery environments.



COST

Individuals may be eligible for funding under the User Choice Program funded by the Queensland Government.



DURATION

Up to 12 Months.



STUDY MODE

Workplace Training (flexible to your needs) including online (LIME Room) with extensive trainer support.



ENROLMENT

To register your interest in this course, call Axial Training on **1300 729 425** or email trgadmin@axial.com.au

The **AMP20117 Certificate II in Meat Processing** program covers work activities undertaken by workers commencing work in meat enterprises which undertake specialised services, such as preparing specialty meat cuts, gourmet meat, bulk value-added products, and providing meat preparation customer service.

Employers - Axial Training can work with you to design a bespoke course to suit your needs.

AMP20117 Units of study may include

> AMPCOR201	Maintain personal equipment	> AMPCOR202	Apply hygiene and sanitation practices
> AMPCOR204	Follow safe work policies and procedures	> AMPCOR205	Communicate in the workplace
> AMPR101	Identify species and meat cuts	> AMPCOR206	Overview the meat industry
> AMPR102	Trim meat for further processing Prerequisites (A)	> AMPR103	Store meat product
> AMPR105	Provide services to customers	> AMPR212	Clean a meat retail work area
> AMPR203	Select, weigh and package meat for sale	> AMPR106	Process sale transactions
> FDFOP2061A	Use numerical applications in the workplace	> AMPR208	Make and sell sausages
> AMPR108	Monitor meat temperature from receipt to sale		
> AMPX201	Prepare and operate band saw		
> AMPR201	Break and cut product using a band saw		
> AMPX210	Prepare and slice meat cuts Prerequisite (A)		
> AMPX211	Trim meat to specification Prerequisite (A)		
> AMPR209	Produce and sell value-added products Prerequisites (A)		
> AMPR205	Use basic methods of cookery Prerequisites (A)		

*For a full unit listing see axial.com.au

Why choose Axial Training:

Axial Training is a Queensland based company providing exceptional vocational education and training in a variety of industry groups. Axial Training has educated over **100,000 students** for over **10,000 businesses** since 1997.

We have evolved and continue to develop into a training and recruitment partner for many businesses, with a specific focus on the **Hospitality, Business, Retail Meat, Electro-technology, Engineering, Automotive, Manufacturing, Mining and Resource** industries.

RPL or Credit Transfer is available for this qualification



Qualification delivered by **Axial Training** - RTO 2437
connect@axial.edu.au axial.edu.au
 1300 729 425



OVER 100,000 AXIAL TRAINING STUDENTS CAN'T BE WRONG

At Axial Training we pride ourselves on delivering the highest quality apprenticeship, traineeship and skills training. Speak to an Axial Business Development Associate today about training to become a:

Qualified Chef



Qualified Car Mechanic



Qualified Butcher



Qualified Truck Mechanic



Qualified Engineer



Qualified Car Air Con Mechanic



Qualified Appliance Service Tech



connect with us for more



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3398 Pacific Hwy, Springwood

382 Sturt St, Townsville

Plus, we can deliver the essential skills in:

Hospitality



Barista



Business



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BE WHO YOU WANT TO BE**