

Certificate III in Meat Processing (Retail Butcher) (Apprenticeship)

COURSE CODE	AMP30815
LOCATIONS	Workplace training
STUDY MODE	Full-time, Apprenticeship
Length	Up to four years
Commencement	Start any time
Timetable	Training in the workplace five days per week plus a minimum of four workplace visits face-to-face with the trainer for training and assessments.

Course Overview

This section gives you an introduction to what you will be learning in this course, plus course outcomes, career opportunities, and student support.

Introduction

This qualification is the trade qualification for Retail Butchers. The aim is to [train apprentices in the workplace](#) and give them the skills needed to be able cut, price, display and sell meat to the public. They will use training materials and information from their trainers and employer to build their knowledge. They will be given the opportunity to put this [knowledge into practice](#) by processing real amounts of product in real-time.

Course Outcomes and Career Opportunities

Upon completion, you will be able to work as a retail butcher, supermarket butcher or start your own business.

Information Session

Why don't you come along to our next course info session to find out everything you need to start your learning journey? You can chat with our teachers, tour our facilities, learn more about the course, find out about the application process and get your questions answered by our course experts.

[Find the next info session near you](#)

Course Requirements

This section gives you an overview of entry requirements, course units and electives, skills recognition, and assessment criteria.

Entrance requirements & pre-requisites

You need to be employed in this field as an apprentice or trainee before commencing this course.

If you are currently **not** employed in this field please contact the [Skills and Jobs Centre](#) for further advice.

Apprenticeship/Traineeship Entry Requirements

You need to be employed in this field as an apprentice or trainee before commencing this course.

If you are currently **not** employed in this field please contact the [Skills and Jobs Centre](#) for further advice.

Course requirements

To be eligible for this qualification you must successfully complete 44 units: 37 core units and 7 elective units.

Units offered

Core Units

Unit Code	Unit Name	Unit Hours	Unit Consumables
FDFOP2061A	Use Numerical Applications In The Workplace	30	\$0.00
AMPCOR201	Maintain personal equipment	20	\$0.00
AMPCOR202	Apply hygiene and sanitation practices	40	\$0.00
AMPCOR203	Comply with Quality Assurance and HACCP requirements	40	\$0.00
AMPCOR204	Follow safe work policies and procedures	40	\$0.00
AMPCOR205	Communicate in the workplace	40	\$0.00
AMPCOR206	Overview the meat industry	20	\$0.00
AMPR101	Identify species and meat cuts	15	\$0.00
AMPR102	Trim meat for further processing	10	\$0.00
AMPR103	Store meat product	10	\$0.00
AMPR104	Prepare minced meat and minced meat products	15	\$0.00
AMPR105	Provide service to customers	15	\$0.00
AMPR201	Break and cut product using a bandsaw	10	\$0.00
AMPR202	Provide advice on cooking and storage of meat products	10	\$0.00
AMPR203	Select, weigh and package meat for sale	10	\$0.00
AMPR204	Package products using manual packing and labelling equipment	10	\$0.00
AMPR205	Use basic methods of meat cookery	30	\$0.00
AMPR208	Make and sell sausages	20	\$0.00
AMPR209	Produce and sell value-added products	10	\$0.00
AMPR212	Clean meat retail work area	20	\$0.00
AMPR301	Prepare specialised cuts	20	\$0.00
AMPR302	Assess carcase or product quality	10	\$0.00
AMPR303	Calculate yield of carcase or product	15	\$0.00
AMPR304	Manage stock	15	\$0.00

AMPR305	Meet customer needs	15	\$0.00
AMPR306	Provide advice on nutritional role of meat	10	\$0.00
AMPR307	Merchandise products, services	25	\$0.00
AMPR316	Cure, corn and sell product	20	\$0.00
AMPR317	Assess and sell poultry products	10	\$0.00
AMPR319	Locate, identify and assess meat cuts	40	\$0.00
AMPR320	Assess and address customer preferences	40	\$0.00
AMPR322	Prepare and produce value added products	10	\$0.00
AMPX201	Prepare and operate bandsaw	20	\$0.00
AMPX209	Sharpen knives	40	\$0.00
AMPX210	Prepare and slice meat cuts	30	\$0.00
AMPX211	Trim meat to specifications	20	\$0.00
AMPX304	Prepare primal cuts	40	\$0.00

Elective Units

Unit Code	Unit Name	Unit Hours	Unit Consumables
AMPR106	Process sales transactions	10	\$0.00
AMPR108	Monitor meat temperature from receipt to sale	10	\$0.00
AMPR206	Vacuum pack products in a retail operation	20	\$0.00
AMPR210	Receive meat products	10	\$0.00
AMPR308	Prepare, roll, sew and net meat	10	\$0.00
AMPR309	Bone and fillet poultry	10	\$0.00
AMPR310	Cost and price meat products	15	\$0.00
AMPR311	Prepare portion control to specifications	10	\$0.00
AMPR313	Order stock in a meat enterprise	20	\$0.00
AMPR315	Utilise the Meat Standards Australia system to meet customer requirements	80	\$0.00
AMPR323	Break small stock carcasses for retail sale	40	\$0.00
AMPR324	Break large stock carcasses for retail sale	40	\$0.00
AMPX213	Despatch meat product	20	\$0.00
AMPX305	Smoke product	20	\$0.00
AMPR207	Undertake routine preventative maintenance	40	\$0.00

Assessment

This course involves accredited units. You will be required to complete assessment tasks to demonstrate your underpinning knowledge, skills and attributes to meet the course outcomes. A combination of written, oral and practical assessment strategies will be used in either a classroom, online or workplace environment.

Where units require demonstration of skills in a workplace environment, you will have the opportunity to do this either in your own workplace (where appropriate), through a practical placement, or by using one of the Institute's simulated workshops/classrooms. Detailed information about the types, conduct and dates of assessments will be provided in advance. You will also be provided with information about the opportunity for reassessment and appeal.

Fees

This section gives you an overview of course fees, subsidies, and how they can be paid.

Course Fees

Here's an outline of fees and costs associated with your course.

Your fees each year can be made up of 3 different elements. Everyone has different circumstances that can affect what you pay and how much you pay. :

1. Tuition fees - charged as an hourly rate that varies from course to course. A large portion of the tuition is subsidised by the Victorian Government for eligible students.
2. Resource and/or materials costs - covers the cost of materials and other incidentals. This fee will vary according to the course being undertaken.
3. Booklist items - such as textbooks, equipment and stationery recommended for your course

Tuition fees

There are 4 different rates of tuition fees. Only one will apply to you (depending on your eligibility and circumstances).

1. **Government Subsidised Fee** - you could be eligible for a government-subsidised rate under the Skills First funding depending on your age, educational history, and citizenship or residency status. If you are eligible, the government will contribute to the cost of your training.
[Find out more about subsidised training](#)
2. **Government Subsidised Concession Fee** - If you are eligible for a Skills First government-subsidised place and hold a current healthcare or pension card, that you can provide at enrolment, you may be eligible for the concession rate. Note, the concession rate is not applicable to Diploma level courses.
[Find out more about concession rates](#)
3. **If the course is a Free TAFE course or part of the Free TAFE Pathways Program** - Eligible students will not pay course tuition fees for the duration of their enrolment in this course, however, there may be some consumable/material fees for the course (find out more below). Any resource or material costs, or booklist items for this course are listed in the table below.
[Find out more about Free TAFE](#)
[Find out more about Free TAFE Pathways Programs](#)
4. **Full fee** - If you are not eligible for a Skills First government-subsidised place, exemption, concession or are enrolling in a course that isn't government-subsidised, you may be required to pay the full fee rate.

FIND OUT MORE ABOUT FEES AND ELIGIBILITY

The fees listed below are indicative only. The course fees published are subject to change given individual circumstances at enrolment. Course fee funding is made available to eligible individuals by the Victorian and Commonwealth Governments. If funding is utilised, this may affect opportunities to access additional funding in the future. An accurate quote for this course will be provided during the enrolment process.

Course fees by student type	Indicative Course Fee
Government subsidised rate (if eligible)	\$0.00
Concession rate	\$0.00

Full fee rate (if not eligible for govt subsidy)	\$15,785.00
Additional course fees	Indicative Course Fee
Course consumable/materials (approximate)	\$253.55

Resource and/or materials costs

Some courses require specific resources or materials necessary for your study eg: tools of the trade, excursions, etc. Final costs will be determined upon enrolment.

How do I pay my fees?

Once we have processed your enrolment form, you will receive an email with your invoice.

You have [three options when organising your payment](#):

1. [Upfront payment](#) - can be made over the phone with EFTPOS
2. [Payment plan](#) - can be directly debited from your bank account or via a [VET Student Loan](#) (for diploma or advanced diploma courses only)
3. [Paid by employer, school or job network agency](#) - if your fees are being paid by your employer, school or job network agency, you will need to complete an Authority to Invoice form.

Payments will need to be arranged within five(5) business days of receiving the email containing your invoice.

We also offer a range of [scholarships](#) each year which you may be eligible to apply for to assist with course fees.

Next Steps

Ready to take the next step? Here you can [make an enquiry](#), [attend an information session](#) or [begin the application process](#).

How to apply for an apprenticeship or traineeship

There are five simple steps to apply for an apprenticeship or traineeship with us.

1. **Find a job** - find a job as an apprentice or trainee through an Apprenticeship Centre or Group Training Company.
2. **Register** - register with an Australian Apprenticeship Support Network (AASN) and nominate SWTAFE as your training provider (your employer will usually do this for you).
3. **Complete a pre-training review** - SWTAFE staff will contact you to organise your Pre-Training Review once your AASN contract registration is complete.
4. **Enrol** - complete the enrolment form provided to you and provide your identification.
5. **Sign** - once you've completed your enrolment form and verified your identification you will receive your student declaration form to review and sign. You can sign this digitally via your smartphone, computer or tablet.

If need any assistance with applying, [contact our Customer Service team](#) on 1300 648 911 or [visit your nearest campus](#).

Careers and Course Advice

Not sure which course is right for you? South West TAFE will help you find your way.

Our Careers Coaches at the [Skills and Jobs Centre](#) is here to support you. Whether you're exploring career options, transitioning from school to the workforce or looking to study after school we're here to help you.

Student Support

As a SWTAFE student, you can access a variety of support services that will enhance your study experience and help you complete your studies successfully. For more information about any of these services, [visit our student page](#).