

**Victorian Purchasing Guide
for
MTM11 Australian Meat Industry Training Package
Version No 3.1**

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		<p>Elective unit MTMPSR415A – Develop and implement work instructions and SOPs – has been added to the following qualifications:</p> <ul style="list-style-type: none"> ▪ MTM40111 Certificate IV in Meat Processing (Leadership) ▪ MTM40211 Certificate IV in Meat Processing (Meat Safety) ▪ MTM40311 Certificate IV in Meat Processing (Quality Assurance) ▪ MTM40411 Certificate IV in Meat Processing (General) <p>One revised unit:</p> <ul style="list-style-type: none"> ▪ MTMS219A Manually link and tie product (Formerly MTMS212B) Pre-requisite was removed. <p>For further information, please refer to the Modification History (pages 14 -16) of the Training Package.</p>
MTM11 Australian Meat Industry Training Package Version 2	26/07/2012	<p>Addition of new unit: MTMP3004A - Assess effective stunning and bleeding</p> <p>Following unit titles changed and recoded to reflect industry nomenclature:</p> <p>MTMP3001D – Stun animal.</p> <p>MTMP3039D – Eviscerate wild game field shot carcass.</p> <p>MTMP411B – Inspect wild game meat.</p>
MTM11 Australian Meat Industry Training Package Version 1.	26/10/2011	<p>This Victorian Purchasing Guide reflects the initial release of MTM11 Australian Meat Industry Training Package.</p>

MTM11 Australian Meat Industry Training Package Victorian Purchasing Guide (Version 3.1)

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INTRODUCTION

What is a Victorian Purchasing Guide?

The Victorian Purchasing Guide provides information for use by Registered Training Organisations (RTOs) in the provision of Victorian government subsidised training.

Specifically the Victorian Purchasing Guide provides the following information related to the delivery of nationally endorsed Training Packages in Victoria:

- The nominal hour range (minimum-maximum) available for each qualification.
- Nominal hours for each unit of competency within the Training Package.
- Sample Training Programs

Registration

RTOs must be registered by either the Victorian Registration and Qualifications Authority (VRQA) or the Australian Skills Qualification Authority (ASQA) regulatory body to be eligible to issue qualifications and statements of attainment under the Australian Quality Framework (AQF).

The VRQA is the regulatory authority for Victoria that registers VET training organisations who provide courses to domestic students only and who only offer training in Victoria.

To register to provide training to international students and in other Australian states and territories you will need to apply with ASQA.

QUALIFICATIONS

Code	Title	Qualification Nominal Hour Range	
		Minimum	Maximum
MTM10111	Certificate I in Meat Processing (Smallgoods)	258	280
MTM10211	Certificate I in Meat Processing (Meat Retailing)	323	363
MTM20111	Certificate II in Meat Processing (Abattoirs)	400	420
MTM20211	Certificate II in Meat Processing (Smallgoods)	383	710
MTM20311	Certificate II in Meat Processing (Meat Retailing)	493	663
MTM20411	Certificate II in Meat Processing (Food Services)	280	660
MTM30111	Certificate III in Meat Processing (Boning Room)	540	590
MTM30211	Certificate III in Meat Processing (Food Services)	260	680
MTM30311	Certificate III in Meat Processing (Meat Safety)	540	610
MTM30411	Certificate III in Meat Processing (Rendering)	500	510
MTM30511	Certificate III in Meat Processing (Slaughtering)	540	660
MTM30611	Certificate III in Meat Processing (General)	480	660
MTM30811	Certificate III in Meat Processing (Retail Butcher)	863	1033
MTM30911	Certificate III in Meat Processing (Smallgoods - General)	523	1190
MTM31011	Certificate III in Meat Processing (Smallgoods - Manufacture)	618	1255
MTM40111	Certificate IV in Meat Processing (Leadership)	540	700
MTM40211	Certificate IV in Meat Processing (Meat Safety)	880	1210
MTM40311	Certificate IV in Meat Processing (Quality Assurance)	360	610
MTM40411	Certificate IV in Meat Processing (General)	455	860
MTM50111	Diploma of Meat Processing	530	700
MTM50211	Diploma of Meat Processing (Meat Retailing)	405	670
MTM60111	Advanced Diploma of Meat Processing	545	1040
MTM70111	Vocational Graduate Certificate in Agribusiness	250	440
MTM80111	Vocational Graduate Diploma of Agribusiness	610	870

UNITS OF COMPETENCY AND NOMINAL HOURS

RTOs are advised that there is a mapping inside the Training Package that describes the relationship between new units and superseded or replaced units from the previous version of **MTM11 Australian Meat Industry Training Package**. Information regarding transition arrangements can be obtained from the state or national VET Regulating Authority (see Contacts and Links section).

You must be sure that all training and assessment leading to qualifications or Statements of Attainment from the Training Package is conducted against the Training Package units of competency and complies with the requirements in the assessment guidelines.

Listing of the Units of Competency and Nominal Hours

Unit Code	Unit Title	Nominal Hours
MTMBUS Series		
MTMBUS701A	Manage financial performance	100
MTMBUS702A	Provide strategic leadership	100
MTMBUS703A	Communicate and negotiate in a culturally diverse context	100
MTMBUS704A	Develop and enhance collaborative partnerships and relationships	100
MTMBUS705A	Develop and manage international business operations	100
MTMBUS706A	Commercialise research and technology product/idea	100
MTMBUS801A	Manage change to organisational electronic technology systems	100
MTMBUS802A	Undertake research project	100
MTMBUS803A	Analyse data for business decision making	100
MTMCOR series		
MTMCOR201A	Maintain personal equipment	20
MTMCOR202A	Apply hygiene and sanitation practices	40
MTMCOR203B	Comply with Quality Assurance and HACCP requirements.	40
MTMCOR204A	Follow safe work policies and procedures	40
MTMCOR205A	Communicate in the workplace	40
MTMCOR206A	Overview the meat industry	20
MTMCOR401C	Manage own work performance	20
MTMCOR402C	Facilitate Quality Assurance process	30
MTMCOR403A	Participate in OHS risk control process	30
MTMCOR404A	Facilitate hygiene and sanitation performance	30
MTMG300 series		
MTMG300A	Overview wild game meat industry	20
MTMG301A	Operate a game harvesting vehicle	30
MTMG302A	Eviscerate, inspect and tag wild game carcass in the field	30
MTMG303A	Receive and inspect wild game carcasses from the field	30
MTMG304A	Receive and inspect wild game carcasses at a processing plant	30
MTMG305A	Store wild game carcass	30
MTMG306A	Use firearms to harvest wild game	30

Unit Code	Unit Title	Nominal Hours
MTMP2000 series		
MTMP2002C	Prepare animals for slaughter	40
MTMP2004B	Feed race	10
MTMP2005B	Restrain animal	10
MTMP2006B	Apply animal welfare and handling requirements	40
MTMP2007B	Perform emergency kill	20
MTMP2008A	Assess, purchase and transport calves	40
MTMP2009B	Unload livestock	10
MTMP2011C	Identify animals using electronic systems	20
MTMP2012C	Shackle animal	20
MTMP2013C	Operate electrical stimulator	10
MTMP2014C	Remove head	10
MTMP2015C	Cut hocks	10
MTMP2016C	Mark brisket	10
MTMP2018C	Complete changeover operation	10
MTMP2020C	Trim pig pre-evisceration	40
MTMP2021C	Number carcase and head	10
MTMP2022C	Punch pelts	20
MTMP2023C	Remove brisket wool	10
MTMP2024C	Prepare hide/pelt for removal	20
MTMP2025B	Bag tail	10
MTMP2026B	Remove and record tag	10
MTMP2027B	Seal/drain urinary tract	10
MTMP2028B	Singe carcase	10
MTMP2029B	Shave carcase	10
MTMP2030B	Flush carcase	20
MTMP2031C	Operate scalding/de-hairing equipment	40
MTMP2032C	Operate whizzard knife	20
MTMP2033C	Operate rise and fall platform	10
MTMP2034C	Operate vacuum blood collection process	20
MTMP2035C	Operate nose roller	20
MTMP2036C	Operate pneumatic cutter	10
MTMP2037C	Operate circular saw	10
MTMP2038C	Prepare carcase and equipment for hide/pelt puller	10
MTMP2039C	Operate tenderiser	10
MTMP2040C	Operate mincer	20
MTMP2042C	Operate new technology or process	20
MTMP2043C	Operate sterivac equipment	20

Unit Code	Unit Title	Nominal Hours
MTMP2044B	De-rind meat cuts	20
MTMP2045B	De-nude meat cuts	20
MTMP2046B	Operate rib puller	10
MTMP2047B	Operate frenching machine	10
MTMP2048B	Operate cubing machine	10
MTMP2049B	Cure and corn product in a meat processing plant	20
MTMP2050B	Operate head splitter	10
MTMP2051C	Trim neck	20
MTMP2052C	Trim forequarter to specification	20
MTMP2053C	Trim hindquarter to specification	20
MTMP2054C	Inspect hindquarter and remove contamination	20
MTMP2055C	Inspect forequarter and remove contamination	20
MTMP2057B	Remove spinal cord	30
MTMP2058B	Operate jaw breaker	10
MTMP2061C	Grade carcase	80
MTMP2062C	Weigh carcase	20
MTMP2063C	Operate semi-automatic tagging machine	40
MTMP2064C	Measure fat	20
MTMP2065C	Label and stamp carcase	20
MTMP2066C	Wash carcase	10
MTMP2067B	Operate a decontamination unit	10
MTMP2068B	Remove tenderloin	20
MTMP2071C	Inspect meat for defects	40
MTMP2072C	Assemble and prepare cartons	20
MTMP2074C	Identify cuts and specifications	60
MTMP2075C	Pack meat products	60
MTMP2081C	Operate carton sealing machine	20
MTMP2082C	Operate carton scales	20
MTMP2083C	Operate strapping machine	20
MTMP2084C	Operate carton forming machine	20
MTMP2085C	Operate automatic CL determination machine	20
MTMP2086B	Operate bag forming equipment	10
MTMP2091C	Assess dentition	10
MTMP2092C	Drop tongue	10
MTMP2093C	Wash head	10
MTMP2094C	Bone head	40
MTMP2095C	Remove cheek meat	20
MTMP2096C	Bar head and remove cheek meat	20
MTMP 2100 series		

Unit Code	Unit Title	Nominal Hours
MTMP2102C	Process thick skirts	10
MTMP2115C	Process thin skirts	10
MTMP2116B	Process offal	60
MTMP2117B	Process runners	60
MTMP2118B	Overview offal processing	20
MTMP2121C	Prepare and trim honeycomb	30
MTMP2122C	Recover mountain chain	30
MTMP2123C	Further process tripe	30
MTMP2124C	Trim processed tripe	20
MTMP2125C	Process small stock tripe	20
MTMP2126C	Process bibles	20
MTMP2127B	Process maws	20
MTMP2131C	Prepare and despatch meat product orders	80
MTMP2132C	Loadout meat product	40
MTMP2133C	Store carcass product	20
MTMP2134C	Store carton product	20
MTMP2135C	Locate storage areas and product	20
MTMP2136C	Complete re-pack operation	40
MTMP2137B	Bag carcass	10
MTMP2141C	Overview offal processing on the slaughter floor	20
MTMP2143C	Separate offal	20
MTMP2144C	Trim offal fat	10
MTMP2145C	Separate and tie runners	10
MTMP2147C	Recover thin skirts	20
MTMP2148B	Remove thick skirts	10
MTMP2149B	Remove flares	10
MTMP2150B	Recover offal	40
MTMP2151C	Overview hide/pelt/skin processing	20
MTMP2152C	Trim hide or skin	40
MTMP2153C	Salt hide or skin	40
MTMP2154C	Grade hide or skin	60
MTMP2155C	Despatch hide or skin	40
MTMP2156B	Treat hides chemically	20
MTMP2157B	Chill/ice hides	20
MTMP2158B	Crop pelts	20
MTMP2161C	Overview fellmongering operations	20
MTMP2162C	Chemically treat skins for fellmongering process	20
MTMP2163C	Prepare chemicals for fellmongering process	30
MTMP2164C	Operate wool drier and press	30

Unit Code	Unit Title	Nominal Hours
MTMP2165C	Perform sweating operation on fellmongered skins	30
MTMP2166C	Perform skin fleshing operation	30
MTMP2167C	Skirt and weigh fellmongered wool	20
MTMP2168B	Operate wool puller	30
MTMP2171C	Dispose of condemned carcase	10
MTMP2172C	Skin condemned carcase	40
MTMP2173C	Eviscerate condemned carcase	20
MTMP2175C	Process paunch	40
MTMP2176C	Process slink by-products	100
MTMP2177C	Process pet meat	40
MTMP2178B	Skin slinks	20
MTMP2179B	Process blood	20
MTMP2181C	Overview rendering process	20
MTMP2182C	Operate hogger	40
MTMP2183C	Operate blow line	40
MTMP2184C	Operate meat meal mill	40
MTMP2185C	Operate waste recovery systems	30
MTMP2186C	Pack and despatch rendered products	40
MTMP2187C	Break down and bone carcase for pet meat or rendering	40
MTMP2188C	Operate air filtration system	40
MTMP2192B	Clean carcase hanging equipment	40
MTMP2193B	Clean amenities and grounds	20
MTMP2196C	Overview cleaning program	20
MTMP2197C	Clean after operations – boning room	40
MTMP2198C	Clean after operations – slaughter floor	40
MTMP 2200 series		
MTMP2201C	Transport food	40
MTMP 3000 series		
MTMP3001D	Stun animal	40
MTMP3002C	Stick and bleed animal	40
MTMP3003A	Handle animals humanely while conducting ante-mortem inspection	20
MTMP3004A	Assess effective stunning and bleeding	20
MTMP3005A	Monitor the effective operations of electrical stimulation	20
MTMP3006C	Rod weasand	20
MTMP3007C	Seal weasand	10
MTMP3008C	Ring bung	40
MTMP3009C	Seal bung	20
MTMP3010A	Split carcase	40
MTMP3011C	Overview legging operation	10

Unit Code	Unit Title	Nominal Hours
MTMP3012C	Make first leg opening cuts	40
MTMP3013C	Make second leg opening cuts	30
MTMP3014C	Perform legging on small stock	40
MTMP3015A	Bone neck	30
MTMP3016B	Perform 'Y' cut	20
MTMP3017A	Skin head	40
MTMP3021C	Explain opening cuts	10
MTMP3022C	Perform flanking cuts	60
MTMP3023C	Perform brisket cuts	40
MTMP3024C	Perform rumping cuts	40
MTMP3025C	Perform rosette cuts	40
MTMP3026C	Perform midline cuts	40
MTMP3031C	Scald and de-hair carcase	40
MTMP3032C	Operate pelt puller	40
MTMP3033C	Operate hide puller	60
MTMP3034C	Remove pelt manually	60
MTMP3036C	Bed dress carcase	160
MTMP3037C	Eviscerate animal carcase	80
MTMP3038C	Operate brisket cutter/saw	40
MTMP3039D	Eviscerate wild game field shot carcase	40
MTMP3041C	Backdown pig carcase	20
MTMP3042C	Prepare head for inspection	40
MTMP3043B	Operate air knife	20
MTMP3044B	Drop sock and pull shoulder pelt	30
MTMP3045B	Undertake retain rail	20
MTMP3046A	Prepare and present viscera for inspection	20
MTMP3052C	Bone small stock carcase - leg	100
MTMP3054C	Slice and trim leg - small stock	100
MTMP3055C	Bone large stock carcass - forequarter	150
MTMP3056C	Bone large stock carcase - hindquarter	150
MTMP3057C	Slice and trim large stock - forequarter	150
MTMP3058C	Slice and trim large stock - hindquarter	150
MTMP3059C	Break carcase using a bandsaw	150
MTMP3060C	Operate leg boning machine	100
MTMP3061C	Operate trunk boning machine	100
MTMP3062B	Bone small stock carcase - shoulder	100
MTMP3063B	Bone small stock carcase - middle	100
MTMP3064B	Slice small stock carcase - shoulder	100
MTMP3065B	Slice small stock carcase - middle	100

Unit Code	Unit Title	Nominal Hours
MTMP3066B	Bone carcase using mechanical aids (large stock)	150
MTMP3071C	Perform ante-mortem inspection and make disposition	60
MTMP3072C	Perform post-mortem inspection and make disposition	90
MTMP3073B	Implement food safety program	60
MTMP3074B	Perform carcase Meat Hygiene Assessment	20
MTMP3075B	Perform process monitoring for Meat Hygiene Assessment	20
MTMP3076B	Perform boning room Meat Hygiene Assessment	20
MTMP3077B	Perform offal Meat Hygiene Assessment	20
MTMP3081C	Operate batch cooker	80
MTMP3082C	Operate continuous cooker	70
MTMP3083C	Operate press	50
MTMP3084C	Operate wet rendering process	100
MTMP3085C	Monitor boiler operations	40
MTMP3086C	Operate tallow processing plant	60
MTMP3087C	Operate blood processing plant	60
MTMP3088C	Produce rendered products hygienically	60
MTMP3089C	Render edible products	20
MTMP3090B	Implement a Quality Assurance program for rendering plant	40
MTMP3095B	Grade beef carcasses using Meat Standards Australia standards	30
MTMP3099B	Use standard product descriptions – sheep/goats	20
MTMP 3000 series		
MTMP3100B	Use standard product descriptions - beef	20
MTMP3101B	Use standard product descriptions - pork	20
MTMP3102B	Provide coaching	30
MTMP3103B	Provide mentoring	30
MTMP3104B	Use standard product descriptions - kangaroos	20
MTMP3105A	Follow and implement an established work plan	10
MTMP3107B	Perform manual chemical lean testing	20
MTMP3108A	Overview of the NLIS for sheep and goats	40
MTMP3109A	Overview of the NLIS program utilising RFIDs	30
MTMP3110A	Manage NLIS data for livestock in lairage	20
MTMP3111A	Manage NLIS data for sheep and goats in lairage	20
MTMP3112A	Manage NLIS for direct purchase of stock identified with an RFID	20
MTMP3113A	Manage NLIS for direct purchase of sheep or goats	20
MTMP3114A	Manage NLIS data for saleyard purchase of livestock	20
MTMP3115A	Manage NLIS data for saleyard purchase of sheep or goats	20
MTMP3116A	Manage, report and upload NLIS slaughter data from RFIDs	40
MTMP3117A	Manage, report and upload mob based NLIS data for sheep and goats	30

Unit Code	Unit Title	Nominal Hours
MTMP3118A	Conduct start up procedures and pre-operational checks on slaughter floor NLIS data equipment	20
MTMP3119A	Manage NLIS data from RFIDs on the slaughter floor	40
MTMP3120A	Prepare a kill sheet	20
MTMP3121A	Undertake pre-slaughter checks of NVDs and PICs for NLIS for sheep and goats	20
MTMP3122A	Undertake pre-slaughter checks of NVDs, PICs and RFIDs	20
MTMP 400 series		
MTMP401B	Utilise refrigeration index	30
MTMP402B	Implement a Meat Hygiene Assessment program	30
MTMP403B	Oversee plant compliance with the Australian Standards for meat processing	20
MTMP404B	Apply meat science	40
MTMP405B	Conduct and validate pH/temperature declines to Meat Standards Australia standards	20
MTMP406A	Develop and implement Quality Assurance program for a rendering plant	60
MTMP407B	Supervise new recruits	30
MTMP408A	Inspect transportation container/vehicle	10
MTMP409A	Maintain abattoir design and construction standards	40
MTMP410A	Oversee humane handling of animals	20
MTMP411B	Inspect wild game meat	40
MTMP412A	Inspect poultry	40
MTMP413A	Inspect ratites	20
MTMPR 200 series		
MTMPR201C	Prepare and operate bandsaw	20
MTMPS 200 series		
MTMPS201C	Clean work area during operations	40
MTMPS203C	Operate scales and semi-automatic labelling machinery	80
MTMPS204C	Maintain production records	100
MTMPS205C	Clean chillers	20
MTMPS206C	Operate forklift in a specific workplace	60
MTMPS300 series		
MTMPS300A	Assess product in chillers	80
MTMPS 400 series		
MTMPS411C	Monitor meat preservation process	40
MTMPS412C	Monitor and overview the production of processed meats and smallgoods	80
MTMPS414B	Monitor and overview the production of Uncooked Comminuted Fermented Meat (UCFM)	30
MTMPS415A	Conduct an internal audit of a documented program	40

Unit Code	Unit Title	Nominal Hours
MTMPS416A	Conduct statistical analysis of process	80
MTMPS417A	Manage/oversee an external audit of the establishment's quality system	20
MTMPS418A	Oversee export requirements	40
MTMPS 5600 series		
MTMPS5603C	Develop, manage and maintain quality systems	100
MTMPS5604C	Manage maintenance systems	80
MTMPS5605C	Manage utilities and energy	80
MTMPS5607C	Manage and improve meat industry plant operations	100
MTMPS5608C	Manage environmental impacts of meat processing operations	90
MTMPS5609C	Manage, maintain and continuously improve OHS plans and systems	100
MTMPS5610C	Manage transportation of meat, meat products and meat by-products	80
MTMPSR 200 series		
MTMPSR201C	Vacuum pack product	50
MTMPSR202B	Apply environmentally sustainable work practices	20
MTMPSR203A	Sharpen knives	40
MTMPSR 300 series		
MTMPSR301C	Cure and corn product	20
MTMPSR 400 series		
MTMPSR401C	Coordinate contracts	50
MTMPSR402C	Prepare and evaluate resource proposals	50
MTMPSR403C	Facilitate achievement of enterprise environmental policies and goals	50
MTMPSR404C	Foster a learning culture in a meat enterprise	50
MTMPSR405C	Build productive and effective workplace relationships	50
MTMPSR406C	Manage and maintain a food safety plan	50
MTMPSR407A	Assess and evaluate meat industry requirements and processes	10
MTMPSR408A	Specify beef product using AUS-MEAT language	40
MTMPSR409A	Specify sheep product using AUS-MEAT language	30
MTMPSR410A	Specify pork product using AUS-MEAT language	30
MTMPSR411A	Lead communication in the workplace	20
MTMPSR412A	Participate in product recall	40
MTMPSR413A	Participate in ongoing development and implementation of a HACCP and Quality Assurance system	60
MTMPSR414A	Establish sampling program	40
MTMPSR415A	Develop and implement work instructions and SOPs	40
MTMPSR 5600 series		
MTMPSR5601C	Design and manage the food safety system	100

Unit Code	Unit Title	Nominal Hours
MTMPSR5604C	Manage new product/process development	100
MTMPSR 600 series		
MTMPSR601A	Benchmark to manage/improve enterprise performance	80
MTMPSR602A	Monitor and manage organisational legal responsibilities	80
MTMPSR603A	Manage meat processing systems to maintain and improve product quality	100
MTMPSR604A	Manage effective operation of meat enterprise cold chain and refrigeration systems	100
MTMPSR606A	Assess and purchase livestock	80
MTMPSR607A	Analyse and develop enterprise systems for new opportunities	100
MTMPSR608A	Establish new markets	80
MTMR 100 series		
MTMR101C	Identify species and meat cuts	15
MTMR102C	Trim meat for further processing	10
MTMR103C	Store meat product	10
MTMR104C	Prepare minced meat and minced meat products	15
MTMR106C	Provide service to customers	15
MTMR107C	Process sales transactions	10
MTMR108B	Undertake minor routine maintenance	20
MTMR109B	Monitor meat temperature from receipt to sale	10
MTMR 200 series		
MTMR201C	Break and cut product using a bandsaw	10
MTMR202C	Provide advice on cooking and storage of meat products	10
MTMR203C	Select, weigh and package meat for sale	10
MTMR204C	Package product using manual packing and labelling equipment	10
MTMR207B	Use basic methods of meat cookery	30
MTMR208B	Vacuum pack product in a retail operation	20
MTMR209B	Undertake routine preventative maintenance	40
MTMR210B	Make and sell sausages	20
MTMR211B	Produce and sell value-added products	10
MTMR212B	Receive meat product	10
MTMR 300 series		
MTMR301C	Prepare specialised cuts	20
MTMR302C	Assess carcass/product quality	10
MTMR303C	Calculate yield of carcass or product	15
MTMR304C	Manage stock	15
MTMR305C	Meet customer needs	15
MTMR306C	Provide advice on nutritional role of meat	10
MTMR307C	Merchandise products, services	25

Unit Code	Unit Title	Nominal Hours
MTMR308C	Prepare and produce value-added products	10
MTMR309C	Prepare, roll, sew and net meat	10
MTMR310C	Bone and fillet poultry	10
MTMR311C	Cost and price meat products	15
MTMR312C	Prepare portion control to specifications	10
MTMR313C	Bone game meat	10
MTMR314B	Order stock in a meat enterprise	20
MTMR315B	Calculate and present statistical data in a meat enterprise	40
MTMR316B	Utilise the Meat Standard Australia system for beef to meet customer requirements	80
MTMR317B	Cure, corn and sell product	20
MTMR318B	Assess and sell poultry product	10
MTMR319B	Break carcasses for retail sale	40
MTMR320B	Locate, identify and assess cuts	40
MTMR321A	Assess and address customer preferences	40
MTMR322A	Collect and prepare standard samples	30
MTMR 500 series		
MTMR501A	Develop and assess a meat retailing business opportunity	60
MTMS 100 series		
MTMS101C	Handle materials and products	30
MTMS102C	Pack smallgoods product	30
MTMS 200 series		
MTMS205C	Package product using thermoform process	40
MTMS206C	Package product using gas flushing process	20
MTMS207C	Operate bar and coder systems	30
MTMS208C	Operate metal detection unit	10
MTMS210B	Select/identify and prepare casings	20
MTMS211B	Manually shape and form product	30
MTMS213B	Slice product using simple machinery	10
MTMS214B	Rotate stored meat	20
MTMS215B	Rotate meat product	20
MTMS216B	Inspect carton meat	10
MTMS217A	Prepare dry ingredients	15
MTMS218B	Measure and calculate routine workplace data	20
MTMS219A	Manually link and tie product	20
MTMS 300 series		
MTMS300B	Operate mixer/blender unit	50
MTMS301B	Cook, steam and cool product	20
MTMS302B	Prepare dried meat	40

Unit Code	Unit Title	Nominal Hours
MTMS303B	Fill casings	20
MTMS304B	Thaw product - water	20
MTMS305B	Thaw product - air	10
MTMS306B	Identify and repair equipment faults	40
MTMS307A	Sort meat	70
MTMS308A	Batch meat	40
MTMS309B	Operate product forming machinery	30
MTMS310B	Operate link and tie machinery	30
MTMS311B	Operate complex slicing and packaging machinery	30
MTMS312A	Prepare meat-based pates and terrines for commercial sale	30
MTMS313A	Prepare product formulations	30
MTMS314A	Ferment and mature product	35
MTMS315A	Blend meat product	60
MTMSR 200 series		
MTMSR201C	Prepare and slice meat cuts	30
MTMSR202C	Trim meat to specifications	20
MTMSR203C	Package product using automatic packing and labelling equipment	30
MTMSR204C	Despatch meat product	20
MTMSR 300 series		
MTMSR301C	Break carcass into primal cuts	40
MTMSR302C	Prepare primal cuts	40
MTMSR303A	Smoke product	20

SAMPLE TRAINING PROGRAMS

A range of Sample Training Plans have been provided to demonstrate the flexibility of qualifications contained in the **MTM11 Australian Meat Industry Training Package**, but are by no means mandatory.

Occupation	Production Assistant	
Qualification Title	Certificate I in Meat Processing (Smallgoods)	
Qualification Code	MTM10111	
Description	Appropriate for a person working as a production assistant under direct supervision in the smallgoods sector of the Meat Processing Industry.	
Unit Code	Unit Title	Hours
Core		
MTMCOR202A	Apply hygiene and sanitation practices	40
MTMCOR203B	Comply with Quality Assurance and HACCP requirements	40
MTMCOR204A	Follow safe work policies and procedures	40
MTMCOR205A	Communicate in the workplace	40
MTMCOR206A	Overview the meat industry	20
Electives		
MTMS101C	Handle materials and products	30
MTMS102C	Pack smallgoods product	30
MTMPS201C	Clean work area during operations	40
Total Hours		280

Occupation	Shop Assistant (Meat Retailing)	
Qualification Title	Certificate I in Meat Processing (Meat Retailing)	
Qualification Code	MTM10211	
Description	Appropriate for a person working under direct supervision in the retailing sector of the Meat Retailing sector.	
Notes	This sample is also suitable for use as a pre-apprenticeship program for the meat retailing sector.	
Unit Code	Unit Title	Hours
Core		
FDFO2061A	Use numerical applications in the workplace	30
MTMCOR203B	Comply with Quality Assurance and HACCP requirements	40
MTMCOR204A	Follow safe work policies and procedures	40
MTMCOR205A	Communicate in the workplace	40
MTMCOR206A	Overview the meat industry	20
Electives		
HLTFA301C	Apply first aid	18
MTMCOR201A	Maintain personal equipment	20
MTMPSR203A	Sharpen knives	40
MTMR101C	Identify species and meat cuts	15
MTMR102C	Trim meat for further processing	10
MTMR103C	Store meat product	10
MTMR104C	Prepare minced meat and minced meat products	15
MTMR108B	Undertake minor routine maintenance	20
MTMR109B	Monitor meat temperature from receipt to sale	10
MTMR203C	Select, weigh and package meat for sale	10
PRMCL38A	Clean a food handling area	20
Total Hours		358

Occupation	Offal Processor (Abattoir sector)	
Qualification Title	Certificate II in Meat Processing (Abattoirs)	
Qualification Code	MTM20111	
Description	Appropriate for a person working as an offal processor in the abattoir sector of the meat processing industry.	
Unit Code	Unit Title	Hours
Core		
MTMCOR201A	Maintain personal equipment	20
MTMCOR202A	Apply hygiene and sanitation practices	40
MTMCOR203B	Comply with Quality Assurance and HACCP requirements	40
MTMCOR204A	Follow safe work policies and procedures	40
MTMCOR205A	Communicate in the workplace	40
MTMCOR206A	Overview the meat industry	20
Electives		
MTMP2102C	Process thick skirts	10
MTMP2115C	Process thin skirts	10
MTMP2141C	Overview offal processing on the slaughter floor	20
MTMP2143C	Separate offal	20
MTMP2144C	Trim offal fat	10
MTMP2145C	Separate and tie runners	10
MTMP2147C	Recover thin skirts	20
MTMP2148B	Remove thick skirts	10
MTMP2149B	Remove flares	10
MTMP2150B	Recover offal	40
MTMPSR203A	Sharpen knives	40
Total Hours		400

Occupation	Smallgoods Trimmer	
Qualification Title	Certificate II in Meat Processing (Smallgoods)	
Qualification Code	MTM20211	
Description	Appropriate for a person working as a trimmer in a smallgoods plant.	
Unit Code	Unit Title	Hours
Core		
MTMCOR202A	Apply hygiene and sanitation practices	40
MTMCOR203B	Comply with Quality Assurance and HACCP requirements	40
MTMCOR204A	Follow safe work policies and procedures	40
MTMCOR205A	Communicate in the workplace	40
MTMCOR206A	Overview the meat industry	20
Electives		
Group A		
HLTFA301C	Apply first aid	18
MTMPS201C	Clean work area during operations	40
MTMS101C	Handle materials and products	30
Group B		
MTMP2054C	Inspect hindquarter and remove contamination	20
MTMP2055C	Inspect forequarter and remove contamination	20
MTMPS300A	Assess product in chillers	80
MTMPSR203A	Sharpen knives	40
MTMS214B	Rotate stored meat	20
MTMS215B	Rotate meat product	20
MTMSR201C	Prepare and slice meat cuts	30
MTMSR202C	Trim meat to specifications	20
Total Hours		518

Occupation	Assistant Butcher	
Qualification Title	Certificate II in Meat Processing (Meat Retailing)	
Qualification Code	MTM20311	
Description	Appropriate for a person working in an assistant in a meat retailing enterprise.	
Unit Code	Unit Title	Hours
Core		
FDFO2061A	Use numerical applications in the workplace	30
MTMCOR202A	Apply hygiene and sanitation practices	40
MTMCOR204A	Follow safe work policies and procedures	40
MTMCOR205A	Communicate in the workplace	40
MTMCOR206A	Overview the meat industry	20
Electives		
Group A		
HLTFA301C	Apply first aid	18
MTMCOR201A	Maintain personal equipment	20
MTMPSR203A	Sharpen knives	40
MTMR101C	Identify species and meat cuts	15
MTMR102C	Trim meat for further processing	10
MTMR103C	Store meat product	10
MTMR104C	Prepare minced meat and minced meat products	15
MTMR106C	Provide service to customers	15
MTMR203C	Select, weigh and package meat for sale	10
PRMCL38A	Clean a food handling area	20
Group B		
MTMR201C	Break and cut product using a bandsaw	10
MTMCOR203B	Comply with Quality Assurance and HACCP requirements	40
MTMPR201C	Prepare and operate bandsaw	20
MTMR202C	Provide advice on cooking and storage of meat products	10
MTMR204C	Package product using manual packing and labelling equipment	10
MTMR207B	Use basic methods of meat cookery	30
MTMR208B	Vacuum pack product in a retail operation	20
MTMR209B	Undertake routine preventative maintenance	40
MTMR210B	Make and sell sausages	20
MTMR211B	Produce and sell value-added products	10
MTMSR201C	Prepare and slice meat cuts	30
MTMSR202C	Trim meat to specifications	20
Total Hours		603

Occupation	Meat Packer	
Qualification Title	Certificate II in Meat Processing (Food Services)	
Qualification Code	MTM20411	
Description	Appropriate for a person working as a packer in a meat wholesale establishment.	
Unit Code	Unit Title	Hours
Core		
MTMCOR201A	Maintain personal equipment	20
MTMCOR206A	Overview the meat industry	20
MTMCOR202A	Apply hygiene and sanitation practices	40
MTMCOR203B	Comply with Quality Assurance and HACCP requirements	40
MTMCOR204A	Follow safe work policies and procedures	40
MTMCOR205A	Communicate in the workplace	40
Electives		
MTMP2082C	Operate carton scales	20
MTMPSR201B	Vacuum pack product	50
MTMR102C	Trim meat for further processing	10
MTMR103C	Store meat product	10
MTMR203C	Select, weigh and package meat for sale	10
MTMR204C	Package product using manual packing and labelling equipment	10
MTMSR203C	Package product using automatic packing and labelling equipment	30
MTMSR204C	Despatch meat product	20
Total Hours		360

Occupation	Meat Processor (Boning Operations)	
Qualification Title	Certificate III in Meat Processing (Boning Room)	
Qualification Code	MTM30111	
Description	Appropriate for a meat processor working in the boning room of an abattoir.	
Unit Code	Unit Title	Hours
Core		
MTMCOR201A	Maintain personal equipment	20
MTMCOR202A	Apply hygiene and sanitation practices	40
MTMCOR203B	Comply with Quality Assurance and HACCP requirements	40
MTMCOR204A	Follow safe work policies and procedures	40
MTMCOR205A	Communicate in the workplace	40
MTMCOR206A	Overview the meat industry	20
MTMPSR203A	Sharpen knives	40
Electives		
MTMP3056C	Bone large stock carcass - hindquarter	150
MTMP3059C	Break carcass using a bandsaw	150
Total Hours		540

Occupation	Wholesale Meat Processor	
Qualification Title	Certificate III in Meat Processing (Food Services)	
Qualification Code	MTM30211	
Description	Appropriate for a person working as a slicer in a meat wholesale enterprise.	
Unit Code	Unit Title	Hours
Core		
MTMCOR201A	Maintain personal equipment	20
MTMCOR202A	Apply hygiene and sanitation practices	40
MTMCOR203B	Comply with Quality Assurance and HACCP requirements	40
MTMCOR204A	Follow safe work policies and procedures	40
MTMCOR205A	Communicate in the workplace	40
MTMCOR206A	Overview the meat industry	20
Electives		
MTMPSR203A	Sharpen knives	40
MTMP3057C	Slice and trim large stock - forequarter	150
MTMP3058C	Slice and trim large stock - hindquarter	150
MTMR302C	Assess carcass/product quality	10
MTMR309C	Prepare, roll, sew and net meat	10
MTMR312C	Prepare portion control to specifications	10
Total Hours		570

Occupation	Meat Inspector	
Qualification Title	Certificate III in Meat Processing (Meat Safety)	
Qualification Code	MTM30311	
Description	Appropriate for a person working as a meat inspector in the meat processing industry.	
Unit Code	Unit Title	Hours
Core		
MTMCOR201A	Maintain personal equipment	20
MTMCOR202A	Apply hygiene and sanitation practices	40
MTMCOR203B	Comply with Quality Assurance and HACCP requirements	40
MTMCOR204A	Follow safe work policies and procedures	40
MTMCOR205A	Communicate in the workplace	40
MTMCOR206A	Overview the meat industry	20
MTMP3003A	Handle animals humanely while conducting ante-mortem inspection	20
MTMP3071C	Perform ante-mortem inspection and make disposition	60
MTMP3073B	Implement food safety program	60
MTMP3072C	Perform post-mortem inspection and make disposition.	90
MTMP408A	Inspect transportation container/vehicle	10
MTMPSR203A	Sharpen knives	40
Electives		
BSBFLM312C	Contribute to team effectiveness	40
MSL954001A	Obtain representative samples in accordance with sampling plan	40
MTMP3075B	Perform process monitoring for Meat Hygiene Assessment	20
Total Hours		580

Occupation	Rendering Plant Operator	
Qualification Title	Certificate III in Meat Processing (Rendering)	
Qualification Code	MTM30411	
Description	Appropriate for a meat processor working in an abattoir rendering plant.	
Unit Code	Unit Title	Hours
Core		
MTMCOR201A	Maintain personal equipment	20
MTMCOR202A	Apply hygiene and sanitation practices	40
MTMCOR203B	Comply with Quality Assurance and HACCP requirements	40
MTMCOR204A	Follow safe work policies and procedures	40
MTMCOR205A	Communicate in the workplace	40
MTMCOR206A	Overview the meat industry	20
Electives		
MTMP3081C	Operate batch cooker	80
MTMP3082C	Operate continuous cooker	70
MTMP3083C	Operate press	50
MTMP3085C	Monitor boiler operations	40
MTMP3088C	Produce rendered products hygienically	60
Total Hours		500

Occupation	Slaughter Floor Operator	
Qualification Title	Certificate III in Meat Processing (Slaughtering)	
Qualification Code	MTM30511	
Description	Appropriate for a person working as a slaughter floor operator in an abattoir.	
Unit Code	Unit Title	Hours
Core		
MTMCOR201A	Maintain personal equipment	20
MTMCOR202A	Apply hygiene and sanitation practices	40
MTMCOR203B	Comply with Quality Assurance and HACCP requirements	40
MTMCOR204A	Follow safe work policies and procedures	40
MTMCOR205A	Communicate in the workplace	40
MTMCOR206A	Overview the meat industry	20
MTMPSR203A	Sharpen knives	40
Electives		
MTMP3001D	Stun animal	40
MTMP3002C	Stick and bleed animal	40
MTMP3004A	Assess effective stunning and bleeding	20
MTMP3006C	Rod weasand	20
MTMP3007C	Seal weasand	10
MTMP3008C	Ring bung	40
MTMP3009C	Seal bung	20
MTMP3022C	Perform flanking cuts	60
MTMP3023C	Perform brisket cuts	40
MTMP3043B	Operate air knife	20
Total Hours		550

Occupation	Quality Assurance Monitor / Officer	
Qualification Title	Certificate III in Meat Processing (General)	
Qualification Code	MTM30611	
Description	Appropriate for a person monitoring quality standards in a medium to large meat processing enterprise.	
Unit Code	Unit Title	Hours
Core		
MTMCOR201A	Maintain personal equipment	20
MTMCOR202A	Apply hygiene and sanitation practices	40
MTMCOR203B	Comply with Quality Assurance and HACCP requirements	40
MTMCOR204A	Follow safe work policies and procedures	40
MTMCOR205A	Communicate in the workplace	40
MTMCOR206A	Overview the meat industry	20
Electives		
MSL922001A	Record and present data	40
MSL973001A	Perform basic tests	60
MTMP3074B	Perform carcass Meat Hygiene Assessment	20
MTMP3075B	Perform process monitoring for Meat Hygiene Assessment	20
MTMP3076B	Perform boning room Meat Hygiene Assessment	20
MTMP3095B	Grade beef carcasses using Meat Standards Australia standards	30
MTMP3100B	Use standard product descriptions - beef	20
MTMP3107B	Perform manual chemical lean testing	20
MTMPS300A	Assess product in chillers	80
MTMPSR203A	Sharpen knives	40
Total Hours		550

Occupation	Butcher	
Qualification Title	Certificate III in Meat Processing (Retail Butcher)	
Qualification Code	MTM30811	
Description	Appropriate for a person working as a butcher in a meat retail enterprise.	
Unit Code	Unit Title	Hours
Core Group A		
FDFOP2061A	Use numerical applications in the workplace	30
HLTFA301C	Apply first aid	18
MTMCOR201A	Maintain personal equipment	20
MTMCOR202A	Apply hygiene and sanitation practices	40
MTMCOR204A	Follow safe work policies and procedures	40
MTMCOR205A	Communicate in the workplace	40
MTMCOR206A	Overview the meat industry	20
MTMPSR203A	Sharpen knives	40
MTMR101C	Identify species and meat cuts	15
MTMR102C	Trim meat for further processing	10
MTMR103C	Store meat product	10
MTMR104C	Prepare minced meat and minced meat products	15
MTMR106C	Provide service to customers	15
MTMR203C	Select, weigh and package meat for sale	10
PRMCL38A	Clean a food handling area	20
Core Group B		
MTMCOR203B	Comply with Quality Assurance and HACCP requirements	40
MTMPR201C	Prepare and operate bandsaw	20
MTMR201C	Break and cut product using a bandsaw	10
MTMR202C	Provide advice on cooking and storage of meat products	10
MTMR204C	Package product using manual packing and labelling equipment	10
MTMR207B	Use basic methods of meat cookery	30
MTMR210B	Make and sell sausages	20
MTMR211B	Produce and sell value-added products	10
MTMSR201C	Prepare and slice meat cuts	30
MTMSR202C	Trim meat to specifications	20
Core Group C		
MTMR301C	Prepare specialised cuts	20
MTMR302C	Assess carcase/product quality	10
MTMR303C	Calculate yield of carcase or product	15
MTMR304C	Manage stock	15
MTMR305C	Meet customer needs	15
MTMR306C	Provide advice on nutritional role of meat	10
MTMR307C	Merchandise products, services	25
MTMR308C	Prepare and produce value-added products	10
MTMR317B	Cure, corn and sell product	20
MTMR318B	Assess and sell poultry product	10
MTMR320B	Locate, identify and assess cuts	40
MTMR321A	Assess and address customer preferences	40
MTMSR302C	Prepare primal cuts	40

MTM30811	Certificate III in Meat Processing (Retail Butcher)	(Cont)
Elective Group D		
MTMR108B	Undertake minor routine maintenance	20
Elective Group E		
MTMR208B	Vacuum pack product in a retail operation	20
Electives Group F		
MTMR314B	Order stock in a meat enterprise	20
MTMR316B	Utilise the Meat Standards Australia system for beef to meet customer requirements	80
TAEDEL301A	Provide work skill instruction	40
Total Hours		993

Occupation	Smallgoods Maker	
Qualification Title	Certificate III in Meat Processing (Smallgoods - General)	
Qualification Code	MTM30911	
Description	Appropriate for a person working as a smallgoods maker in a smallgoods enterprise.	
Unit Code	Unit Title	Hours
Core		
MTMCOR202A	Apply hygiene and sanitation practices	40
MTMCOR203B	Comply with Quality Assurance and HACCP requirements	40
MTMCOR204A	Follow safe work policies and procedures	40
MTMCOR205A	Communicate in the workplace	40
MTMCOR206A	Overview the meat industry	20
Electives		
FDPOP2061A	Use numerical applications in the workplace	30
MTMP2054C	Inspect hindquarter and remove contamination	20
MTMP2055C	Inspect forequarter and remove contamination	20
MTMPS201B	Clean work area during operations	40
MTMPS300A	Assess product in chillers	80
MTMPSR203A	Sharpen knives	40
MTMPSR301B	Cure and corn product	20
MTMS101C	Handle materials and products	30
MTMS214B	Rotate stored meat	20
MTMS215B	Rotate meat product	20
MTMS300B	Operate mixer/blender unit	50
MTMS302B	Prepare dried meat	40
MTMS306B	Identify and repair equipment faults	40
MTMS307A	Sort meat	70
MTMS308A	Batch meat	40
MTMS315A	Blend meat product	60
MTMSR201C	Prepare and slice meat cuts	30
MTMSR202C	Trim meat to specifications	20
TAEDEL301A	Provide work skill instruction	40
Total Hours		890

Occupation	Production Operator	
Qualification Title	Certificate III in Meat Processing (Smallgoods - Manufacture)	
Qualification Code	MTM31011	
Description	Appropriate for a person working as a production operator in a medium to large smallgoods manufacturing.	
Unit Code	Unit Title	Hours
Core		
MTMCOR202A	Apply hygiene and sanitation practices	40
MTMCOR203B	Comply with Quality Assurance and HACCP requirements	40
MTMCOR204A	Follow safe work policies and procedures	40
MTMCOR205A	Communicate in the workplace	40
MTMCOR206A	Overview the meat industry	20
Electives		
FDFO2061A	Use numerical applications in the workplace	30
MTMP2054C	Inspect hindquarter and remove contamination	20
MTMP2055C	Inspect forequarter and remove contamination	20
MTMPS201B	Clean work area during operations	40
MTMPS300A	Assess product in chillers	80
MTMPSR203A	Sharpen knives	40
MTMS101C	Handle materials and products	30
MTMS214B	Rotate stored meat	20
MTMS215B	Rotate meat product	20
MTMS300B	Operate mixer/blender unit	50
MTMS302B	Prepare dried meat	40
MTMS306B	Identify and repair equipment faults	40
MTMS307A	Sort meat	70
MTMS308A	Batch meat	40
MTMS313A	Prepare product formulations	30
MTMS314A	Ferment and mature product	35
MTMS315A	Blend meat product	60
MTMSR201C	Prepare and slice meat cuts	30
MTMSR202C	Trim meat to specifications	20
MTMSR303A	Smoke product	20
TAEDEL301A	Provide work skill instruction	40
Total Hours		955

Occupation	Team Leader / Supervisor	
Qualification Title	Certificate IV in Meat Processing (Leadership)	
Qualification Code	MTM40111	
Description	Appropriate for a person working as a team leader/supervisor in a medium to large meat processing establishment.	
Unit Code	Unit Title	Hours
Core		
MTMCOR201A	Maintain personal equipment	20
MTMCOR202A	Apply hygiene and sanitation practices	40
MTMCOR203B	Comply with Quality Assurance and HACCP requirements	40
MTMCOR204A	Follow safe work policies and procedures	40
MTMCOR205A	Communicate in the workplace	40
MTMCOR206A	Overview the meat industry	20
MTMCOR401C	Manage own work performance	20
MTMCOR402C	Facilitate Quality Assurance process	30
MTMCOR403A	Participate in OHS risk control process	30
MTMCOR404A	Facilitate hygiene and sanitation performance	30
Electives		
BSBINN301A	Promote innovation in a team environment	40
BSBLED401A	Develop teams and individuals	40
MTMPSR401C	Coordinate contracts	50
MTMPSR402C	Prepare and evaluate resource proposals	50
MTMPSR403C	Facilitate achievement of enterprise environmental policies and goals	50
MTMPSR404C	Foster a learning culture in a meat enterprise	50
MTMPSR405C	Build productive and effective workplace relationships	50
MTMPSR406C	Manage and maintain a food safety plan	50
Total Hours		690

Occupation	Meat Inspector	
Qualification Title	Certificate IV in Meat Processing (Meat Safety)	
Qualification Code	MTM40211	
Description	Appropriate for a person working as a meat inspector in the meat processing industry.	
Unit Code	Unit Title	Hours
Core		
MTMCOR201A	Maintain personal equipment	20
MTMCOR202A	Apply hygiene and sanitation practices	40
MTMCOR203B	Comply with Quality Assurance and HACCP requirements	40
MTMCOR204A	Follow safe work policies and procedures	40
MTMCOR205A	Communicate in the workplace	40
MTMCOR206A	Overview the meat industry	20
MTMCOR401C	Manage own work performance	20
MTMCOR402C	Facilitate Quality Assurance process	30
MTMCOR403A	Participate in OHS risk control process	30
MTMCOR404A	Facilitate hygiene and sanitation performance	30
MTMP3003A	Handle animals humanely while conducting ante-mortem inspection	20
MTMP3071C	Perform ante-mortem inspection and make disposition	60
MTMP3072C	Perform post-mortem inspection and make disposition.	90
MTMP3073B	Implement food safety program	60
MTMP408A	Inspect transportation container/vehicle	10
MTMPSR203A	Sharpen knives	40
Electives		
BSBFLM312B	Contribute to team effectiveness	40
MSL922001A	Record and present data	40
MSL954001A	Obtain representative samples in accordance with sampling plan	40
MTMP3075B	Perform process monitoring for Meat Hygiene Assessment	20
MTMP401B	Utilise refrigeration index	30
MTMP403B	Oversee plant compliance with the Australian Standards for meat processing	20
MTMP409A	Maintain abattoir design and construction standards	40
MTMP410A	Oversee humane handling of animals	20
MTMPS418A	Oversee export requirements	40
MTMPSR405B	Build productive and effective workplace relationships	50
MTMPSR414A	Establish sampling program	40
PSPREG412A	Gather and manage evidence	40
Total Hours		1010

Occupation	Quality Assurance Officer	
Qualification Title	Certificate IV in Meat Processing (Quality Assurance)	
Qualification Code	MTM40311	
Description	Appropriate for a person working as a quality assurance officer in a medium to large meat processing plant.	
Unit Code	Unit Title	Hours
Core		
MTMCOR401C	Manage own work performance	20
MTMCOR402C	Facilitate Quality Assurance process	30
MTMCOR403A	Participate in OH&S risk control process	30
MTMCOR404A	Facilitate hygiene and sanitation performance	30
MTMPS415A	Conduct an internal audit of a documented program	40
MTMPSR413A	Participate in ongoing development and Implementation of a HACCP and Quality Assurance system	60
Electives		
FDFAU4001A	Assess compliance with food safety programs	60
FDFAU4002A	Communicate and negotiate to conduct food safety audits	40
FDFAU4004A	Identify, evaluate and control food safety hazards	80
MTMP406A	Develop and implement Quality Assurance program for a rendering plant	60
MTMPS416A	Conduct statistical analysis of process	80
MTMPSR412A	Participate in product recall	40
Total Hours		570

Occupation	Supervisor (with quality assurance responsibilities)	
Qualification Title	Certificate IV in Meat Processing (General)	
Qualification Code	MTM40411	
Description	Appropriate for a supervisor with quality assurance responsibilities in a small to medium meat processing enterprise.	
Unit Code	Unit Title	Hours
Core		
MTMCOR201A	Maintain personal equipment	20
MTMCOR202A	Apply hygiene and sanitation practices	40
MTMCOR203B	Comply with Quality Assurance and HACCP requirements	40
MTMCOR204A	Follow safe work policies and procedures	40
MTMCOR205A	Communicate in the workplace	40
MTMCOR206A	Overview the meat industry	20
MTMCOR401C	Manage own work performance	20
MTMCOR402C	Facilitate Quality Assurance process	30
MTMCOR403A	Participate in OH&S risk control process	30
MTMCOR404A	Facilitate hygiene and sanitation performance	30
Electives		
MTMPSR413A	Participate in ongoing development and Implementation of a HACCP and Quality Assurance system	60
MTMPS417A	Manage/oversee an external audit of the establishment's quality system	20
BSBMGT403A	Implement continuous improvement	40
FDFAU4001A	Assess compliance with food safety programs	60
FDFAU4004A	Identify, evaluate and control food safety hazards	80
MTMP407B	Supervise new recruits	30
MTMPSR405B	Build productive and effective workplace relationships	50
MTMPSR406B	Manage and maintain a food safety plan	50
Total Hours		700

Occupation	Production Manager	
Qualification Title	Diploma of Meat Processing	
Qualification Code	MTM50111	
Description	Appropriate for a person working as the production manager in a medium to large meat processing enterprise.	
Unit Code	Unit Title	Hours
Core		
MTMCOR401C	Manage own work performance	20
MTMCOR402C	Facilitate Quality Assurance process	30
MTMCOR403A	Participate in OH&S risk control process	30
MTMCOR404A	Facilitate hygiene and sanitation performance	30
Electives		
BSBMGT605B	Provide leadership across the organisation.	60
MTMPS5603C	Develop, manage and maintain quality systems	100
MTMPS5605C	Manage utilities and energy	80
MTMPS5607C	Manage and improve meat industry plant operations	100
MTMPS5608C	Manage environmental impacts of meat processing operations	90
MTMPS5609C	Manage, maintain and continuously improve OHS plans and systems	100
Total Hours		640

Occupation	Department Manager (Meat Retailing)	
Qualification Title	Diploma of Meat Processing (Meat Retailing)	
Qualification Code	MTM50211	
Description	Appropriate for a person managing a meat retailing department in a large supermarket.	
Unit Code	Unit Title	Hours
Core		
MTMCOR401C	Manage own work performance	20
MTMCOR402C	Facilitate Quality Assurance process	30
MTMCOR403A	Participate in OH&S risk control process	30
MTMCOR404A	Facilitate hygiene and sanitation performance	30
Electives		
BSBCOM501B	Identify and interpret compliance requirements	20
BSBFIM501A	Manage budgets and financial plans	70
MTMPSR5601C	Design and manage the food safety system	100
MTMPSR5604C	Manage new product/process development	100
MTMR501A	Develop and assess a meat retailing business opportunity	60
SIRXMGT005A	Set strategic plans	80
Total Hours	Total	540

Occupation	Senior Manager	
Qualification Title	Advanced Diploma of Meat Processing	
Qualification Code	MTM60111	
Description	Appropriate for a person employed as a senior manager in a medium to large meat processing enterprise.	
Unit Code	Unit Title	Hours
Electives Group A		
BSBMGT605B	Provide leadership across the organisation.	60
MTMPS5603C	Develop, manage and maintain quality systems	100
MTMPS5607C	Manage and improve meat industry plant operations	100
MTMPS5608C	Manage environmental impacts of meat processing operations	90
MTMPS5609C	Manage, maintain and continuously improve OH&S plans and systems	100
SIRXMGT006A	Initiate and implement change	150
Electives Group B		
BSBMGT605B	Provide leadership across the organisation.	60
MTMPSR601A	Benchmark to manage/improve enterprise performance	80
MTMPSR603A	Manage meat processing systems to maintain and improve product quality	100
MTMPSR604A	Manage effective operation of meat enterprise cold chain and refrigeration systems	100
Total Hours		940

Occupation	Export / Marketing Manager	
Qualification Title	Vocational Graduate Certificate in Agribusiness	
Qualification Code	MTM70111	
Description	Appropriate for a person working in an export/marketing manager in a medium to large meat wholesale enterprise.	
Unit Code	Unit Title	Hours
Electives		
MTMBUS702A	Provide strategic leadership	100
MTMBUS703A	Communicate and negotiate in a culturally diverse context	100
MTMBUS704A	Develop and enhance collaborative partnerships and relationships	100
MTMBUS705A	Develop and manage international business operations	100
Total Hours		400

Occupation	Compliance and Systems Manager	
Qualification Title	Vocational Graduate Diploma in Agribusiness	
Qualification Code	MTM80111	
Description	Appropriate for a person working as a compliance and systems manager in a medium to large meat wholesale enterprise.	
Unit Code	Unit Title	Hours
Electives		
BSBCOM601B	Research compliance requirements and issues	50
BSBINN801A	Lead innovative thinking and practice	80
MSACMG706A	Build relationships between teams in a manufacturing environment	80
MSACMG803A	Develop models of future state manufacturing practice	80
MTMBUS702A	Provide strategic leadership	100
MTMBUS704A	Develop and enhance collaborative partnerships and relationships	100
MTMBUS801A	Manage change to organisational electronic technology systems	100
MTMBUS803A	Analyse data for business decision making	100
Total Hours		690

CONTACTS AND LINKS

Industry Skills Council (ISC)		
AgriFood Skills Council	This ISC is responsible for developing the MTM11 Australian Meat Industry Training Package and can be contacted for further information. You can also source copies of the Training Package and support material.	Address: PO Box 5450, Kingston ACT 2604. Phone (02) 6163 7200 Fax: (02) 6162 0610. Email: reception@agrifoodsskills.net.au Web: www.agrifoodskills.net.au .
National Register for VET in Australia		
Training.gov.au (TGA)	TGA is the Australian governments' official National Register of information on Training Packages, qualifications, courses, units of competency and RTOs.	www.training.gov.au
Australian Government		
The Department of Education, Employment and Workplace Relations (DEEWR)	DEEWR provides a range of services and resources to assist in delivery of Training Packages. Search the DEEWR website for links to a range of relevant resources and publications.	http://www.deewr.gov.au
State Government		
Department of Education and Early Childhood Development Higher Education and Skills Group	Higher Education and Skills Group is responsible for funding and the implementation of Vocational Education and Training (VET) in Victoria, including Apprenticeships and Traineeships.	General information: www.skills.vic.gov.au Approved Training Schemes: http://www.skills.vic.gov.au/corporate/publications/brochures-and-fact-sheets/apprenticeships-and-traineeships-in-victoria-industry-guides
Curriculum Maintenance Manager (CMM)		
General Manufacturing	The CMM service is provided by Executive Officers located within Victorian TAFE institutes on behalf of Higher Education and Skills Group.	Paul Saunders Address: Chisholm Institute, PO Box 684, Dandenong, Vic. 3175. Phone/fax:03 9238 8448 /03 9238 8504 Email: paul.saunders@chisholm.edu.au Web: http://trainingsupport.skills.vic.gov.au/

State VET Regulatory Authority		
Victorian Registration and Qualifications Authority (VRQA)	The VRQA is a statutory authority responsible for the registration of education and training providers in Victoria to ensure the delivery of quality education and training.	www.vrqa.vic.gov.au Phone: 03 9637 2806
National VET Regulatory Authority		
Australian Skills Quality Authority (ASQA)	ASQA is the national regulator for Australia's VET sector vocational education and training sector. ASQA regulates courses and training providers to ensure nationally approved quality standards are met.	www.asqa.gov.au Info line: 1300 701 801
Industry Regulatory Body		
Victorian Work Cover Authority	The industry Regulatory body can provide advice on licensing, legislative or regulatory requirements which may impact on the delivery of training or the issuance of qualifications in this Training Package.	Address: Level 24, 222 Exhibition Street, Melbourne, 3000. Phone: 03 9641 1555 Email: info@workcover.vic.gov.au Web: http://www.workcover.vic.gov.au
WorkSafe		
WorkSafe Victoria	WorkSafe needs to provide written verification before High Risk Work Units can be added to an RTO's scope of registration.	www.worksafe.vic.gov.au Info line: 1800 136 089
Other Contact		
National Meat Industry Training Advisory Council Ltd. (MINTRAC)	MINTRAC can provide you with information about this Training Package and also stocks a comprehensive range of resources to support your delivery and assessment.	Phone (02) 9819 6699, Toll free: 1800 817 462 Email: mintrac@mintrac.com.au . www.mintrac.com.au ,

GLOSSARY

Code	Nationally endorsed Training Package qualification code.
Title	Nationally endorsed Training Package qualification title.
Unit Code	Nationally endorsed Training Package unit code.
Unit Title	Nationally endorsed Training Package unit title.
Nominal Hours	The anticipated hours of supervised learning or training deemed necessary to conduct training and assessment activities associated with the program of study. These hours are determined by the Victorian State Training Authority. Nominal hours may vary for a qualification depending on the units of competency selected.
Scope of Registration	Scope of registration specifies the AQF qualifications and/or units of competency the training organisation is registered to issue and the industry training and/or assessment services it is registered to provide.