



AMP20117 CERTIFICATE II IN MEAT PROCESSING

Study With Axial Training To Get The Skills and Succeed

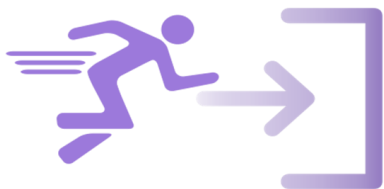


The AMP20117 Certificate II in Meat Processing program covers work activities undertaken by workers commencing work in meat enterprises which undertake specialised services, such as preparing specialty meat cuts, gourmet meat, bulk value-added products, and providing meat preparation customer service.

Two separate streams of study are offered in this qualification:

- Front Shop
- Back Shop.

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



Requirements

You will need to have access to a Lap Top or Desk Top 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



Pathways To Further Study

Certificate III in Meat Processing

Course Units

Front Shop

Core:

AMPCOR201	Maintain personal equipment
AMPCOR202	Apply hygiene and sanitation practices
AMPCOR203	Comply with Quality Assurance and HACCP requirements
AMPCOR204	Follow safe work policies and procedures
AMPCOR205	Communicate in the workplace
AMPCOR206	Overview the meat industry

Elective:

AMPR103	Store meat product
AMPR105	Provide service to customers
AMPR106	Process sales transactions
AMPR108	Monitor meat temperature from receipt to sale
AMPR202	Provide advice on cooking and storage of meat products
AMPR203	Select, weigh and package meat for sale
AMPR204	Package product using manual packaging and labelling equipment
AMPR212	Clean a food handling area

Back Shop

Core:

AMPCOR201	Maintain personal equipment
AMPCOR202	Apply hygiene and sanitation practices
AMPCOR203	Comply with Quality Assurance and HACCP requirements
AMPCOR204	Follow safe work policies and procedures
AMPCOR205	Communicate in the workplace
AMPCOR206	Overview the meat industry

Elective:

AMPR101	Identify species and meat cuts
AMPR102	Trim meat for further processing
AMPR103	Store meat product
AMPR104	Prepare mince and minced meat products
AMPR203	Select, weigh and package meat for sale
AMPR212	Clean a meat retail work area
AMPX201	Prepare and operate a bandsaw

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