



AMP30815 Certificate III in Meat Processing (Retail Butcher)

National ID: AMP30815 | State ID: AYV3

About this course

Want to bring home the bacon?

When you complete the Certificate III in Meat Processing (Retail Butcher) you'll be able to work as a butcher or meat retailer in a butcher shop, retail outlet or supermarket.

You will gain the knowledge and skills to work effectively in the meat retailing industry, preparing different types of meat cuts, including sausages, poultry, value-added items and cured meat. You'll also learn about maintaining equipment, packaging, managing stock, first aid, food safety programs, hygiene, and workplace health and safety.

Overview

This course may be offered with a blended, flexible delivery model to enable social distancing measures to be undertaken during the COVID-19 pandemic. This approach may include a mix of online and classroom based delivery, as well as practical and work experience placements. Lecturers will provide any specific instructions if your training delivery style needs to change.

All year round, 2020

Bentley - Workplace-Apprenticeship

-  Duration: **6 Semesters**
-  When: **All year round**
-  How: **Apprenticeship
Part Time
Workplace**

Units

Core

National ID	Unit Title
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
AMPR101	Identify species and meat cuts
AMPR102	Trim meat for further processing
AMPR103	Store meat product
AMPR104	Prepare minced meat and minced meat products
AMPR105	Provide service to customers
AMPR201	Break and cut product using a bandsaw
AMPR202	Provide advice on cooking and storage of meat products

National ID	Unit Title
AMPR203	Select, weigh and package meat for sale
AMPR204	Package products using manual packing and labelling equipment
AMPR205	Use basic methods of meat cookery
AMPR208	Make and sell sausages
AMPR209	Produce and sell value-added products
AMPR212	Clean meat retail work area
AMPR301	Prepare specialised cuts
AMPR302	Assess carcass or product quality
AMPR303	Calculate yield of carcass or product
AMPR304	Manage stock
AMPR305	Meet customer needs
AMPR306	Provide advice on nutritional role of meat
AMPR307	Merchandise products, services
AMPR316	Cure, cure and sell product
AMPR317	Assess and sell poultry products
AMPR319	Locate, identify and assess meat cuts
AMPR320	Assess and address customer preferences
AMPR322	Prepare and produce value added products
AMPX201	Prepare and operate bandsaw
AMPX209	Sharpen knives
AMPX210	Prepare and slice meat cuts

National ID	Unit Title
AMPX211	Trim meat to specifications
AMPX304	Prepare primal cuts
FBPOPR2069	Use numerical applications in the workplace

Elective

National ID	Unit Title
AMPR106	Process sales transactions
AMPR108	Monitor meat temperature from receipt to sale
AMPR206	Vacuum pack products in a retail operation
AMPR210	Receive meat products
AMPR308	Prepare, roll, sew and net meat
AMPR309	Bone and fillet poultry
AMPR310	Cost and price meat products
AMPR311	Prepare portion control to specifications
AMPR323	Break small stock carcasses for retail sale
AMPR324	Break large stock carcasses for retail sale
HLTAID003	Provide first aid

Entrance requirements

School Leaver	Non-School Leaver	AQF
OLNA or NAPLAN 9 Band 8	C Grades in Year 10 English and Maths or equivalent	Certificate I or Certificate II

This course is available as an apprenticeship.

Entrance requirements for apprenticeships

You must be employed in a training contract by an appropriate organisation to study an apprenticeship or traineeship.

An apprenticeship involves full time work with an employer who provides an opportunity to learn all aspects of a trade. This is a structured program for a fixed period of time and while you learn on the job, you also attend off the job training at SM TAFE.

Some of the benefits of an Apprenticeship are that you can:

- Earn a wage while you train
- Learn on the job skills combined with off the job training
- Receive a nationally recognised qualification on successful completion
- Start a valuable step towards a rewarding career path

Job opportunities

- When you complete the Certificate III in Meat Processing (Retail Butcher) you will be looking at a career as a butcher or meat retailer in a butcher shop, retail outlet or supermarket.

For information about jobs and pathways, please see <http://joboutlook.gov.au/>

Further study opportunities:

Fees and charges

Indicative fees and charges

[2020 General Admission Fees List](#)

[2020 Apprenticeship/Traineeship Fees List](#)

Fees and charges published on our website are indicative. Your fees will depend on your eligibility for government funding or a concession rate, and the units you choose to study or seek to be recognised under Recognition of Prior Learning (RPL). Our Indicative fees lists show fees that are:

- Based on the full possible study plan of units, including the recommended electives

- Based on full time study in 2020
- Charged at the government funded rate for over 18 years of age students
- Based on unit electives designed to meet localised industry demand for skills
- Made up of course fees and resource fees, or RPL fees. Course fees are the cost of your tuition, while resource fees pay for consumables provided to you to aid your study (such as printing and paper). You may also be required to purchase text books or equipment that are not part of our tuition or resource fees.

Fees may vary between students and between educational providers. Other charges may apply.

Visit our [Fees and payment options](#) page for more information.

Call 1800 001 001 to get a more accurate fee indication based on your eligibility and study plan before applying.

VET Student Loans

Selected courses are VET Student Loan eligible courses.

A VET Student Loan creates a debt that must be repaid to the Commonwealth and is only available to students who are eligible.

To find out if you are eligible or to see the list of eligible courses visit our [Student Loans](#) page.

International students

Selected courses are available to International students for full time study only.

Fees, charges, available locations, applications and enrolment procedures for International students are different to those for students who have Australian permanent residency.

For more information or to find a course visit the [TAFE International WA](#) website.

Apprenticeships and traineeships

Fees for apprenticeships and traineeships are charged at a rate per nominal hour of study.

This means that your fees will vary depending on the units you study as part of your training plan.

Apprentices and trainees are liable to pay for their own fees but some industrial agreements (awards) dictate that employers are required to reimburse their apprentice upon receipt of satisfactory progress. An employer may also opt to pay on behalf of the apprentice or trainee.

For more information visit our [Apprenticeships and traineeships](#) page.

Recognition of Prior Learning

Recognition of Prior Learning (RPL) enrolments are charged at \$3.25 per nominal hour of study.



**South
Metropolitan**

*We're working for
Western Australia.*

No concession fees apply to RPL enrolments. Refer to the institutional or apprenticeship/traineeship fee lists for an indicative RPL course fee.

Please note, fees are subject to change.



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