

AMP20117 CERTIFICATE II IN MEAT PROCESSING

Study With Axial Training To Get The Skills and Succeed



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.

Study Mode	Workplace & Online
Duration of Course	Up to 12 Months
Total Units	14 [6 Core & 8 Elective]



Entry Requirements



Minimum Age

You will need to be at least 16 years old. If you are under 18 your enrolment form will need to be signed by a parent or guardian.



Requirements

You will need to have access to a Laptop or Desktop Computer with working speakers or headphones and a suitable, reliable internet connection.



Career Outcomes

Meat Packer
Wholesale Meat Packer
Deli Attendant

AMP20117

CERTIFICATE II IN MEAT PROCESSING



Pathways To Further Study

Certificate III in Meat Processing

Course Units

Core:

- AMPCOR201 Maintain personal equipment
- AMPCOR202 Apply hygiene and sanitation practices
- AMPCOR204 Follow safe work policies and procedures
- AMPCOR205 Communicate in the workplace
- AMPCOR206 Overview the meat industry

Elective:

- AMPX209 Sharpen knives (pre-requisite for all units requiring use of a knife)
- AMPR101 Identify species and meat cuts
- AMPR102 Trim meat for further processing Prerequisites (A)
- AMPR103 Store meat product
- AMPR104 Prepare minced meat and minced meat products Prerequisites (A)
- AMPR105 Provide services to customers
- AMPR203 Select, weigh and package meat for sale
- AMPR212 Clean a meat retail work area
- FDFOP2061A Use numerical applications in the workplace
- AMPR106 Process sale transactions
- AMPR108 Monitor meat temperature from receipt to sale
- AMPX201 Prepare and operate bandsaw
- AMPR201 Break and cut product using a bandsaw
- AMPX210 Prepare and slice meat cuts Prerequisite (A)
- AMPX211 Trim meat to specification Prerequisite (A)
- MTMR202 Provide advice on cooking and storage of meat products Prerequisite (B)
- AMPR204 Package product using manual packing and labelling equipment
- AMPR208 Make and sell sausages
- AMPR209 Produce and sell value-added products Prerequisites (A)
- AMPR205 Use basic methods of cookery Prerequisites (A)
- AMPX213 Despatch meat product
- AMPX212 Package product using automatic packing and labelling equipment
- AMPR206 Vacuum pack product in a retail operation

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