

AMP50215 Diploma of Meat Processing 2017

Information for Participants

Diploma of Meat Processing

The Diploma of Meat Processing is a qualification designed for emerging and existing leaders within meat processing. It is ideal for leaders that have a team and are looking to upskill in areas such as leadership, improvement and finance.

Away from the workplace - Workshops:

Knowledge takes time to acquire. The workshops allow time for you explore knowledge and its application to your work area. You will be away for 3 or 4 days for each of the events of learning. This allows you to really get to know your Diploma group and explore the learning fully. The networking you will do will last you a lifetime. You will be away from your role for up to 20 days, including travel, across a 12-month period.

Time in the workplace:

The value in the Diploma of Meat Processing is the changes that you can make to your work area as you acquire your learning and undertake your assessment. In order to achieve this there is a need for you to use time at work to transfer the learning into your work area i.e. undertake a project to that improves the operation of your area in time, cost and quality savings, and a safety project to reduce/remove a hazard etc. You will be given assessment that will need to be applied to the workplace.

Locations

All delivery will be in Qld.

Training Materials:

TAFE Qld South West (TQSW) will provide all manuals, handouts, presentations and assessment materials.

Learning support:

Language, literacy and numeracy needs will be taken into consideration in the delivery and assessment of this qualification. TQSW is committed to ensuring that people with a disability are able to participate in the training programs on offer. Specific needs can be catered for. Pls advise TQSW of any specific requirements.

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