

**AUSTRALIAN MEAT INDUSTRY  
TRAINING PACKAGE**

**MTM07**

**VERSION 2**

**PURCHASING GUIDE**

**Western Australian Department of Education and Training**

**August 2007**

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# CONTENTS

<b>Foreword</b> .....	<b>2</b>
<b>Introduction</b> .....	<b>3</b>
<b>Obtaining the Training Package</b> .....	<b>4</b>
<b>Modification History</b> .....	<b>5</b>
<b>Important note to users</b> .....	<b>5</b>
<b>Transition Arrangements</b> .....	<b>7</b>
<b>Funding</b> .....	<b>7</b>
<b>Nominal Duration of Qualifications</b> .....	<b>7</b>
<b>Employability Skills</b> .....	<b>8</b>
<b>Qualifications and Nominal Hours</b> .....	<b>10</b>
<b>Units of Competency and Nominal Hours</b> .....	<b>11</b>
<b>Qualifications which replace qualifications from the Australian Meat Industry Training Package MTM00</b> .....	<b>19</b>
<b>Existing units of competency which are replaced by units of competency from the revised Australian Meat Industry - MTM07</b> .....	<b>20</b>
<b>Traineeships, Apprenticeships and Pre-Apprenticeships</b> .....	<b>32</b>
<b>Examples of Training Package Programs</b> .....	<b>33</b>
MTM10107 - Certificate I in Meat Processing (Smallgoods).....	34
MTM10207 - Certificate I in Meat Processing (Meat Retailing) .....	35
MTM20107 - Certificate II in Meat Processing (Abattoirs) .....	36
MTM20207 - Certificate II in Meat Processing (Smallgoods).....	37
MTM20307 - Certificate II in Meat Processing (Meat Retailing) .....	38
MTM20407 - Certificate II in Meat Processing (Food Services) .....	39
MTM30107 - Certificate III in Meat Processing (Boning Room).....	40
MTM30207 - Certificate III in Meat Processing (Food Services) .....	41
MTM30307 - Certificate III in Meat Processing (Meat Safety) .....	42
MTM30407 - Certificate III in Meat Processing (Rendering).....	43
MTM30507 - Certificate III in Meat Processing (Slaughtering) .....	44
MTM30607 - Certificate III in Meat Processing (General) .....	45
MTM30807 - Certificate III in Meat Processing (Meat Retailing) .....	46
MTM30907 - Certificate III in Meat Processing (Smallgoods – General).....	48
MTM31007 - Certificate III in Meat Processing (Smallgoods - Manufacture).....	49
MTM40107 - Certificate IV in Meat Processing (Leadership) .....	50
MTM40207 - Certificate IV in Meat Processing (Meat Safety).....	51
MTM40307 - Certificate IV in Meat Processing (Quality Assurance).....	52
MTM40407 - Certificate IV in Meat Processing (General) .....	53
MTM50107 - Diploma of Meat Processing .....	54
MTM50207 - Diploma of Meat Processing (Meat Retailing) .....	55
MTM60107 - Advanced Diploma of Meat Processing .....	56

## **Foreword**

This Purchasing Guide has been generated to enable the stakeholders in the Meat Industry in Western Australia to participate in the managed implementation of the National Australian Meat Industry Training Package MTM07.

Information within this Guide should provide guidance on how competency standards may be selected and applied to achieve suitable outcomes and qualifications, for and within an industry.

The Australian Meat Industry Training Package MTM07 was endorsed by Ministers for vocational education and training on 27 April 2007.

## Introduction

This Guide provides information that will facilitate the implementation of the Australian Meat Industry Training Package MTM07 in Western Australia. This Guide is designed to aid Registered Training Organisations (RTOs) to convert from Training Package qualifications to the revised Training Package qualifications within the scope of their training delivery.

The Guide should be read in conjunction with the **endorsed components** of the Australian Meat Industry Training Package MTM07.

The Guide provides information on:

- Transition arrangements
- Licensing requirements
- Funding
- A mapping of current publicly funded qualifications to Training Package qualifications
- An allocation of nominal hours to units of competency and total hours for qualifications
- A mapping of current Traineeship and Apprenticeship courses to new qualifications
- A set of appropriate sample, or model, training programs at each AQF level

## Obtaining the Training Package

The Australian Meat Industry Training Package MTM07 can be purchased from:

### **Australian Training Products**

Level 25

150 Lonsdale Street

Melbourne VIC 3000

**Telephone:** (03) 9655 0600

**Facsimile:** (03) 9639 4684

**Email:** [sales@atpl.net.au](mailto:sales@atpl.net.au)

**Website:** [www.atpl.net.au](http://www.atpl.net.au)

Information on National Training Packages is also available through the National Training Information Service (NTIS), which can be located on the Internet at:

[www.ntis.gov.au](http://www.ntis.gov.au)

<p><b>All RTOs who have Training Package qualifications on their Scope of Delivery must obtain a copy of the relevant Training Package.</b></p>
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## Modification History

### Important note to users

Training Packages are not static documents; they are amended periodically to reflect the latest industry practices and are version controlled. It is essential that the latest version is always used.

### Check the version number before commencing training or assessment

This Training Package is Version 2.00 – check whether this is the latest version by going to the National Training Information Service ([www.ntis.gov.au](http://www.ntis.gov.au)) and locating information about the Training Package. Alternatively, contact the Agri-Food Industry Skills Council on (<http://www.agrifoodskills.net.au>) to confirm the latest version number.

### Explanation of version number conventions

The primary release Training Package is Version 1.00. When changes are made to a Training Package, sometimes the version number is changed and sometimes it is not, depending on the extent of the change. When a Training Package is reviewed it is considered to be a new Training Package for the purposes of version control, and is Version 2.00. Do not confuse the version number with the Training Package's national code (which remains the same during its period of endorsement).

### Version modification history

The version details of this endorsed Training Package are in the table below. The latest information is at the top of the table.

Version	Release date	Comments
2.00	September 2007	<p>Unit added to MTM10207 Certificate 1 in Meat Processing (meat Retailing) (Vol VI):</p> <ul style="list-style-type: none"><li>• MTMR109A Monitor meat temperature from receipt to sale.</li></ul> <p>Units added to MTM20307 Certificate II in Meat Processing (Meat Retailing) (Vol VI):</p> <ul style="list-style-type: none"><li>• MTMR210A Make and Sell Sausages</li><li>• MTMR211A Produce and sell value-added products</li><li>• MTMR212A Receive meat products</li></ul> <p>Units added to MTM30807 Certificate II in Meat Processing (Meat Retailing) (Vol VI):</p> <ul style="list-style-type: none"><li>• MTMR317A Cure, corn and sell products</li><li>• MTMR318A Assess and sell poultry product</li><li>• MTMR319A Break carcasses for retail sale</li><li>• MTMR320A Locate, identify and assess cuts</li><li>• BSBCM317A Meet customer needs and expectations</li></ul>

Version	Release date	Comments
		<p>(Vol VII)</p> <p>Units deleted from MTM20307 Certificate II in Meat Processing (Meat Retailing) (Vol VI) and Training Package:</p> <ul style="list-style-type: none"> <li>• MTMR205B Make Sausages</li> <li>• MTMR206B Produce value-added products</li> </ul> <p>Units deleted from MTM30807 Certificate III in Meat Processing (Meat Retailing) (Vol VI), but still in other qualifications within the Training Package:</p> <ul style="list-style-type: none"> <li>• MTMPSR301B Cure and corn product</li> <li>• MTMSR301B Break carcass into primal cuts</li> </ul> <p>Movement of units from compulsory technical units to optional technical units in MTMSR30807 Certificate III in Meat Processing (Meat Retailing):</p> <ul style="list-style-type: none"> <li>• MTMR309B Prepare, roll, sew and net meat</li> <li>• MTMR310B Bone and fillet poultry.</li> </ul> <p>Typographical, spelling, punctuation and grammatical errors corrected in all volumes.</p> <p>Mapping of MTM07 Australian Meat Industry Training Package units of competency to MTM00 Australian Meat Industry Package units of competency (Vol I) updated.</p> <p>Units of competency in MTM07 Australian Meat Industry Training Package and their Pre-requisite Requirements (Vol I) updated</p> <p>AQF qualifications in MTM07 Australian Meat Industry Training Package: Qualifications Structures (Vol I) updated.</p> <p>Superseded imported unit PRSSO206A replaced with HLTFA301B in relevant qualifications.</p>
1.00	27 April 2007	<p>Primary release.</p> <p>MTM07 is a reviewed Training Package.</p>

Table 1: Version modification history

## Explanation of the review date

The primary release Training Package is Version 1.00. When changes are made to a Training Package, sometimes the version number is changed and sometimes it is not, depending on the extent of the change. When a Training Package is reviewed it is considered to be a new Training Package for the purposes of version control, and is Version 1.00. Do not confuse the version number with the Training Package's national code (which remains the same during its period of endorsement).

## Transition Arrangements

Registered Training Organisations (RTOs) are required to deliver Training Package qualifications within 12 months of endorsement of the Training Package by the National Training Quality Council (NTQC). A current accredited course, however, may be used until its accreditation expires.

A RTO with the scope of registration authorising delivery of existing accredited courses in a defined industry area will be deemed to have the resources and facilities to deliver the new qualification/s in that industry area.

An Amendment to Scope will be necessary where the industry area is not within scope. The Training Accreditation Council (TAC) will need to be advised of any new qualifications from the Training Package being delivered.

## Transition to New Qualifications

Students currently enrolled in a Training Package qualification in the Australian Meat Industry Training Package MTM00 should be permitted to complete the program they enrolled in initially, unless the move to the related qualification from the new Australian Meat Industry Training Package MTM07 can be made without disadvantage to a student.

## Funding

Some learners may only achieve a Statement of Attainment during their enrolment period with the RTO. Separate funding is not provided to assess the learner who has left his/her studies and then, at a later date, wants to complete an integrated assessment to achieve a certificate qualification. The RTO will be required to make special arrangements to issue the final qualification. This process may involve an invitation to the employer (if applicable) to participate in the assessment in the workplace.

## Nominal Duration of Qualifications

The maximum nominal hours are identified for each Training Package qualification. Nominal hours may vary within a qualification depending on the units of competency selected and the delivery strategies used; however, training delivery will not be funded beyond the maximum nominal hours indicated. Nominal hours are for structured training only and include both delivery and assessment.

## Definition of nominal hours (supervised)

The hours of supervised learning or training deemed necessary to cover the educational material in a training program when undertaken in standard classroom delivery mode. (*Source: A Glossary of Australian Vocational Education and Training Terms*).



## Employability Skills

Employability skills are non-technical skills and competencies which have always been an important part of an individual's effective and successful participation in the workplace. Their explicit inclusion in Training Packages represents the progression of competency based training into a system which develops the full range of transferable skills, attitudes and behaviour required for successful participation in the workplace.

### ***What are the employability skills?***

Employability skills have been developed from a business and industry need for a broader range of skills beyond the Mayer Key Competencies that were developed in 1992. The 2002 report, *Employability Skills for the Future*, published by the Business Council of Australia and the Australian Chamber of Commerce and Industry, outlined an 'Employability Skills Framework' which identifies eight employability skills. They are:

- **communication skills**, which contribute to productive and harmonious relations between employees and customers
- **teamwork skills**, which contribute to productive working relationships and outcomes
- **problem-solving skills**, which contribute to productive outcomes
- **initiative and enterprise skills**, which contribute to innovative outcomes
- **planning and organising skills**, which contribute to long-term and short-term strategic planning
- **self-management skills**, which contribute to employee satisfaction and growth
- **learning skills**, which contribute to ongoing improvement and expansion in employee and company operations and outcomes
- **technology skills**, which contribute to effective execution of tasks.

### ***The Employability Skills Framework***

The Employability Skills Framework details the employability skills and the elements, or facets, of those skills that employers identified as important. Facets are examples of skills and behaviour which contribute to the overall application of each particular employability skill. The nature, emphasis and context of these facets vary across industries.

## ***Employability skills and Training Packages***

The National Quality Council endorsed the approach to explicitly embed the applicable employability skills into each individual unit of competency. In 2005 and 2006 specifically developed tools were used by Industry Skills Councils to review and embed employability skills into Training Package qualifications.

In many cases the skills and knowledge identified by the Employability Skills Framework already existed in Training Packages. Industry Skills Councils reviewed each Training Package and, where gaps existed or changes were required, modified the competency standards. For some Training Packages, the Framework was further modified to capture industry specific requirements. These requirements were then mapped to existing Training Packages and embedded and strengthened in units of competency.

Employability skills are said to be explicitly embedded when units of competency are written in a manner which makes the relationships between employability skills and the other performance requirements clear and readily identifiable.

### ***Employability skills summary***

Once the units of competency in a qualification have been mapped against the Framework, an Employability Skills Summary is created for every qualification in a Training Package. Summaries broadly identify the application of each employability skill in the context of the job role(s) covered by the qualification. They are designed to assist in identifying and including relevant industry applications of the employability skills into learning and assessment strategies.

### ***Reporting employability skills***

The National Quality Council Working Group on Employability Skills has agreed to a draft model for reporting employability skills. The draft model was presented to the National Quality Council in July 2007 and noted. The Council also agreed to Stage 2 of the project to communicate and implement the model.

The Working Group recommends that:

- employability skills summaries will be available for downloading from a central internet repository (yet to be determined while NTIS 3 is under development)
- a brief statement with a URL to a user-friendly repository of employability skills summaries, from where the relevant summary can be downloaded to be printed on each qualification
- learners use the URL to download the relevant employability skills summary for their qualification
- RTOs will include generic text and the URL on all qualification testamurs.

## Qualifications and Nominal Hours

The following table provides a summary of the qualifications and nominal hours in the MTM07 Training Package Australian Meat Industry

National ID	Training Package Qualification Title	Maximum Nominal Hours
MTM10107	Certificate I in Meat Processing (Smallgoods)	270
MTM10207	Certificate I in Meat Processing (Meat Retailing)	340
MTM20107	Certificate II in Meat Processing (Abattoirs)	400
MTM20207	Certificate II in Meat Processing (Smallgoods)	280
MTM20307	Certificate II in Meat Processing (Meat Retailing)	570
MTM20407	Certificate II in Meat Processing (Food Services)	404
MTM30107	Certificate III in Meat Processing (Boning Room)	560
MTM30207	Certificate III in Meat Processing (Food Services)	580
MTM30307	Certificate III in Meat Processing (Meat Safety)	610
MTM30407	Certificate III in Meat Processing (Rendering)	500
MTM30507	Certificate III in Meat Processing (Slaughtering)	550
MTM30607	Certificate III in Meat Processing (General)	520
MTM30807	Certificate III in Meat Processing (Meat Retailing)	846
MTM30907	Certificate III in Meat Processing (Smallgoods - General)	370
MTM31007	Certificate III in Meat Processing (Smallgoods - Manufacture)	360
MTM40107	Certificate IV in Meat Processing (Leadership)	610
MTM40207	Certificate IV in Meat Processing (Meat Safety)	950
MTM40307	Certificate IV in Meat Processing (Quality Assurance)	490
MTM40407	Certificate IV in Meat Processing (General)	650
MTM50107	Diploma of Meat Processing	860
MTM50207	Diploma of Meat Processing (Meat Retailing)	630
MTM60107	Advanced Diploma of Meat Processing	1060

## Units of Competency and Nominal Hours

The following table provides a summary of the units of competency and nominal hours in the industry Australian Meat Industry Training Package MTM07

National ID	Training Package Unit Title	Maximum Nominal Hours
MTMCOR401B	Manage own work performance	20
MTMCOR402B	Facilitate Quality Assurance process	30
MTMMP11C	Sharpen knives	40
MTMMP1C	Maintain personal equipment	20
MTMMP2C	Apply hygiene and sanitation practices	40
MTMMP38C	Split carcase	40
MTMMP3C	Apply Quality Assurance practices	40
MTMMP46C	Develop and implement Quality Assurance program for a rendering plant	60
MTMMP48C	Handle animals humanely while conducting ante-mortem inspection	20
MTMMP4C	Follow safe work policies and procedures	40
MTMMP53C	Collect and prepare standard samples	40
MTMMP5C	Communicate in the workplace	40
MTMMP64C	Specify beef product using AUS-MEAT language	40
MTMMP65C	Specify sheep product using AUS-MEAT language	30
MTMMP66C	Specify pork product using AUS-MEAT language	40
MTMMP67C	Assess product in chillers	80
MTMMP68C	Bone neck	30
MTMMP69C	Lead communication in the workplace	20
MTMMP6C	Overview the meat industry	20
MTMMP70C	Participate in OH&S risk control process	20
MTMMP72C	Facilitate hygiene and sanitation performance	30
MTMMP76C	Conduct statistical analysis of process	80
MTMMP77C	Participate in product recall	40
MTMMP79C	Participate in ongoing development and implementation of a HACCP and Quality Assurance system	60
MTMMP80C	Inspect transportation container/vehicle	10
MTMMP81C	Maintain abattoir design and construction standards	40
MTMMP82C	Collect evidence for prosecution	20
MTMMP83C	Establish sampling program	40
MTMMP84C	Oversee humane handling of animals	20
MTMMP87C	Inspect game meat	40
MTMMP88C	Inspect poultry	40
MTMMP89C	Inspect ratites	20
MTMMP90C	Manage/oversee an external audit of the establishment's quality system	20
MTMMP91C	Oversee export requirements	40
MTMP2002B	Prepare animals for slaughter	40
MTMP2004A	Feed race	20
MTMP2005A	Restrain animal	20
MTMP2006A	Apply animal welfare and handling requirements	20
MTMP2007A	Perform emergency kill	20
MTMP2009A	Unload livestock	10
MTMP2011B	Identify animals using electronic systems	20
MTMP2012B	Shackle animal	20

National ID	Training Package Unit Title	Maximum Nominal Hours
MTMP2013B	Operate electrical stimulator	10
MTMP2014B	Remove head	10
MTMP2015B	Cut hocks	10
MTMP2016B	Mark brisket	10
MTMP2017B	Skin head	40
MTMP2018B	Complete changeover operation	10
MTMP2020B	Trim pig pre-evisceration	40
MTMP2021B	Number carcass and head	10
MTMP2022B	Punch pelts	20
MTMP2023B	Remove brisket wool	10
MTMP2024B	Prepare hide/pelt for removal	20
MTMP2025A	Bag tail	20
MTMP2026A	Remove and record tag	20
MTMP2027A	Seal/drain urinary tract	10
MTMP2028A	Singe carcass	10
MTMP2029A	Shave carcass	10
MTMP2030A	Flush carcass	20
MTMP2031B	Operate scalding/de-hairing equipment	40
MTMP2032B	Operate whizzard knife	10
MTMP2033B	Operate rise and fall platform	10
MTMP2034B	Operate vacuum blood collection process	20
MTMP2035B	Operate nose roller	20
MTMP2036B	Operate pneumatic cutter	10
MTMP2037B	Operate circular saw	10
MTMP2038B	Prepare carcass and equipment for hide/pelt puller	10
MTMP2039B	Operate tenderiser	10
MTMP2040B	Operate mincer	20
MTMP2042B	Operate new technology or process	20
MTMP2043B	Operate sterivac equipment	20
MTMP2044A	De-rind meat cuts	10
MTMP2045A	De-nude meat cuts	10
MTMP2046A	Operate rib puller	10
MTMP2047A	Operate frenching machine	10
MTMP2048A	Operate cubing machine	20
MTMP2049A	Cure and corn product in a meat processing plant	20
MTMP2050A	Operate head splitter	10
MTMP2051B	Trim neck	20
MTMP2052B	Trim forequarter to specification	20
MTMP2053B	Trim hindquarter to specification	20
MTMP2054B	Inspect hindquarter and remove contamination	20
MTMP2055B	Inspect forequarter and remove contamination	20
MTMP2057A	Remove spinal cord	20
MTMP2058A	Operate jaw breaker	10
MTMP2061B	Grade carcass	80
MTMP2062B	Weigh carcass	20
MTMP2063B	Operate semi-automatic tagging machine	40
MTMP2064B	Measure fat	20
MTMP2065B	Label and stamp carcass	20
MTMP2066B	Wash carcass	10
MTMP2067A	Operate a decontamination unit	10
MTMP2068A	Remove tenderloin	20
MTMP2071B	Inspect meat for defects	40
MTMP2072B	Assemble and prepare cartons	20
MTMP2074B	Identify cuts and specifications	60

National ID	Training Package Unit Title	Maximum Nominal Hours
MTMP2075B	Pack meat products	60
MTMP2081B	Operate carton sealing machine	20
MTMP2082B	Operate carton scales	20
MTMP2083B	Operate strapping machine	20
MTMP2084B	Operate carton forming machine	20
MTMP2085B	Operate automatic CL determination machine	20
MTMP2086A	Operate bag forming equipment	10
MTMP2091B	Assess dentition	10
MTMP2092B	Drop tongue	10
MTMP2093B	Wash head	10
MTMP2094B	Bone head	40
MTMP2095B	Remove cheek meat	20
MTMP2096B	Bar head and remove cheek meat	20
MTMP2102B	Process thick skirts	10
MTMP2115B	Process thin skirts	10
MTMP2116A	Process offal	10
MTMP2117A	Process runners	40
MTMP2118A	Overview offal processing	20
MTMP2121B	Prepare and trim honeycomb	30
MTMP2122B	Recover mountain chain	30
MTMP2123B	Further process tripe	30
MTMP2124B	Trim processed tripe	20
MTMP2125B	Process small stock tripe	20
MTMP2126B	Process bibles	20
MTMP2127A	Process maws	20
MTMP2131B	Prepare and despatch meat product orders	80
MTMP2132B	Loadout meat product	40
MTMP2133B	Store carcass product	20
MTMP2134B	Store carton product	20
MTMP2135B	Locate storage areas and product	20
MTMP2136B	Complete re-pack operation	40
MTMP2137A	Bag carcass	10
MTMP2141B	Overview offal processing on the slaughter floor	20
MTMP2142B	Present offal for inspection	20
MTMP2143B	Separate offal	20
MTMP2144B	Trim offal fat	10
MTMP2145B	Separate and tie runners	10
MTMP2147B	Recover thin skirts	20
MTMP2148A	Remove thick skirts	20
MTMP2149A	Remove flares	20
MTMP2150A	Recover offal	40
MTMP2151B	Overview hide/pelt/skin processing	20
MTMP2152B	Trim hide or skin	40
MTMP2153B	Salt hide or skin	40
MTMP2154B	Grade hide or skin	60
MTMP2155B	Despatch hide or skin	40
MTMP2156A	Treat hides chemically	20
MTMP2157A	Chill/ice hides	20
MTMP2158A	Crop pelts	20
MTMP2161B	Overview fellmongering operations	20
MTMP2162B	Chemically treat skins for fellmongering process	20
MTMP2163B	Prepare chemicals for fellmongering process	30
MTMP2164B	Operate wool drier and press	30
MTMP2165B	Perform sweating operation on fellmongered skins	30

National ID	Training Package Unit Title	Maximum Nominal Hours
MTMP2166B	Perform skin fleshing operation	30
MTMP2167B	Skirt and weigh fellmongered wool	20
MTMP2168A	Operate wool puller	30
MTMP2171B	Dispose of condemned carcase	10
MTMP2172B	Skin condemned carcase	40
MTMP2173B	Eviscerate condemned carcase	20
MTMP2175B	Process paunch	40
MTMP2176B	Process slink by-products	10
MTMP2177B	Process pet meat	40
MTMP2178A	Skin slinks	20
MTMP2179A	Process blood	20
MTMP2181B	Overview rendering process	20
MTMP2182B	Operate hogger	40
MTMP2183B	Operate blow line	40
MTMP2184B	Operate meat meal mill	40
MTMP2185B	Operate waste recovery systems	30
MTMP2186B	Pack and despatch rendered products	40
MTMP2187B	Break down and bone carcase for pet meat or rendering	40
MTMP2188B	Operate air filtration system	40
MTMP2192A	Clean carcase hanging equipment	20
MTMP2193A	Clean amenities and grounds	20
MTMP2196B	Overview cleaning program	20
MTMP2197B	Clean after operations boning room	40
MTMP2198B	Clean after operations slaughter floor	40
MTMP2201B	Transport food	40
MTMP3001B	Knock and stun animal	40
MTMP3002B	Stick and bleed animal	40
MTMP3006B	Rod weasand	20
MTMP3007B	Seal weasand	10
MTMP3008B	Ring bung	40
MTMP3009B	Seal bung	20
MTMP3011B	Overview legging operation	10
MTMP3012B	Make first leg opening cuts	40
MTMP3013B	Make second leg opening cuts	30
MTMP3014B	Perform legging on small stock	40
MTMP3016A	Perform Y' cut	40
MTMP3021B	Explain opening cuts	10
MTMP3022B	Perform flanking cuts	60
MTMP3023B	Perform brisket cuts	40
MTMP3024B	Perform rumping cuts	40
MTMP3025B	Perform rosette cuts	40
MTMP3026B	Perform midline cuts	40
MTMP3031B	Scald and de-hair carcase	40
MTMP3032B	Operate pelt puller	40
MTMP3033B	Operate hide puller	60
MTMP3034B	Remove pelt manually	60
MTMP3036B	Bed dress carcase	160
MTMP3037B	Eviscerate animal carcase	80
MTMP3038B	Operate brisket cutter/saw	40
MTMP3039B	Eviscerate game shot carcase	40
MTMP3041B	Backdown pig carcase	20
MTMP3042B	Prepare head for inspection	40
MTMP3043A	Operate air knife	10
MTMP3044A	Drop sock and pull shoulder pelt	30

National ID	Training Package Unit Title	Maximum Nominal Hours
MTMP3045A	Undertake retain rail	20
MTMP3052B	Bone small stock carcase leg	150
MTMP3054B	Slice and trim leg small stock	150
MTMP3055B	Bone large stock carcase forequarter	150
MTMP3056B	Bone large stock carcase hindquarter	150
MTMP3057B	Slice and trim large stock forequarter	150
MTMP3058B	Slice and trim large stock hindquarter	150
MTMP3059B	Break carcase using a bandsaw	150
MTMP3060B	Operate leg boning machine	100
MTMP3061B	Operate trunk boning machine	100
MTMP3062A	Bone small stock carcase shoulder	150
MTMP3063A	Bone small stock carcase middle	150
MTMP3064A	Slice small stock carcase shoulder	75
MTMP3065A	Slice small stock carcase middle	75
MTMP3066A	Bone carcase using mechanical aids (large stock)	150
MTMP3071B	Perform ante-mortem inspection and make disposition	60
MTMP3072B	Perform post-mortem inspection and make disposition	90
MTMP3073A	Implement food safety program	60
MTMP3074A	Perform carcase Meat Hygiene Assessment	20
MTMP3075A	Perform process monitoring for Meat Hygiene Assessment	20
MTMP3076A	Perform boning room Meat Hygiene Assessment	20
MTMP3077A	Perform offal Meat Hygiene Assessment	20
MTMP3081B	Operate batch cooker	80
MTMP3082B	Operate continuous cooker	70
MTMP3083B	Operate press	50
MTMP3084B	Operate wet rendering process	100
MTMP3085B	Monitor boiler operations	60
MTMP3086B	Operate tallow processing plant	60
MTMP3087B	Operate blood processing plant	60
MTMP3088B	Produce rendered products hygienically	60
MTMP3089B	Render edible products	20
MTMP3090A	Implement a Quality Assurance program for rendering plant	60
MTMP3095A	Grade beef carcasses using Meat Standards Australia standards	30
MTMP3099A	Use standard product descriptions sheep/goats	30
MTMP3100A	Use standard product descriptions beef	40
MTMP3101A	Use standard product descriptions pork	40
MTMP3102A	Provide coaching	10
MTMP3103A	Provide mentoring	10
MTMP3104A	Use standard product descriptions kangaroos	20
MTMP3107A	Perform manual chemical lean testing	20
MTMP401A	Utilise refrigeration index	30
MTMP402A	Implement a Meat Hygiene Assessment program	30
MTMP403A	Oversee plant compliance with the Australian Standards for meat processing	20
MTMP404A	Apply meat science	30
MTMP405A	Conduct and validate pH/temperature declines to Meat Standards Australia standards	20
MTMP407A	Supervise new recruits	30
MTMPR201B	Prepare and operate bandsaw	20
MTMPS201B	Clean work area during operations	40
MTMPS203B	Operate scales and semi-automatic labelling machinery	80
MTMPS204B	Maintain production records	100
MTMPS205B	Clean chillers	20



National ID	Training Package Unit Title	Maximum Nominal Hours
MTMPS206B	Operate forklift in a specific workplace	60
MTMPS411B	Monitor meat preservation process	40
MTMPS412B	Monitor and overview the production of processed meats and smallgoods	80
MTMPS414A	Monitor and overview the production of Uncooked Comminuted Fermented Meat (UCFM)	30
MTMPS5601B	Assess and purchase livestock	80
MTMPS5602B	Analyse and develop enterprise systems for new opportunities	100
MTMPS5603B	Develop, manage and maintain quality systems	100
MTMPS5604B	Manage maintenance systems	80
MTMPS5605B	Manage utilities and energy	80
MTMPS5606B	Benchmark enterprise performance	80
MTMPS5607B	Manage and improve meat industry plant operations	100
MTMPS5608B	Manage environmental impacts of meat processing operations	90
MTMPS5609B	Manage, maintain and continuously improve OH&S plans and systems	100
MTMPS5610B	Manage transportation of meat, meat products and meat by-products	80
MTMPSR201B	Vacuum pack product	80
MTMPSR202A	Apply environmentally sustainable work practices	20
MTMPSR401B	Coordinate contracts	50
MTMPSR402B	Prepare and evaluate resource proposals	50
MTMPSR403B	Facilitate achievement of enterprise environmental policies and goals	50
MTMPSR404B	Foster a learning culture in a meat enterprise	50
MTMPSR405B	Build productive and effective workplace relationships	50
MTMPSR406B	Manage and maintain a food safety plan	50
MTMPSR5601B	Design and manage the food safety system	100
MTMPSR5602B	Manage meat processing systems for meat and meat product quality	100
MTMPSR5603B	Control cold chain (refrigeration) operations	100
MTMPSR5604B	Manage new product/process development	100
MTMPSR5605B	Establish new markets	80
MTMPSR5606B	Monitor legal requirements and business compliance	80
MTMR101B	Identify species and meat cuts	10
MTMR102B	Trim meat for further processing	8
MTMR103B	Store meat product	5
MTMR104B	Prepare minced meat and minced meat products	10
MTMR106B	Provide service to customers	7
MTMR107B	Process sales transactions	8
MTMR108A	Undertake minor routine maintenance	40
MTMR109A	Monitor meat temperature from receipt to sale	10
MTMR201B	Break and cut product using a bandsaw	10
MTMR202B	Provide advice on cooking and storage of meat products	20
MTMR203B	Select, weigh and package meat for sale	8
MTMR204B	Package product using manual packing and labelling equipment	10
MTMR207A	Use basic methods of meat cookery	44
MTMR208A	Vacuum pack product in a retail operation	80
MTMR209A	Undertake routine preventative maintenance	50
MTMR210A	Make and sell sausages	10
MTMR211A	Produce and sell value-added products	10
MTMR212A	Receive meat product	10
MTMR301B	Prepare specialised cuts	10

National ID	Training Package Unit Title	Maximum Nominal Hours
MTMR302B	Assess carcase/product quality	8
MTMR303B	Calculate yield of carcase or product	8
MTMR304B	Manage stock	10
MTMR305B	Meet customer needs	10
MTMR306B	Provide advice on nutritional role of meat	6
MTMR307B	Merchandise products and services	12
MTMR308B	Prepare and produce value-added products	10
MTMR309B	Prepare, roll, sew and net meat	8
MTMR310B	Bone and fillet poultry	8
MTMR311B	Cost and price meat products	10
MTMR312B	Prepare portion control to specifications	8
MTMR313B	Bone game meat	8
MTMR314A	Order stock in a meat enterprise	18
MTMR315A	Calculate and present statistical data in a meat enterprise	40
MTMR316A	Utilise the Meat Standards Australia system for beef to meet customer requirements	80
MTMR317A	Cure, corn and sell product	20
MTMR319A	Break carcasses for retail sale	40
MTMR320A	Locate, identify and assess cuts	40
MTMS101B	Handle materials and products	30
MTMS102B	Pack smallgoods product	30
MTMS14C	Prepare dry ingredients	16
MTMS201B	Blend meat product	60
MTMS205B	Package product using thermoform process	40
MTMS206B	Package product using gas flushing process	40
MTMS207B	Operate bar and coder systems	30
MTMS208B	Operate metal detection unit	20
MTMS210A	Select/identify and prepare casings	50
MTMS211A	Manually shape and form product	30
MTMS212A	Manually link and tie product	20
MTMS213A	Slice product using simple machinery	60
MTMS214A	Rotate stored meat	10
MTMS215A	Rotate meat product	10
MTMS216A	Inspect carton meat	50
MTMS218A	Measure and calculate routine workplace data	30
MTMS300A	Operate mixer/blender unit	70
MTMS301A	Cook, steam and cool product	20
MTMS302A	Prepare dried meat	40
MTMS303A	Fill casings	20
MTMS304A	Thaw product water	20
MTMS305A	Thaw product air	10
MTMS306A	Identify and repair equipment faults	40
MTMS309A	Operate product forming machinery	30
MTMS310A	Operate link and tie machinery	30
MTMS311A	Operate complex slicing and packaging machinery	30
MTMS32C	Sort meat	70
MTMS33C	Batch meat	40
MTMS34C	Prepare product formulations	30
MTMS38C	Smoke product	20
MTMS39C	Ferment and mature product	36
MTMSR201B	Prepare and slice meat cuts	30
MTMSR202B	Trim meat to specifications	20
MTMSR203B	Package product using automatic packing and labelling	30

National ID	Training Package Unit Title	Maximum Nominal Hours
	equipment	
MTMSR204B	Despatch meat product	20
MTMSR302B	Prepare primal cuts	35

## Qualifications which replace qualifications from the Australian Meat Industry Training Package MTM00

The following table provides an overview of the qualifications from the Australian Meat Industry Training Package - MTM07 which replace qualifications from the Australian Meat Industry Training Package - MTM00

Australian Meat Industry Training Package MTM00			Australian Meat Industry Training Package MTM07		
National ID	Qualification Title	Nominal Hours	National ID	Qualification Title	Nominal Hours
MTM10100	Certificate I in Meat Processing (Smallgoods)	280	MTM10107	Certificate I in Meat Processing (Smallgoods)	270
MTM10200	Certificate I in Meat Processing (Meat Retailing)	350	MTM10207	Certificate I in Meat Processing (Meat Retailing)	340
MTM20100	Certificate II in Meat Processing (Abattoirs)	400	MTM20107	Certificate II in Meat Processing (Abattoirs)	400
MTM20200	Certificate II in Meat Processing (Smallgoods)	280	MTM20207	Certificate II in Meat Processing (Smallgoods)	280
MTM20300	Certificate II in Meat Processing (Meat Retailing)	0	MTM20307	Certificate II in Meat Processing (Meat Retailing)	570
MTM20400	Certificate II in Meat Processing (Food Services)	404	MTM20407	Certificate II in Meat Processing (Food Services)	404
MTM30100	Certificate III in Meat Processing (Boning)	540	MTM30107	Certificate III in Meat Processing (Boning Room)	560
MTM30200	Certificate III in Meat Processing (Food Services)	0	MTM30207	Certificate III in Meat Processing (Food Services)	580
MTM30300	Certificate III in Meat Processing (Meat Safety)	590	MTM30307	Certificate III in Meat Processing (Meat Safety)	610
MTM30400	Certificate III in Meat Processing (Rendering)	500	MTM30407	Certificate III in Meat Processing (Rendering)	500
MTM30500	Certificate III in Meat Processing (Slaughtering)	550	MTM30507	Certificate III in Meat Processing (Slaughtering)	550
MTM30600	Certificate III in Meat Processing (General)	500	MTM30607	Certificate III in Meat Processing (General)	520
MTM30800	Certificate III in Meat Processing (Meat Retailing)	720	MTM30807	Certificate III in Meat Processing (Meat Retailing)	846*
	New Qualification		MTM30907	Certificate III in Meat Processing (Smallgoods - General)	370
MTM30700	Certificate III in Meat Processing (Smallgoods)	360	MTM31007	Certificate III in Meat Processing (Smallgoods - Manufacture)	360
MTM40100	Certificate IV in Meat Processing (Leadership)	0	MTM40107	Certificate IV in Meat Processing (Leadership)	610
MTM40200	Certificate IV in Meat Processing (Meat Safety)	950	MTM40207	Certificate IV in Meat Processing (Meat Safety)	950*
MTM40300	Certificate IV in Meat Processing (Quality Assurance)	490	MTM40307	Certificate IV in Meat Processing (Quality Assurance)	490
MTM40400	Certificate IV in Meat Processing (General)	0	MTM40407	Certificate IV in Meat Processing (General)	650
MTM50100	Diploma of Meat Processing	860	MTM50107	Diploma of Meat Processing	860
MTM50200	Diploma of Meat Processing (Meat Retailing)	0	MTM50207	Diploma of Meat Processing (Meat Retailing)	630
MTM60100	Advanced Diploma of Meat Processing	0	MTM60107	Advanced Diploma of Meat Processing	1060*

\* Nominal hours include hours from lower level qualifications as specified in the qualification packaging rules.

## Existing units of competency which are replaced by units of competency from the revised Australian Meat Industry - MTM07

The following table provides an overview of the units of competency from the Australian Meat Industry Training Package - MTM00 which are replaced by the units of competency from the Australian Meat Industry - MTM07

Australian Meat Industry Training Package MTM00			Australian Meat Industry Training Package MTM07		
National ID	Units of Competency Title	Hrs	National ID	Unit of Competency Title	Hrs
MTMCOR401A	Manage own work performance	20	MTMCOR401B	Manage own work performance	20
MTMCOR402A	Facilitate quality assurance process	30	MTMCOR402B	Facilitate Quality Assurance process	30
MTMMP11B	Sharpen knives	40	MTMMP11C	Sharpen knives	40
MTMMP1B	Maintain personal equipment	20	MTMMP1C	Maintain personal equipment	20
MTMMP2B	Apply hygiene and sanitation practices	40	MTMMP2C	Apply hygiene and sanitation practices	40
MTMMP38B	Split carcase	40	MTMMP38C	Split carcase	40
MTMMP3B	Apply quality assurance practices	40	MTMMP3C	Apply Quality Assurance practices	40
MTMMP46B	Develop and Implement A QA Program for Rendering Plant	60	MTMMP46C	Develop and implement Quality Assurance program for a rendering plant	60
MTMMP48B	Handle Animals Humanely While Conducting Ante-mortem Inspection	20	MTMMP48C	Handle animals humanely while conducting ante-mortem inspection	20
MTMMP4B	Follow safe work policies and procedures	40	MTMMP4C	Follow safe work policies and procedures	40
MTMMP53B	Collect and prepare standard samples	40	MTMMP53C	Collect and prepare standard samples	40
MTMMP5B	Communicate in the workplace	40	MTMMP5C	Communicate in the workplace	40
MTMMP64B	Specify Beef Product Using Aus-meat Language	40	MTMMP64C	Specify beef product using AUS-MEAT language	40
MTMMP65B	Specify Sheep Product Using Aus-meat Language	30	MTMMP65C	Specify sheep product using AUS-MEAT language	30
MTMMP66B	Specify Pork Product Using Aus-meat Language	40	MTMMP66C	Specify pork product using AUS-MEAT language	40
MTMMP67B	Assess product in chillers	80	MTMMP67C	Assess product in chillers	80
MTMMP68B	Bone neck	30	MTMMP68C	Bone neck	30
MTMMP69B	Lead communication in the workplace	20	MTMMP69C	Lead communication in the workplace	20
MTMMP6B	Overview the meat industry	20	MTMMP6C	Overview the meat industry	20
MTMMP70B	Participate in OH&S risk control process	20	MTMMP70C	Participate in OH&S risk control process	20
MTMMP72B	Facilitate hygiene and sanitation performance	30	MTMMP72C	Facilitate hygiene and sanitation performance	30
MTMMP76B	Conduct statistical analysis of process	80	MTMMP76C	Conduct statistical analysis of process	80
MTMMP77B	Participate in product recall	40	MTMMP77C	Participate in product recall	40
MTMMP77B	Participate in product recall	40	MTMMP79C	Participate in ongoing development and implementation of a HACCP and Quality Assurance system	60

Australian Meat Industry Training Package MTM00			Australian Meat Industry Training Package MTM07		
National ID	Units of Competency Title	Hrs	National ID	Unit of Competency Title	Hrs
MTMMP79B	Participate in ongoing development and implementation of a HACCP & QA system	60	MTMMP79C	Participate in ongoing development and implementation of a HACCP and Quality Assurance system	60
MTMMP80B	Inspect Transportation Container/vehicle	10	MTMMP80C	Inspect transportation container/vehicle	10
MTMMP81B	Maintain abattoir design and construction standards	40	MTMMP81C	Maintain abattoir design and construction standards	40
MTMMP82B	Collect evidence for prosecution	20	MTMMP82C	Collect evidence for prosecution	20
MTMMP83B	Establish sampling program	40	MTMMP83C	Establish sampling program	40
MTMMP84B	Oversee humane handling of animals	20	MTMMP84C	Oversee humane handling of animals	20
MTMMP87B	Inspect game meat	40	MTMMP87C	Inspect game meat	40
MTMMP88B	Inspect poultry	40	MTMMP88C	Inspect poultry	40
MTMMP89B	Inspect ratites	20	MTMMP89C	Inspect ratites	20
MTMMP90B	Manage/oversee an external audit of the establishment's quality system	20	MTMMP90C	Manage/oversee an external audit of the establishment's quality system	20
MTMMP91B	Oversee export requirements	40	MTMMP91C	Oversee export requirements	40
MTMP2002A	Prepare animals for slaughter	40	MTMP2002B	Prepare animals for slaughter	40
MTMP2003A	Feed race and restrain animal	20	MTMP2004A	Feed race	20
MTMP2003A	Feed race and restrain animal	20	MTMP2005A	Restrain animal	20
MTMP2001A	Overview Animal Welfare and Handling Requirements	20	MTMP2006A	Apply animal welfare and handling requirements	20
	No Previous Equivalent		MTMP2007A	Perform emergency kill	20
	No Previous Equivalent		MTMP2009A	Unload livestock	10
MTMP2011A	Identify Animals Using Electronic Systems	20	MTMP2011B	Identify animals using electronic systems	20
MTMP2012A	Shackle animal	20	MTMP2012B	Shackle animal	20
MTMP2013A	Operate electrical stimulator	10	MTMP2013B	Operate electrical stimulator	10
MTMP2014A	Remove head	10	MTMP2014B	Remove head	10
MTMP2015A	Cut hocks	10	MTMP2015B	Cut hocks	10
MTMP2016A	Mark brisket	10	MTMP2016B	Mark brisket	10
MTMP2017A	Skin head	40	MTMP2017B	Skin head	40
MTMP2018A	Complete changeover operation	10	MTMP2018B	Complete changeover operation	10
MTMP2020A	Trim pig pre-evisceration	40	MTMP2020B	Trim pig pre-evisceration	40
MTMP2021A	Number carcass and head	10	MTMP2021B	Number carcass and head	10
MTMP2022A	Punch pelts	20	MTMP2022B	Punch pelts	20
MTMP2023A	Remove brisket wool	10	MTMP2023B	Remove brisket wool	10
MTMP2024A	Prepare Hide/pelt for Removal	20	MTMP2024B	Prepare hide/pelt for removal	20
MTMP2019A	Bag tail and remove tag	20	MTMP2025A	Bag tail	20
MTMP2019A	Bag tail and remove tag	20	MTMP2026A	Remove and record tag	20

Australian Meat Industry Training Package MTM00			Australian Meat Industry Training Package MTM07		
National ID	Units of Competency Title	Hrs	National ID	Unit of Competency Title	Hrs
	No Previous Equivalent		MTMP2027A	Seal/drain urinary tract	10
	No Previous Equivalent		MTMP2028A	Singe carcase	10
	No Previous Equivalent		MTMP2029A	Shave carcase	10
	No Previous Equivalent		MTMP2030A	Flush carcase	20
MTMP2031A	Operate Scalding/dehairing Equipment	40	MTMP2031B	Operate scalding/de-hairing equipment	40
MTMP2032A	Operate whizzard knife	10	MTMP2032B	Operate whizzard knife	10
MTMP2033A	Operate rise and fall platform	10	MTMP2033B	Operate rise and fall platform	10
MTMP2034A	Operate vacuum blood collection process	20	MTMP2034B	Operate vacuum blood collection process	20
MTMP2035A	Operate nose roller	20	MTMP2035B	Operate nose roller	20
MTMP2036A	Operate pneumatic cutter	10	MTMP2036B	Operate pneumatic cutter	10
MTMP2037A	Operate circular saw	10	MTMP2037B	Operate circular saw	10
MTMP2038A	Prepare Carcase and Equipment for Hide/pelt Puller	10	MTMP2038B	Prepare carcase and equipment for hide/pelt puller	10
MTMP2039A	Operate tenderiser	10	MTMP2039B	Operate tenderiser	10
MTMP2040A	Operate mincer	20	MTMP2040B	Operate mincer	20
MTMP2042A	Operate new technology or process	20	MTMP2042B	Operate new technology or process	20
MTMP2043A	Operate sterivac equipment	20	MTMP2043B	Operate sterivac equipment	20
MTMP2041A	De-rind/de-nude Meat Cuts	10	MTMP2044A	De-rind meat cuts	10
MTMP2041A	De-rind/de-nude Meat Cuts	10	MTMP2045A	De-nude meat cuts	10
	No Previous Equivalent		MTMP2046A	Operate rib puller	10
	No Previous Equivalent		MTMP2047A	Operate frenching machine	10
	No Previous Equivalent		MTMP2048A	Operate cubing machine	20
MTMPSR301A	Cure and corn product	20	MTMP2049A	Cure and corn product in a meat processing plant	20
	No Previous Equivalent		MTMP2050A	Operate head splitter	10
MTMP2051A	Trim neck	20	MTMP2051B	Trim neck	20
MTMP2052A	Trim forequarter to specification	20	MTMP2052B	Trim forequarter to specification	20
MTMP2053A	Trim hindquarter to specification	20	MTMP2053B	Trim hindquarter to specification	20
MTMP2054A	Inspect Hindquarter and Remove Contamination	20	MTMP2054B	Inspect hindquarter and remove contamination	20
MTMP2055A	Inspect Forequarter and Remove Contamination	20	MTMP2055B	Inspect forequarter and remove contamination	20
	No Previous Equivalent		MTMP2057A	Remove spinal cord	20
	No Previous Equivalent		MTMP2058A	Operate jaw breaker	10
MTMP2061A	Grade carcase	80	MTMP2061B	Grade carcase	80
MTMP2062A	Weigh carcase	20	MTMP2062B	Weigh carcase	20
MTMP2063A	Operate semi-automatic tagging machine	40	MTMP2063B	Operate semi-automatic tagging machine	40
MTMP2064A	Measure fat	20	MTMP2064B	Measure fat	20

Australian Meat Industry Training Package MTM00			Australian Meat Industry Training Package MTM07		
National ID	Units of Competency Title	Hrs	National ID	Unit of Competency Title	Hrs
MTMP2065A	Label and stamp carcass	20	MTMP2065B	Label and stamp carcass	20
MTMP2066A	Wash carcass	10	MTMP2066B	Wash carcass	10
	No Previous Equivalent		MTMP2067A	Operate a decontamination unit	10
	No Previous Equivalent		MTMP2068A	Remove tenderloin	20
MTMP2071A	Inspect meat for defects	40	MTMP2071B	Inspect meat for defects	40
MTMP2072A	Assemble and prepare cartons	20	MTMP2072B	Assemble and prepare cartons	20
MTMP2074A	Identify cuts and specifications	60	MTMP2074B	Identify cuts and specifications	60
MTMP2075A	Pack meat product	60	MTMP2075B	Pack meat products	60
MTMP2081A	Operate carton-sealing machine	20	MTMP2081B	Operate carton sealing machine	20
MTMP2082A	Operate carton scales	20	MTMP2082B	Operate carton scales	20
MTMP2083A	Operate strapping machine	20	MTMP2083B	Operate strapping machine	20
MTMP2084A	Operate carton-forming machine	20	MTMP2084B	Operate carton forming machine	20
MTMP2085A	Operate Automatic CI Determination Machine	20	MTMP2085B	Operate automatic CL determination machine	20
	No Previous Equivalent		MTMP2086A	Operate bag forming equipment	10
MTMP2091A	Assess dentition	10	MTMP2091B	Assess dentition	10
MTMP2092A	Drop tongue	10	MTMP2092B	Drop tongue	10
MTMP2093A	Wash head	10	MTMP2093B	Wash head	10
MTMP2094A	Bone head	40	MTMP2094B	Bone head	40
MTMP2095A	Remove cheek meat	20	MTMP2095B	Remove cheek meat	20
MTMP2096A	Bar head and remove cheek meat	20	MTMP2096B	Bar head and remove cheek meat	20
MTMP2102A	Process thick skirts	10	MTMP2102B	Process thick skirts	10
MTMP2115A	Process thin skirts	10	MTMP2115B	Process thin skirts	10
MTMP2103A	Process heart	10	MTMP2116A	Process offal	10
MTMP2104A	Process lips	10	MTMP2116A	Process offal	10
MTMP2105A	Process head meat	10	MTMP2116A	Process offal	10
MTMP2106A	Process weasand	10	MTMP2116A	Process offal	10
MTMP2107A	Process kidney	10	MTMP2116A	Process offal	10
MTMP2108A	Process tongue	10	MTMP2116A	Process offal	10
MTMP2109A	Process liver	10	MTMP2116A	Process offal	10
MTMP2110A	Process brains	10	MTMP2116A	Process offal	10
MTMP2111A	Process tail	10	MTMP2116A	Process offal	10
MTMP2113A	Process tendons	10	MTMP2116A	Process offal	10
MTMP2114A	Process spinal cord	10	MTMP2116A	Process offal	10
MTMP2112A	Process runners (gold beaters)	40	MTMP2117A	Process runners	40



Australian Meat Industry Training Package MTM00			Australian Meat Industry Training Package MTM07		
National ID	Units of Competency Title	Hrs	National ID	Unit of Competency Title	Hrs
MTMP2118A	Overview offal processing	20	MTMP2118A	Overview offal processing	20
MTMP2121A	Prepare and trim honeycomb	30	MTMP2121B	Prepare and trim honeycomb	30
MTMP2122A	Recover mountain chain	30	MTMP2122B	Recover mountain chain	30
MTMP2123A	Further process tripe	30	MTMP2123B	Further process tripe	30
MTMP2124A	Trim processed tripe	20	MTMP2124B	Trim processed tripe	20
MTMP2125A	Process small stock tripe	20	MTMP2125B	Process small stock tripe	20
MTMP2126A	Process bibles	20	MTMP2126B	Process bibles	20
	No Previous Equivalent		MTMP2127A	Process maws	20
MTMP2131A	Prepare and Despatch Meat Product Orders	80	MTMP2131B	Prepare and despatch meat product orders	80
MTMP2132A	Load out product	40	MTMP2132B	Loadout meat product	40
MTMP2133A	Store carcass product	20	MTMP2133B	Store carcass product	20
MTMP2134A	Store carton product	20	MTMP2134B	Store carton product	20
MTMP2135A	Locate Storage Areas and Product	20	MTMP2135B	Locate storage areas and product	20
MTMP2136A	Complete repack operation	40	MTMP2136B	Complete re-pack operation	40
	No Previous Equivalent		MTMP2137A	Bag carcass	10
MTMP2141A	Overview Offal Processing On the Slaughter Floor	20	MTMP2141B	Overview offal processing on the slaughter floor	20
MTMP2142A	Present offal for inspection	20	MTMP2142B	Present offal for inspection	20
MTMP2143A	Separate offal	20	MTMP2143B	Separate offal	20
MTMP2144A	Trim offal fat	10	MTMP2144B	Trim offal fat	10
MTMP2145A	Separate and tie runners	10	MTMP2145B	Separate and tie runners	10
MTMP2147A	Recover thin skirts	20	MTMP2147B	Recover thin skirts	20
MTMP2146A	Remove thick skirts (flares in pigs)	20	MTMP2148A	Remove thick skirts	20
MTMP2146A	Remove thick skirts (flares in pigs)	20	MTMP2149A	Remove flares	20
	No Previous Equivalent		MTMP2150A	Recover offal	40
MTMP2151A	Overview Hide/pelt/skin Processing	20	MTMP2151B	Overview hide/pelt/skin processing	20
MTMP2152A	Trim hide or skin	40	MTMP2152B	Trim hide or skin	40
MTMP2153A	Salt hide or skin	40	MTMP2153B	Salt hide or skin	40
MTMP2154A	Grade hide or skin	60	MTMP2154B	Grade hide or skin	60
MTMP2155A	Despatch hide or skin	40	MTMP2155B	Despatch hide or skin	40
	No Previous Equivalent		MTMP2156A	Treat hides chemically	20
	No Previous Equivalent		MTMP2157A	Chill/ice hides	20
	No Previous Equivalent		MTMP2158A	Crop pelts	20
MTMP2161A	Overview fellmongering operations	20	MTMP2161B	Overview fellmongering operations	20
MTMP2162A	Chemically treat skins for fellmongering	20	MTMP2162B	Chemically treat skins for fellmongering process	20

Australian Meat Industry Training Package MTM00			Australian Meat Industry Training Package MTM07		
National ID	Units of Competency Title	Hrs	National ID	Unit of Competency Title	Hrs
MTMP2163A	Prepare chemicals for fellmongering	30	MTMP2163B	Prepare chemicals for fellmongering process	30
MTMP2164A	Operate wool drier and press	30	MTMP2164B	Operate wool drier and press	30
MTMP2165A	Perform sweating operation on fellmongered skins	30	MTMP2165B	Perform sweating operation on fellmongered skins	30
MTMP2166A	Perform skin fleshing operation	30	MTMP2166B	Perform skin fleshing operation	30
MTMP2167A	Skirt and weigh fellmongered wool	20	MTMP2167B	Skirt and weigh fellmongered wool	20
	No Previous Equivalent		MTMP2168A	Operate wool puller	30
MTMP2171A	Dispose of condemned carcase	10	MTMP2171B	Dispose of condemned carcase	10
MTMP2172A	Skin condemned carcase	40	MTMP2172B	Skin condemned carcase	40
MTMP2173A	Eviscerate condemned carcase	20	MTMP2173B	Eviscerate condemned carcase	20
MTMP2175A	Process paunch	40	MTMP2175B	Process paunch	40
MTMP2176A	Process Slink By-products	10	MTMP2176B	Process slink by-products	10
MTMP2177A	Process pet meat	40	MTMP2177B	Process pet meat	40
	No Previous Equivalent		MTMP2178A	Skin slinks	20
	No Previous Equivalent		MTMP2179A	Process blood	20
MTMP2181A	Overview rendering process	20	MTMP2181B	Overview rendering process	20
MTMP2182A	Operate hogger	40	MTMP2182B	Operate hogger	40
MTMP2183A	Operate blow line	40	MTMP2183B	Operate blow line	40
MTMP2184A	Operate meat meal mill	40	MTMP2184B	Operate meat meal mill	40
MTMP2185A	Operate waste recovery system	30	MTMP2185B	Operate waste recovery systems	30
MTMP2186A	Pack and despatch rendered product	40	MTMP2186B	Pack and despatch rendered products	40
MTMP2187A	Break Down and Bone Carcase for Pet Meat or Rendering	40	MTMP2187B	Break down and bone carcase for pet meat or rendering	40
MTMP2188A	Operate air filtration system	40	MTMP2188B	Operate air filtration system	40
MTMP2191A	Clean ironwork	20	MTMP2192A	Clean carcase hanging equipment	20
	No Previous Equivalent		MTMP2193A	Clean amenities and grounds	20
MTMP2196A	Overview cleaning program	20	MTMP2196B	Overview cleaning program	20
MTMP2197A	Clean after operations - boning room	40	MTMP2197B	Clean after operations boning room	40
MTMP2198A	Clean After Operations - Slaughter Floor	40	MTMP2198B	Clean after operations slaughter floor	40
MTMP2201A	Transport food	40	MTMP2201B	Transport food	40
MTMP3001A	Knock and stun animal	40	MTMP3001B	Knock and stun animal	40
MTMP3002A	Stick and bleed animal	40	MTMP3002B	Stick and bleed animal	40
MTMP3006A	Rod weasand	20	MTMP3006B	Rod weasand	20
MTMP3007A	Seal weasand	10	MTMP3007B	Seal weasand	10
MTMP3008A	Ring bung	40	MTMP3008B	Ring bung	40
MTMP3009A	Seal bung	20	MTMP3009B	Seal bung	20

Australian Meat Industry Training Package MTM00			Australian Meat Industry Training Package MTM07		
National ID	Units of Competency Title	Hrs	National ID	Unit of Competency Title	Hrs
MTMP3011A	Explain legging operation	10	MTMP3011B	Overview legging operation	10
MTMP3012A	Make first leg (opening) cuts	40	MTMP3012B	Make first leg opening cuts	40
MTMP3013A	Make second leg (opening) cuts	30	MTMP3013B	Make second leg opening cuts	30
MTMP3014A	Perform legging on small stock	40	MTMP3014B	Perform legging on small stock	40
MTMP3025A	Perform rosette cuts	40	MTMP3016A	Perform Y' cut	40
MTMP3021A	Explain opening cuts	10	MTMP3021B	Explain opening cuts	10
MTMP3022A	Perform flanking cuts	60	MTMP3022B	Perform flanking cuts	60
MTMP3023A	Perform brisket cuts	40	MTMP3023B	Perform brisket cuts	40
MTMP3024A	Perform rumping cuts	40	MTMP3024B	Perform rumping cuts	40
MTMP3025A	Perform rosette cuts	40	MTMP3025B	Perform rosette cuts	40
MTMP3026A	Perform midline cuts	40	MTMP3026B	Perform midline cuts	40
MTMP3031A	Scald and dehair carcase	40	MTMP3031B	Scald and de-hair carcase	40
MTMP3032A	Operate pelt puller	40	MTMP3032B	Operate pelt puller	40
MTMP3033A	Operate hide puller	60	MTMP3033B	Operate hide puller	60
MTMP3034A	Remove pelt manually	60	MTMP3034B	Remove pelt manually	60
MTMP3036A	Bed dress carcase	160	MTMP3036B	Bed dress carcase	160
MTMP3037A	Eviscerate animal carcase	80	MTMP3037B	Eviscerate animal carcase	80
MTMP3038A	Operate Brisket Cutter/saw	40	MTMP3038B	Operate brisket cutter/saw	40
MTMP3039A	Eviscerate game shot carcase	40	MTMP3039B	Eviscerate game shot carcase	40
MTMP3041A	Backdown a pig carcase	20	MTMP3041B	Backdown pig carcase	20
MTMP3042A	Prepare head for inspection	40	MTMP3042B	Prepare head for inspection	40
MTMP2032A	Operate whizzard knife	10	MTMP3043A	Operate air knife	10
	No Previous Equivalent		MTMP3044A	Drop sock and pull shoulder pelt	30
MTMP2056A	Perform retain rail operations	20	MTMP3045A	Undertake retain rail	20
MTMP3052A	Bone small stock carcase - leg	150	MTMP3052B	Bone small stock carcase leg	150
MTMP3054A	Slice and Trim Leg - Small Stock	150	MTMP3054B	Slice and trim leg small stock	150
MTMP3055A	Bone carcase - forequarter	150	MTMP3055B	Bone large stock carcase forequarter	150
MTMP3056A	Bone Carcase - Hindquarter	150	MTMP3056B	Bone large stock carcase hindquarter	150
MTMP3057A	Slice and trim forequarter	150	MTMP3057B	Slice and trim large stock forequarter	150
MTMP3058A	Slice and trim hindquarter	150	MTMP3058B	Slice and trim large stock hindquarter	150
MTMP3059A	Break carcase using a bandsaw	150	MTMP3059B	Break carcase using a bandsaw	150
MTMP3060A	Operate leg boning machine	100	MTMP3060B	Operate leg boning machine	100
MTMP3061A	Operate trunk boning machine	100	MTMP3061B	Operate trunk boning machine	100
MTMP3051A	Bone Small Stock Carcase - Shoulder and Middle	150	MTMP3062A	Bone small stock carcase shoulder	150

Australian Meat Industry Training Package MTM00			Australian Meat Industry Training Package MTM07		
National ID	Units of Competency Title	Hrs	National ID	Unit of Competency Title	Hrs
MTMP3051A	Bone Small Stock Carcase - Shoulder and Middle	150	MTMP3063A	Bone small stock carcase middle	150
MTMP3053A	Slice and Trim Shoulder and Middle - Small Stock	150	MTMP3064A	Slice small stock carcase shoulder	75
MTMP3053A	Slice and Trim Shoulder and Middle - Small Stock	150	MTMP3065A	Slice small stock carcase middle	75
	No Previous Equivalent		MTMP3066A	Bone carcase using mechanical aids (large stock)	150
MTMP3071A	Perform Ante-mortem Inspection and Make Disposition	60	MTMP3071B	Perform ante-mortem inspection and make disposition	60
MTMP3072A	Perform Post-mortem Inspection and Make Disposition	90	MTMP3072B	Perform post-mortem inspection and make disposition	90
	No Previous Equivalent		MTMP3073A	Implement food safety program	60
	No Previous Equivalent		MTMP3074A	Perform carcase Meat Hygiene Assessment	20
	No Previous Equivalent		MTMP3075A	Perform process monitoring for Meat Hygiene Assessment	20
	No Previous Equivalent		MTMP3076A	Perform boning room Meat Hygiene Assessment	20
	No Previous Equivalent		MTMP3077A	Perform offal Meat Hygiene Assessment	20
MTMP3081A	Operate batch cooker	80	MTMP3081B	Operate batch cooker	80
MTMP3082A	Operate continuous cooker	70	MTMP3082B	Operate continuous cooker	70
MTMP3083A	Operate press	50	MTMP3083B	Operate press	50
MTMP3084A	Operate wet rendering process	100	MTMP3084B	Operate wet rendering process	100
	No Previous Equivalent		MTMP3085B	Monitor boiler operations	60
MTMP3086A	Operate tallow processing plant	60	MTMP3086B	Operate tallow processing plant	60
MTMP3087A	Operate blood processing plant	60	MTMP3087B	Operate blood processing plant	60
MTMP3088A	Produce rendered products hygienically	60	MTMP3088B	Produce rendered products hygienically	60
MTMP3089A	Render edible products	20	MTMP3089B	Render edible products	20
MTMMP46B	Develop and Implement A QA Program for Rendering Plant	60	MTMP3090A	Implement a Quality Assurance program for rendering plant	60
MTMP3098A	Grade Beef Carcasses to Meat Standards Australia Requirements	30	MTMP3095A	Grade beef carcasses using Meat Standards Australia standards	30
MTMMP65C	Specify sheep product using AUS-MEAT language	30	MTMP3099A	Use standard product descriptions sheep/goats	30
MTMMP64B	Specify Beef Product Using Aus-meat Language	40	MTMP3100A	Use standard product descriptions beef	40
MTMMP66B	Specify Pork Product Using Aus-meat Language	40	MTMP3101A	Use standard product descriptions pork	40
	No Previous Equivalent		MTMP3102A	Provide coaching	10
	No Previous Equivalent		MTMP3103A	Provide mentoring	10
	No Previous Equivalent		MTMP3104A	Use standard product descriptions kangaroos	20
	No Previous Equivalent		MTMP3107A	Perform manual chemical lean testing	20
MTMP401A	Utilise refrigeration index	30	MTMP401A	Utilise refrigeration index	30
MTMP402A	Implement a Meat Hygiene Assessment program	30	MTMP402A	Implement a Meat Hygiene Assessment program	30

Australian Meat Industry Training Package MTM00			Australian Meat Industry Training Package MTM07		
National ID	Units of Competency Title	Hrs	National ID	Unit of Competency Title	Hrs
MTMP403A	Oversee plant compliance with the Australian Standards for meat processing	20	MTMP403A	Oversee plant compliance with the Australian Standards for meat processing	20
MTMP3096A	Overview of Meat Science Relating to Eating Qualities of Meat	30	MTMP404A	Apply meat science	30
	No Previous Equivalent		MTMP405A	Conduct and validate pH/temperature declines to Meat Standards Australia standards	20
MTMP407A	Supervise new recruits	30	MTMP407A	Supervise new recruits	30
MTMPR201A	Prepare and Operate Bandsaw	20	MTMPR201B	Prepare and operate bandsaw	20
MTMPS201A	Clean work area during operations	40	MTMPS201B	Clean work area during operations	40
MTMPS203A	Operate Scales and Semi-automatic Labelling Machinery	80	MTMPS203B	Operate scales and semi-automatic labelling machinery	80
MTMPS204A	Maintain production records	100	MTMPS204B	Maintain production records	100
MTMPS205A	Clean chillers	20	MTMPS205B	Clean chillers	20
MTMPS206A	Operate forklift in specific workplace	60	MTMPS206B	Operate forklift in a specific workplace	60
MTMPS411A	Monitor meat preservation process	40	MTMPS411B	Monitor meat preservation process	40
MTMPS412A	Monitor and overview the production of processed meats and smallgoods	80	MTMPS412B	Monitor and overview the production of processed meats and smallgoods	80
MTMPS414A	Monitor and overview the production of Uncooked Comminuted Fermented Meat (UCFM)	30	MTMPS414A	Monitor and overview the production of Uncooked Comminuted Fermented Meat (UCFM)	30
MTMPS5601A	Assess and purchase livestock	80	MTMPS5601B	Assess and purchase livestock	80
MTMPS5602A	Analyse and develop enterprise systems for new opportunities	100	MTMPS5602B	Analyse and develop enterprise systems for new opportunities	100
MTMPS5603A	Develop, manage and maintain quality systems	100	MTMPS5603B	Develop, manage and maintain quality systems	100
MTMPS5604A	Manage maintenance systems	80	MTMPS5604B	Manage maintenance systems	80
MTMPS5605A	Manage utilities and energy	80	MTMPS5605B	Manage utilities and energy	80
MTMPS5606A	Benchmark enterprise performance	80	MTMPS5606B	Benchmark enterprise performance	80
MTMPS5607A	Manage and improve meat industry plant operations	100	MTMPS5607B	Manage and improve meat industry plant operations	100
MTMPS5608A	Manage environmental impacts of meat processing operations	90	MTMPS5608B	Manage environmental impacts of meat processing operations	90
MTMPS5609A	Manage, maintain and continuously improve occupational health and safety plans and systems	100	MTMPS5609B	Manage, maintain and continuously improve OH&S plans and systems	100
MTMPS5610A	Manage transportation of meat, meat products and meat by-products	80	MTMPS5610B	Manage transportation of meat, meat products and meat by-products	80
MTMPSR201A	Vacuum pack product	80	MTMPSR201B	Vacuum pack product	80

Australian Meat Industry Training Package MTM00			Australian Meat Industry Training Package MTM07		
National ID	Units of Competency Title	Hrs	National ID	Unit of Competency Title	Hrs
	No Previous Equivalent		MTMPSR202A	Apply environmentally sustainable work practices	20
MTMPSR401A	Coordinate contracts	0	MTMPSR401B	Coordinate contracts	50
MTMPSR402A	Prepare and evaluate resource proposals	0	MTMPSR402B	Prepare and evaluate resource proposals	50
MTMPSR403A	Facilitate achievement of enterprise environmental policies and goals	50	MTMPSR403B	Facilitate achievement of enterprise environmental policies and goals	50
MTMPSR404A	Foster a learning culture in a meat enterprise	0	MTMPSR404B	Foster a learning culture in a meat enterprise	50
MTMPSR405A	Build productive and effective workplace relationships	50	MTMPSR405B	Build productive and effective workplace relationships	50
MTMPSR406A	Manage and maintain a food safety plan	50	MTMPSR406B	Manage and maintain a food safety plan	50
MTMPSR5601A	Design and manage the food safety system	100	MTMPSR5601B	Design and manage the food safety system	100
MTMPSR5602A	Manage meat processing systems for meat and meat product quality	100	MTMPSR5602B	Manage meat processing systems for meat and meat product quality	100
MTMPSR5603A	Control cold chain (refrigeration) operations	100	MTMPSR5603B	Control cold chain (refrigeration) operations	100
MTMPSR5604A	Manage new product/process development	100	MTMPSR5604B	Manage new product/process development	100
MTMPSR5605A	Establish new markets	80	MTMPSR5605B	Establish new markets	80
MTMPSR5606A	Monitor legal requirements and business compliance	80	MTMPSR5606B	Monitor legal requirements and business compliance	80
MTMR101A	Identify species and meat cuts	10	MTMR101B	Identify species and meat cuts	10
MTMR102A	Trim meat for further processing	8	MTMR102B	Trim meat for further processing	8
MTMR103A	Store meat product	5	MTMR103B	Store meat product	5
MTMR104A	Prepare minced meat and minced meat products	10	MTMR104B	Prepare minced meat and minced meat products	10
MTMR106A	Provide service to customers	7	MTMR106B	Provide service to customers	7
MTMR107A	Process sales transactions	8	MTMR107B	Process sales transactions	8
FDFOPTRM1A	Conduct minor routine preventative maintenance	40	MTMR108A	Undertake minor routine maintenance	40
	No Previous Equivalent		MTMR109A	Monitor meat temperature from receipt to sale	10
MTMR201A	Break and Cut Product Using A Bandsaw	10	MTMR201B	Break and cut product using a bandsaw	10
MTMR202A	Provide Advice On Cooking and Storage of Meat Products	20	MTMR202B	Provide advice on cooking and storage of meat products	20
MTMR203A	Select, Weigh and Package Meat for Sale	8	MTMR203B	Select, weigh and package meat for sale	8
MTMR204A	Package Product Using Manual Packing and Labelling Equipment	8	MTMR204B	Package product using manual packing and labelling equipment	10
MTMR205B	Make sausages	10	MTMR210A	Make and sell sausages	10
MTMR206B	Produce value added products	10	MTMR211A	Produce and sell value-added products	10
	No Previous Equivalent		MTMR212A	Receive meat product	10
THHBCC01A	Use basic methods of cookery	44	MTMR207A	Use basic methods of meat cookery	44

Australian Meat Industry Training Package MTM00			Australian Meat Industry Training Package MTM07		
National ID	Units of Competency Title	Hrs	National ID	Unit of Competency Title	Hrs
MTMPSR201A	Vacuum pack product	80	MTMR208A	Vacuum pack product in a retail operation	80
FDFOPTRM2A	Conduct routine preventive maintenance	50	MTMR209A	Undertake routine preventative maintenance	50
MTMR301A	Prepare specialised cuts	10	MTMR301B	Prepare specialised cuts	10
MTMR302A	Assess Carcase/product Quality	8	MTMR302B	Assess carcase/product quality	8
MTMR303A	Calculate yield of carcase or product	8	MTMR303B	Calculate yield of carcase or product	8
MTMR304A	Manage stock	10	MTMR304B	Manage stock	10
MTMR305A	Meet customer needs	10	MTMR305B	Meet customer needs	10
MTMR306A	Provide advice on the nutritional role of meat	6	MTMR306B	Provide advice on nutritional role of meat	6
MTMR307A	Merchandise products, services	12	MTMR307B	Merchandise products and services	12
MTMR308A	Prepare and Produce Value Added Products	10	MTMR308B	Prepare and produce value-added products	10
MTMR309A	Prepare, roll, sew and net meat	8	MTMR309B	Prepare, roll, sew and net meat	8
MTMR310A	Bone and Fillet Poultry	8	MTMR310B	Bone and fillet poultry	8
MTMR311A	Cost and Price Meat Products	10	MTMR311B	Cost and price meat products	10
MTMR312A	Prepare portion control to specifications	8	MTMR312B	Prepare portion control to specifications	8
MTMR313A	Bone game meat	8	MTMR313B	Bone game meat	8
WRRI.3A	Order stock	18	MTMR314A	Order stock in a meat enterprise	18
	No Previous Equivalent		MTMR315A	Calculate and present statistical data in a meat enterprise	40
	No Previous Equivalent		MTMR316A	Utilise the Meat Standards Australia system for beef to meet customer requirements	80
MTMPSR301B	Cure and corn product	20	MTMR317A	Cure, corn and sell products	20
	No Previous Equivalent		MTMR318A	Assess and sell poultry product	10
MTMSR301B	Break carcase into primal cuts	40	MTMR319A	Break carcasses for retail sale	40
	No Previous Equivalent		MTMR320A	Locate, identify and assess cuts	40
MTMS101A	Handle materials and products	30	MTMS101B	Handle materials and products	30
MTMS102A	Pack smallgoods product	30	MTMS102B	Pack smallgoods product	30
MTMS14B	Prepare dry ingredients	16	MTMS14C	Prepare dry ingredients	16
MTMS201A	Blend meat product	60	MTMS201B	Blend meat product	60
MTMS205A	Package product using thermoform process	40	MTMS205B	Package product using thermoform process	40
MTMS206A	Package product using gas flushing process	40	MTMS206B	Package product using gas flushing process	40
MTMS207A	Operate bar and coder system	30	MTMS207B	Operate bar and coder systems	30
MTMS208A	Operate metal detection unit	20	MTMS208B	Operate metal detection unit	20
MTMPS202A	Re-inspect boneless meat	40	MTMS210A	Select/identify and prepare casings	50
MTMS202A	Prepare and fill casings	50	MTMS210A	Select/identify and prepare casings	50
MTMS202A	Prepare and fill casings	50	MTMS211A	Manually shape and form product	30
MTMS203A	Shape and form product	30	MTMS211A	Manually shape and form product	30

Australian Meat Industry Training Package MTM00			Australian Meat Industry Training Package MTM07		
National ID	Units of Competency Title	Hrs	National ID	Unit of Competency Title	Hrs
	No Previous Equivalent		MTMS212A	Manually link and tie product	20
MTMS204A	Slice meat product	60	MTMS213A	Slice product using simple machinery	60
MTMS209A	Rotate stored meat and meat product	20	MTMS214A	Rotate stored meat	10
MTMS209A	Rotate stored meat and meat product	20	MTMS215A	Rotate meat product	10
MTMPS202A	Re-inspect boneless meat	40	MTMS216A	Inspect carton meat	50
FDFOPTNUM2A	Measure and calculate routine workplace data	30	MTMS218A	Measure and calculate routine workplace data	30
MTMS35B	Operate Silent/bowl Cutter to Produce Specified Products	70	MTMS300A	Operate mixer/blender unit	70
MTMS301A	Cook, steam and cool product	20	MTMS301A	Cook, steam and cool product	20
	No Previous Equivalent		MTMS302A	Prepare dried meat	40
	No Previous Equivalent		MTMS303A	Fill casings	20
	No Previous Equivalent		MTMS304A	Thaw product water	20
	No Previous Equivalent		MTMS305A	Thaw product air	10
	No Previous Equivalent		MTMS306A	Identify and repair equipment faults	40
	No Previous Equivalent		MTMS309A	Operate product forming machinery	30
	No Previous Equivalent		MTMS310A	Operate link and tie machinery	30
	No Previous Equivalent		MTMS311A	Operate complex slicing and packaging machinery	30
MTMS32B	Sort meat	70	MTMS32C	Sort meat	70
MTMS33B	Batch meat	40	MTMS33C	Batch meat	40
MTMS34B	Prepare product formulations	30	MTMS34C	Prepare product formulations	30
MTMS38B	Smoke product	20	MTMS38C	Smoke product	20
MTMS39B	Ferment and mature product	36	MTMS39C	Ferment and mature product	36
MTMSR201A	Prepare and Slice Meat Cuts	30	MTMSR201B	Prepare and slice meat cuts	30
MTMSR202A	Trim meat to specifications	20	MTMSR202B	Trim meat to specifications	20
MTMSR203A	Package Product Using Automatic Packaging and Labelling Equipment	30	MTMSR203B	Package product using automatic packing and labelling equipment	30
MTMSR204A	Despatch meat product	20	MTMSR204B	Despatch meat product	20
MTMSR302A	Prepare primal cuts	35	MTMSR302B	Prepare primal cuts	35



## Traineeships, Apprenticeships and Pre-Apprenticeships

The following table provides a summary of the qualifications in the Australian Meat Industry Training Package MTM07 and the accredited traineeship, apprenticeship and pre-apprenticeship courses they will replace.

Australian Meat Industry Training Package MTM00			Australian Meat Industry Training Package MTM07		
National ID	Qualification Title	Nominal Hours	National ID	Qualification Title	Nominal Hours
<b>TRAINEESHIP</b>					
MTM20100	Certificate II in Meat Processing (Abattoirs)	400	MTM20107	Certificate II in Meat Processing (Abattoirs)	400
MTM20200	Certificate II in Meat Processing (Smallgoods)	488	MTM20207	Certificate II in Meat Processing (Smallgoods)	280
MTM20400	Certificate II in Meat Processing (Food Services)	404	MTM20407	Certificate II in Meat Processing (Food Services)	404
MTM30100	Certificate III in Meat Processing (Boning)	300	MTM30107	Certificate III in Meat Processing (Boning Room)	560
MTM30400	Certificate III in Meat Processing (Rendering)	300	MTM30407	Certificate III in Meat Processing (Rendering)	500
MTM30500	Certificate III in Meat Processing (Slaughtering)	300	MTM30507	Certificate III in Meat Processing (Slaughtering)	550
MTM30600	Certificate III in Meat Processing (General)	310	MTM30607	Certificate III in Meat Processing (General)	520
MTM30700	Certificate III in Meat Processing (Smallgoods)	360	MTM30907	Certificate III in Meat Processing (Smallgoods - General)	370
			MTM31007	Certificate III in Meat Processing (Smallgoods - Manufacture)	360
MTM40100	Certificate IV in Meat Processing (Leadership)	430	MTM40107	Certificate IV in Meat Processing (Leadership)	610
MTM40300	Certificate IV in Meat Processing (Quality Assurance)	490	MTM40307	Certificate IV in Meat Processing (Quality Assurance)	490
<b>APPRENTICESHIP</b>					
MTM30800	Certificate III in Meat Processing (Meat Retailing)	720	MTM30807	Certificate III in Meat Processing (Meat Retailing)	846
<b>PRE-APPRENTICESHIP</b>					
MTM10200 (Pathway ES31)	Certificate I in Meat Processing (Meat Retailing)	600	MTM10207	Certificate I in Meat Processing (Meat Retailing)	600*

\* A Pre-Apprenticeship pathway has not been established against this qualification.

## **Examples of Training Package Programs**

Units of competency may be customised so that the tasks involved in demonstrating competence are designed to meet the requirements of an individual enterprise or to satisfy regulations in a particular state or territory.

Each qualification in the Australian Meat Industry Training Package MTM07 may be customised to meet the context in which the training is taking place. A qualification can also be customised to accommodate a learner's chosen career pathway.

The following are examples of suitable training programs for Australian Meat Industry Training Package MTM07. The models are not intended to be prescriptive but illustrate ways that qualifications can be achieved.

Training Program # 1

MTM10107 - Certificate I in Meat Processing (Smallgoods)

<b>Qualification Title</b>	Certificate I in Meat Processing (Smallgoods)
<b>Qualification Code</b>	MTM10107
<b>Qualification Packaging Rules</b>	Complete eight units in total. Complete all six compulsory core units. Complete two technical units.

Unit Code	Unit Title	Nominal Hours
<b>Compulsory Core Units</b>		
FDFCORBM2A	Use basic mathematical concepts	20
MTMMP2C	Apply hygiene and sanitation practices	40
MTMMP3C	Apply Quality Assurance practices	40
MTMMP4C	Follow safe work policies and procedures	40
MTMMP5C	Communicate in the workplace	40
MTMMP6C	Overview the meat industry	20
<b>Technical Units</b>		
MTMPS201B	Clean work area during operations	40
MTMS101B	Handle materials and products	30
<b>TOTAL</b>		270

Training Program # 2

MTM10207 - Certificate I in Meat Processing (Meat Retailing)

<b>Qualification Title</b>	Certificate I in Meat Processing (Meat Retailing)
<b>Qualification Code</b>	MTM10207
<b>Qualification Packaging Rules</b>	Complete sixteen units in total. Complete all five compulsory core units. Complete all ten compulsory technical units. Complete one optional technical unit.

Unit Code	Unit Title	Nominal Hours
<b>Compulsory Core Units</b>		
FDFCORBM2A	Use basic mathematical concepts	20
MTMMP2C	Apply hygiene and sanitation practices	40
MTMMP4C	Follow safe work policies and procedures	40
MTMMP5C	Communicate in the workplace	40
MTMMP6C	Overview the meat industry	20
<b>Compulsory Technical Units</b>		
MTMMP11C	Sharpen knives	40
MTMMP1C	Maintain personal equipment	20
MTMR101B	Identify species and meat cuts	10
MTMR102B	Trim meat for further processing	8
MTMR103B	Store meat product	5
MTMR104B	Prepare minced meat and minced meat products	10
MTMR106B	Provide service to customers	7
MTMR203B	Select, weigh and package meat for sale	8
PRMCL38A	Clean a food handling area	15
HLTFA301B	Apply first aid	20
<b>Optional Technical Units</b>		
MTMR107A	Process sales transactions	8
<b>TOTAL</b>		<b>311</b>

Training Program # 3

MTM20107 - Certificate II in Meat Processing (Abattoirs)

<b>Qualification Title</b>	Certificate II in Meat Processing (Abattoirs)
<b>Qualification Code</b>	MTM20107
<b>Qualification Packaging Rules</b>	Complete all six compulsory core units. Complete technical units to the value of 20 points. Note: - Up to 15 points from a Certificate III in Meat Processing from the Abattoirs sector can be selected. - A maximum of two units can be selected from the Meat Retailing or Smallgoods sectors (each unit will be valued at 2 points)

Unit Code	Unit Title	Nominal Hours	Points
<b>Compulsory Core Units</b>			
MTMMP1C	Maintain personal equipment	20	-
MTMMP2C	Apply hygiene and sanitation practices	40	-
MTMMP3C	Apply Quality Assurance practices	40	-
MTMMP4C	Follow safe work policies and procedures	40	-
MTMMP5C	Communicate in the workplace	40	-
MTMMP6C	Overview the meat industry	20	-
<b>Technical Units</b>			
<b>Trim carcase</b>			
MTMMP11C	Sharpen knives	40	4
<b>Process offal on slaughter floor</b>			
MTMP2102B	Process thick skirts*	10	1
MTMP2115B	Process thin skirts*	10	1
MTMP2141B	Overview offal processing on the slaughter floor	20	2
MTMP2142B	Present offal for inspection*	20	2
MTMP2143B	Separate offal*	20	2
MTMP2144B	Trim offal fat*	10	1
MTMP2145B	Separate and tie runners*	10	1
MTMP2147B	Recover thin skirts*	20	2
MTMP2148A	Remove thick skirts*	20	1
MTMP2149A	Remove flares	20	1
<b>General</b>			
HLTFA301B	Apply first aid	20	2
<b>TOTAL</b>		420	20

\* MTMMP11C Sharpen knives is a pre-requisite unit

Training Program # 4

MTM20207 - Certificate II in Meat Processing (Smallgoods)

<b>Qualification Title</b>	Certificate II in Meat Processing (Smallgoods)
<b>Qualification Code</b>	MTM20207
<b>Qualification Packaging Rules</b>	Complete the requirements for Certificate I in Meat Processing (Smallgoods). Complete a minimum of eight technical units. Note: - One of the eight technical units can be selected from a Certificate II from this or any other Training Package.

Unit Code	Unit Title	Nominal Hours
<b>Compulsory Core Units from Certificate I in Meat Processing (Smallgoods)</b>		
FDFCORBM2A	Use basic mathematical concepts	20
MTMMP2C	Apply hygiene and sanitation practices	40
MTMMP3C	Apply Quality Assurance practices	40
MTMMP4C	Follow safe work policies and procedures	40
MTMMP5C	Communicate in the workplace	40
MTMMP6C	Overview the meat industry	20
<b>Technical Units from Certificate I in Meat Processing (Smallgoods)</b>		
MTMS101B	Handle materials and products	30
MTMPS201B	Clean work area during operations	40
<b>Technical Units from Certificate II in Meat Processing (Smallgoods)</b>		
MTMMP11C	Sharpen knives	40
MTMMP67C	Assess product in chillers	80
MTMP2054B	Inspect hindquarter and remove contamination	20
MTMP2055B	Inspect forequarter and remove contamination	20
MTMS214A	Rotate stored meat	10
MTMS215A	Rotate meat product	10
MTMSR201B	Prepare and slice meat cuts	30
MTMSR202B	Trim meat to specifications	20
<b>TOTAL</b>		<b>500</b>

This model training program includes units and hours from the Certificate I in Meat Processing (Smallgoods) as specified in the Qualification Packaging Rules.

Training Program # 5

MTM20307 - Certificate II in Meat Processing (Meat Retailing)

<b>Qualification Title</b>	Certificate II in Meat Processing (Meat Retailing)
<b>Qualification Code</b>	MTM20307
<b>Qualification Packaging Rules</b>	Complete the requirements for Certificate I in Meat Processing (Meat Retailing). Complete eleven units from the Certificate II in Meat Processing (Meat Retailing). Complete all ten compulsory technical units. Complete on optional technical unit.

Unit Code	Unit Title	Nominal Hours
<b>Compulsory Core Units from Certificate I in Meat Processing (Meat Retailing)</b>		
FDFCORBM2A	Use basic mathematical concepts	20
MTMMP2C	Apply hygiene and sanitation practices	40
MTMMP4C	Follow safe work policies and procedures	40
MTMMP5C	Communicate in the workplace	40
MTMMP6C	Overview the meat industry	20
<b>Compulsory Technical Units from Certificate I in Meat Processing (Meat Retailing)</b>		
MTMMP11C	Sharpen knives	40
MTMMP1C	Maintain personal equipment	20
MTMR101B	Identify species and meat cuts	10
MTMR102B	Trim meat for further processing	8
MTMR103B	Store meat product	5
MTMR104B	Prepare minced meat and minced meat products	10
MTMR106B	Provide service to customers	7
MTMR203B	Select, weigh and package meat for sale	8
PRMCL38A	Clean a food handling area	15
HLTFA301B	Apply first aid	20
<b>Optional Technical Units from Certificate I in Meat Processing (Meat Retailing)</b>		
MTMR107A	Process sales transactions	8
<b>Compulsory Technical Units from Certificate II in Meat Processing (Meat Retailing)</b>		
MTMMP3C	Apply Quality Assurance practices	40
MTMPR201B	Prepare and operate bandsaw	20
MTMR201B	Break and cut product using a bandsaw <sup>#</sup>	10
MTMR202B	Provide advice on cooking and storage of meat products <sup>€</sup>	20
MTMR204B	Package product using manual packing and labelling equipment	10
MTMR210A	Make and sell sausages	10
MTMR211A	Produce and sell value-added products	10
MTMR207A	Use basic methods of meat cookery	44
MTMSR201B	Prepare and slice meat cuts <sup>#</sup>	30
MTMSR202B	Trim meat to specifications	20
<b>Optional Technical Units from Certificate II in Meat Processing (Meat Retailing)</b>		
MTMSR204B	Despatch meat product	20
<b>TOTAL</b>		<b>545</b>

<sup>#</sup> MTMPR201B Prepare and operate bandsaw is a prerequisite for this unit

<sup>€</sup> MTMR106B Provide service to customers is a prerequisite for this unit

This model training program includes units and hours from the Certificate I in Meat Processing (Meat Retailing) as specified in the Qualification Packaging Rules.

Training Program # 6

MTM20407 - Certificate II in Meat Processing (Food Services)

<b>Qualification Title</b>	Certificate II in Meat Processing (Food Services)
<b>Qualification Code</b>	MTM20407
<b>Qualification Packaging Rules</b>	<p>Complete fourteen units in total.                  Complete all six compulsory core units.                  Complete eight technical units.                  Note:                  - The eight technical units can be selected from a Certificate I and/or Certificate II from the Abattoirs, Smallgoods, Meat Retailing and/or Food Processing sectors.                  - Units selected from the Abattoirs sector must be worth 2 or more points (if a 1-point unit is selected, then an additional unit must be selected to make up the 2 points).</p>

Unit Code	Unit Title	Nominal Hours
<b>Compulsory Core Units</b>		
MTMMP1C	Maintain personal equipment	20
MTMMP2C	Apply hygiene and sanitation practices	40
MTMMP3C	Apply Quality Assurance practices	40
MTMMP4C	Follow safe work policies and procedures	40
MTMMP5C	Communicate in the workplace	40
MTMMP6C	Overview the meat industry	20
<b>Technical Units</b>		
<b>Abattoirs</b>		
MTMP2082B	Operate carton scales	20
MTMPSR201B	Vacuum pack product	80
<b>Smallgoods</b>		
MTMSR203B	Package product using automatic packing and labelling equipment	30
MTMSR204B	Despatch meat product	20
<b>Meat Retail/Food Services</b>		
MTMR102B	Trim meat for further processing	8
MTMR103B	Store meat product	5
MTMR203B	Select, weigh and package meat for sale	8
MTMR204B	Package product using manual packing and labelling equipment	10
<b>TOTAL</b>		<b>381</b>



Training Program # 7

MTM30107 - Certificate III in Meat Processing (Boning Room)

<b>Qualification Title</b>	Certificate III in Meat Processing (Boning Room)
<b>Qualification Code</b>	MTM30107
<b>Qualification Packaging Rules</b>	Complete all six compulsory core units. Complete technical units to the value of 30 points.

Unit Code	Unit Title	Nominal Hours	Points
<b>Compulsory Core Units</b>			
MTMMP1C	Maintain personal equipment	20	-
MTMMP2C	Apply hygiene and sanitation practices	40	-
MTMMP3C	Apply Quality Assurance practices	40	-
MTMMP4C	Follow safe work policies and procedures	40	-
MTMMP5C	Communicate in the workplace	40	-
MTMMP6C	Overview the meat industry	20	-
<b>Technical Units</b>			
MTMP3056B	Bone large stock carcass hindquarter*	150	15
MTMP3059B	Break carcass using a bandsaw <sup>±</sup>	150	15
<b>Prerequisite Units</b>			
MTMMP11C*	Sharpen knives	40	-
MTMPR201B <sup>±</sup>	Prepare and operate bandsaw	20	-
<b>TOTAL</b>		560	30

<sup>±</sup> MTMPR201B Prepare and operate bandsaw is a prerequisite for this unit

\* MTMMP11C Sharpen knives is a prerequisite for this unit

Training Program # 8

MTM30207 - Certificate III in Meat Processing (Food Services)

<b>Qualification Title</b>	Certificate III in Meat Processing (Food Services)
<b>Qualification Code</b>	MTM30207
<b>Qualification Packaging Rules</b>	<p>Complete twelve units in total.                      Complete all six compulsory core units.                      Complete six technical units.</p> <p>Note:                      - The six technical units can be selected from a Certificate III fro the Abattoirs, Smallgoods, Meat Retailing and/or Food Processing sectors.                      - Units selected from the Abattoirs sector must be worth 4 or more points.</p>

Unit Code	Unit Title	Nominal Hours
<b>Compulsory Core Units</b>		
MTMMP1C	Maintain personal equipment	20
MTMMP2C	Apply hygiene and sanitation practices	40
MTMMP3C	Apply Quality Assurance practices	40
MTMMP4C	Follow safe work policies and procedures	40
MTMMP5C	Communicate in the workplace	40
MTMMP6C	Overview the meat industry	20
<b>Technical Units</b>		
<b>Abattoirs</b>		
MTMP3057B	Slice and trim large stock forequarter*	150
MTMP3058B	Slice and trim large stock hindquarter*	150
<b>Meat Retailing/Food Services</b>		
MTMR302B	Assess carcase/product quality	8
MTMR308B	Prepare and produce value-added products	10
MTMR309B	Prepare, roll, sew and net meat	8
MTMR312B	Prepare portion control to specifications*	8
<b>Prerequisite Unit*</b>		
MTMMP11C	Sharpen knives	40
<b>TOTAL</b>		<b>574</b>

\* MTMMP11C Sharpen knives is a prerequisite for this unit

Training Program # 9

MTM30307 - Certificate III in Meat Processing (Meat Safety)

<b>Qualification Title</b>	Certificate III in Meat Processing (Meat Safety)
<b>Qualification Code</b>	MTM30307
<b>Qualification Packaging Rules</b>	<p>Complete all six compulsory units.                  Complete all six compulsory technical units.                  Complete optional technical units to minimum of 6 points.                  Note:                  - There are four units marked with a + which may be brought down from MTM40207 Certificate IV in Meat Processing (Meat Safety). Each unit brought down will have a value of 3 points.</p>

Unit Code	Unit Title	Nominal Hours	Points
<b>Compulsory Core Units</b>			
MTMMP1C	Maintain personal equipment	20	-
MTMMP2C	Apply hygiene and sanitation practices	40	-
MTMMP3C	Apply Quality Assurance practices	40	-
MTMMP4C	Follow safe work policies and procedures	40	-
MTMMP5C	Communicate in the workplace	40	-
MTMMP6C	Overview the meat industry	20	-
<b>Compulsory Technical Units</b>			
BSBFLM312A	Contribute to team effectiveness	30	-
MTMMP48C <sup>±</sup>	Handle animals humanely while conducting ante-mortem inspection	20	-
MTMMP80C	Inspect transportation container/vehicle	10	-
MTMP3071B	Perform ante-mortem inspection and make disposition <sup>±</sup>	60	-
MTMP3072B	Perform post-mortem inspection and make disposition*	90	-
MTMP3073A	Implement food safety program	60	-
<b>Optional Technical Units</b>			
MTMP3075A	Perform process monitoring for Meat Hygiene Assessment	20	2
PMLDATA200A	Record and present data	60	2
PMLSAMP400B	Obtain representative samples in accordance with sampling plan	20	3
<b>Prerequisite Unit</b>			
MTMMP11C*	Sharpen knives	40	-
<b>TOTAL</b>		610	7

<sup>±</sup> MTM48C Handle animals humanely while conducting ante-mortem inspection is a prerequisite for this unit

\* MTMMP11C Sharpen knives is a prerequisite for this unit

Training Program # 10

MTM30407 - Certificate III in Meat Processing (Rendering)

<b>Qualification Title</b>	Certificate III in Meat Processing (Rendering)
<b>Qualification Code</b>	MTM30407
<b>Qualification Packaging Rules</b>	Complete all six compulsory core units. Complete technical units to the value of 30 points.

Unit Code	Unit Title	Nominal Hours	Points
<b>Compulsory Core Units</b>			
MTMMP1C	Maintain personal equipment	20	-
MTMMP2C	Apply hygiene and sanitation practices	40	-
MTMMP3C	Apply Quality Assurance practices	40	-
MTMMP4C	Follow safe work policies and procedures	40	-
MTMMP5C	Communicate in the workplace	40	-
MTMMP6C	Overview the meat industry	20	-
<b>Technical Units</b>			
MTMP3081B	Operate batch cooker	80	8
MTMP3082B	Operate continuous cooker	70	7
MTMP3083B	Operate press	50	5
MTMP3084B	Operate wet rendering process	100	10
<b>TOTAL</b>		500	30

Training Program # 11

MTM30507 - Certificate III in Meat Processing (Slaughtering)

<b>Qualification Title</b>	Certificate III in Meat Processing (Slaughtering)
<b>Qualification Code</b>	MTM30507
<b>Qualification Packaging Rules</b>	Complete all six compulsory core units. Complete technical units to the value of 30 points.

Unit Code	Unit Title	Nominal Hours	Points
<b>Compulsory Core Units</b>			
MTMMP1C	Maintain personal equipment	20	-
MTMMP2C	Apply hygiene and sanitation practices	40	-
MTMMP3C	Apply Quality Assurance practices	40	-
MTMMP4C	Follow safe work policies and procedures	40	-
MTMMP5C	Communicate in the workplace	40	-
MTMMP6C	Overview the meat industry	20	-
<b>Technical Units</b>			
<b><i>Slaughter floor operations</i></b>			
MTMP3001B	Knock and stun animal	40	4
MTMP3002B	Stick and bleed animal	40	4
<b><i>Seal digestive tract</i></b>			
MTMP3006B	Rod weasand	20	2
MTMP3007B	Seal weasand	10	1
MTMP3008B	Ring bung	40	4
MTMP3009B	Seal bung	20	2
<b><i>Perform opening cuts</i></b>			
MTMP3021B	Explain opening cuts*	10	1
MTMP3022B	Perform flanking cuts*	60	6
MTMP3023B	Perform brisket cuts#	40	4
MTMP3043A	Operate air knife	10	2
<b>Prerequisite Units</b>			
MTMMP11C*	Sharpen knives	40	-
MTMP3021B#	Explain opening cuts	10	-
<b>TOTAL</b>		<b>540</b>	<b>30</b>

\* MTMMP11C Sharpen knives is a prerequisite for this unit

# MTMP3021B Explain opening cuts is a prerequisite for this unit

Training Program # 12

MTM30607 - Certificate III in Meat Processing (General)

<b>Qualification Title</b>	Certificate III in Meat Processing (General)
<b>Qualification Code</b>	MTM30607
<b>Qualification Packaging Rules</b>	<p>Complete all six compulsory core units.                      Complete technical units to the value of 30 points from any stream at Certificate III level.</p> <p>Note:                      - There are four units marked with a + which may be brought down from MTM40207 Certificate IV in Meat Processing (Meat Safety). Each unit brought down will have a value of 3 points.</p>

Unit Code	Unit Title	Nominal Hours	Points
<b>Compulsory Core Units</b>			
MTMMP1C	Maintain personal equipment	20	-
MTMMP2C	Apply hygiene and sanitation practices	40	-
MTMMP3C	Apply Quality Assurance practices	40	-
MTMMP4C	Follow safe work policies and procedures	40	-
MTMMP5C	Communicate in the workplace	40	-
MTMMP6C	Overview the meat industry	20	-
<b>Technical Units</b>			
PMA SUP130B	Follow established work plan	10	3
MTMP3095A	Grade beef carcasses using Meat Standards Australia standards	30	3
MTMP3099A	Use standard product descriptions sheep/goats	30	2
MTMP3100A	Use standard product descriptions beef	40	2
MTMP3101A	Use standard product descriptions pork	40	2
BSBFLM312A	Contribute to team effectiveness	30	3
PMLSAMP201A	Handle and transport samples or equipment	40	3
MTMP3102A	Provide coaching	10	3
PMLMAIN300B	Maintain the laboratory fit for purpose	20	3
<b>Technical Units from Certificate IV in Meat Processing (Meat Safety)</b>			
MTMMP88C	Inspect poultry +	40	3
MTMP403A	Oversee plant compliance with the Australian Standards for meat processing	20	3
<b>TOTAL</b>		510	30

Training Program # 13

MTM30807 - Certificate III in Meat Processing (Meat Retailing)

<b>Qualification Title</b>	Certificate III in Meat Processing (Meat Retailing)
<b>Qualification Code</b>	MTM30807
<b>Qualification Packaging Rules</b>	Complete the requirements for Certificate I in Meat Processing (Meat Retailing) and Certificate II in Meat Processing (Meat Retailing). Complete all thirteen compulsory technical units. Complete three optional technical units.

Unit Code	Unit Title	Nominal Hours
<b>Compulsory Core Units from Certificate I in Meat Processing (Meat Retailing)</b>		
FDFCORBM2A	Use basic mathematical concepts	20
MTMMP2C	Apply hygiene and sanitation practices	40
MTMMP4C	Follow safe work policies and procedures	40
MTMMP5C	Communicate in the workplace	40
MTMMP6C	Overview the meat industry	20
<b>Compulsory Technical Units from Certificate I in Meat Processing (Meat Retailing)</b>		
MTMMP11C	Sharpen knives	40
MTMMP1C	Maintain personal equipment	20
MTMR101B	Identify species and meat cuts	10
MTMR102B	Trim meat for further processing	8
MTMR103B	Store meat product	5
MTMR104B	Prepare minced meat and minced meat products	10
MTMR106B	Provide service to customers	7
MTMR203B	Select, weigh and package meat for sale	8
PRMCL38A	Clean a food handling area	15
HLTFA301B	Apply first aid	20
<b>Optional Technical Units from Certificate I in Meat Processing (Meat Retailing)</b>		
MTMR107A	Process sales transactions	8
<b>Compulsory Technical Units from Certificate II in Meat Processing (Meat Retailing)</b>		
MTMMP3C	Apply Quality Assurance practices	40
MTMPR201B	Prepare and operate bandsaw	20
MTMR201B	Break and cut product using a bandsaw <sup>‡</sup>	10
MTMR202B	Provide advice on cooking and storage of meat products <sup>€</sup>	20
MTMR204B	Package product using manual packing and labelling equipment	10
MTMR210A	Make and sell sausages	10
MTMR211A	Produce and sell value-added products	10
MTMR207A	Use basic methods of meat cookery	44
MTMSR201B	Prepare and slice meat cuts	30
MTMSR202B	Trim meat to specifications	20
<b>Optional Technical Units from Certificate II in Meat Processing (Meat Retailing)</b>		
MTMSR204B	Despatch meat product	20
<b>Compulsory Technical Units from Certificate III in Meat Processing (Meat Retailing)</b>		
BSBCMN317A	Meet customer needs and expectations	20
MTMR301B	Prepare specialised cuts	10
MTMR302B	Assess carcase/product quality	8
MTMR303B	Calculate yield of carcase or product	8
MTMR304B	Manage stock	10
MTMR305B	Meet customer needs <sup>€</sup>	10
MTMR306B	Provide advice on nutritional role of meat	6
MTMR307B	Merchandise products and services	12
MTMR308B	Prepare and produce value-added products	10
MTMR317A	Cure, corn and sell product	20

Unit Code	Unit Title	Nominal Hours
MTMR318A	Assess and sell poultry product	10
MTMR319A	Break carcasses for retail sale	40
MTMR320A	Locate, identify and assess cuts	40
MTMSR302B	Prepare primal cuts	35
<b>Optional Technical Units from Certificate III in Meat Processing (Meat Retailing)</b>		
MTMR311B	Cost and price meat products	10
MTMR314A	Order stock in a meat enterprise	18
MTMR309B	Prepare, roll, sew and net meat	8
MTMR310B	Bone and fillet poultry	8
WRRS1B	Sell products and services	18
<b>TOTAL</b>		<b>846</b>

# *MTMMP11C Sharpen knives* is a prerequisite for this unit

± *MTMMP201B Prepare and operate bandsaw* is a prerequisite for this unit

€ *MTMR106B Provide service to customers* is a prerequisite for this unit

This model training program includes units and hours from the Certificate I and Certificate II in Meat Processing (Meat Retailing) as specified in the Qualification Packaging Rules.



Training Program # 14

MTM30907 - Certificate III in Meat Processing (Smallgoods – General)

<b>Qualification Title</b>	Certificate III in Meat Processing (Smallgoods - General)
<b>Qualification Code</b>	MTM30907
<b>Qualification Packaging Rules</b>	Complete the requirements for the Certificate I in Meat Processing (Smallgoods) and the Certificate II in Meat Processing (Smallgoods). Complete a minimum of eight technical units.

Unit Code	Unit Title	Nominal Hours
<b>Compulsory Core Units from Certificate I in Meat Processing (Smallgoods)</b>		
FDFCORBM2A	Use basic mathematical concepts	20
MTMMP2C	Apply hygiene and sanitation practices	40
MTMMP3C	Apply Quality Assurance practices	40
MTMMP4C	Follow safe work policies and procedures	40
MTMMP5C	Communicate in the workplace	40
MTMMP6C	Overview the meat industry	20
<b>Technical Units from Certificate I in Meat Processing (Smallgoods)</b>		
MTMPS201B	Clean work area during operations	40
MTMS101B	Handle materials and products	30
<b>Technical Units from Certificate II in Meat Processing (Smallgoods)</b>		
MTMMP11C	Sharpen knives	40
MTMMP67C	Assess product in chillers	80
MTMP2055B	Inspect forequarter and remove contamination	20
MTMS214A	Rotate stored meat	10
MTMS215A	Rotate meat product	10
MTMSR201B	Prepare and slice meat cuts	30
MTMSR202B	Trim meat to specifications	20
<b>Technical Units from Certificate III in Meat Processing (Smallgoods)</b>		
MTMP3100A	Use standard product descriptions beef	40
MTMP3101A	Use standard product descriptions pork	40
MTMR317A	Cure, corn and sell product	20
MTMS201B	Blend meat product	60
MTMS300A	Operate mixer/blender unit	70
MTMS311A	Operate complex slicing and packaging machinery	30
MTMS32C	Sort meat	70
MTMS33C	Batch meat	40
<b>TOTAL</b>		<b>850</b>

Training Program # 15

MTM31007 - Certificate III in Meat Processing (Smallgoods -  
Manufacture)

<b>Qualification Title</b>	Certificate III in Meat Processing (Smallgoods - Manufacture)
<b>Qualification Code</b>	MTM31007
<b>Qualification Packaging Rules</b>	Complete the requirements for the Certificate I in Meat Processing (Smallgoods) and the Certificate II in Meat Processing (Smallgoods). Complete a minimum of eight manufacture units. Complete a maximum of two optional technical units.

Unit Code	Unit Title	Nominal Hours
<b>Compulsory Core Units from Certificate I in Meat Processing (Smallgoods)</b>		
FDFCORBM2A	Use basic mathematical concepts	20
MTMMP2C	Apply hygiene and sanitation practices	40
MTMMP3C	Apply Quality Assurance practices	40
MTMMP4C	Follow safe work policies and procedures	40
MTMMP5C	Communicate in the workplace	40
MTMMP6C	Overview the meat industry	20
<b>Technical Units from Certificate I in Meat Processing (Smallgoods)</b>		
MTMPS201B	Clean work area during operations	40
MTMS101B	Handle materials and products	30
<b>Technical Units from Certificate II in Meat Processing (Smallgoods)</b>		
MTMMP11C	Sharpen knives	40
MTMMP67C	Assess product in chillers	80
MTMP2055B	Inspect forequarter and remove contamination	20
MTMS214A	Rotate stored meat	10
MTMS215A	Rotate meat product	10
MTMSR201B	Prepare and slice meat cuts	30
MTMSR202B	Trim meat to specifications	20
<b>Manufacture Units</b>		
MTMS201B	Blend meat product	60
MTMS300A	Operate mixer/blender unit	70
MTMS301A	Cook, steam and cool product	20
MTMS302A	Prepare dried meat	40
MTMS32C	Sort meat	70
MTMS33C	Batch meat	40
MTMS38C	Smoke product	20
MTMS39C	Ferment and mature product	36
<b>Optional Technical Units</b>		
MTMS306A	Identify and repair equipment faults	40
TAADL301A	Provide training through instruction and demonstration of work skills	40
<b>TOTAL</b>		<b>916</b>

Training Program # 16

MTM40107 - Certificate IV in Meat Processing (Leadership)

<b>Qualification Title</b>	Certificate IV in Meat Processing (Leadership)
<b>Qualification Code</b>	MTM40107
<b>Qualification Packaging Rules</b>	Complete eighteen units in total. Complete all ten compulsory core units. Complete eight technical units. Note: - One of the eight technical units can be selected from a Certificate IV or Diploma from this or any other Training Package.

Unit Code	Unit Title	Nominal Hours
<b>Compulsory Core Units</b>		
MTMCOR401B	Manage own work performance	20
MTMCOR402B	Facilitate Quality Assurance process	30
MTMMP1C	Maintain personal equipment	20
MTMMP2C	Apply hygiene and sanitation practices	40
MTMMP3C	Apply Quality Assurance practices	40
MTMMP4C	Follow safe work policies and procedures	40
MTMMP5C	Communicate in the workplace	40
MTMMP6C	Overview the meat industry	20
MTMMP70C	Participate in OH&S risk control process #	20
<b>Technical Units</b>		
BSBCM404A	Develop Teams and Individuals	40
BSBCM418A	Address customer needs	30
MTMMP69C	Lead communication in the workplace	20
MTMPSR401B	Coordinate contracts	50
MTMPSR402B	Prepare and evaluate resource proposals	50
MTMPSR403B	Facilitate achievement of enterprise environmental policies and goals	50
MTMPSR404B	Foster a learning culture in a meat enterprise	50
MTMPSR406B	Manage and maintain a food safety plan	50
<b>TOTAL</b>		<b>610</b>

# MTMMP4C Follow safe work policies and procedures is a prerequisite for this unit

Training Program # 17

MTM40207 - Certificate IV in Meat Processing (Meat Safety)

<b>Qualification Title</b>	Certificate IV in Meat Processing (Meat Safety)
<b>Qualification Code</b>	MTM40207
<b>Qualification Packaging Rules</b>	Complete the requirements for the Certificate III in Meat Processing (Meat Safety). Complete all ten compulsory core units. Complete eight technical units.

Unit Code	Unit Title	Nominal Hours
<b>Compulsory Core Units</b>		
<b>Level II Core</b>		
MTMMP1C	Maintain personal equipment	20
MTMMP2C	Apply hygiene and sanitation practices	40
MTMMP3C	Apply Quality Assurance practices	40
MTMMP4C	Follow safe work policies and procedures	40
MTMMP5C	Communicate in the workplace	40
MTMMP6C	Overview the meat industry	20
<b>Level IV Core</b>		
MTMCOR401B	Manage own work performance	20
MTMCOR402B	Facilitate Quality Assurance process	30
MTMMP70C	Participate in OH&S risk control process <sup>#</sup>	20
MTMMP72C	Facilitate hygiene and sanitation performance <sup>±</sup>	30
<b>Technical Units</b>		
MTMMP81C	Maintain abattoir design and construction standards	40
MTMMP82C	Collect evidence for prosecution	20
MTMMP83C	Establish sampling program	40
MTMMP84C	Oversee humane handling of animals	20
MTMMP91C	Oversee export requirements	40
MTMP401A	Utilise refrigeration index	30
MTMP403A	Oversee Plant Compliance With The Australian Standards For Meat Processing	20
MTMPSR405B	Build productive and effective workplace relationships	50
<b>Compulsory Technical Units from Certificate III in Meat Processing (Meat Safety)</b>		
BSBFLM312A	Contribute to team effectiveness	30
MTMMP48C	Handle animals humanely while conducting ante-mortem inspection	20
MTMMP80C	Inspect transportation container/vehicle	10
MTMP3071B	Perform ante-mortem inspection and make disposition <sup>€</sup>	60
MTMP3072B	Perform post-mortem inspection and make disposition	90
MTMP3073A	Implement food safety program	60
<b>Optional Technical Units from Certificate III in Meat Processing (Meat Safety)</b>		
MTMP3075A	Perform process monitoring for Meat Hygiene Assessment	20
PMLDATA200A	Record and present data	60
PMLSAMP400B	Obtain representative samples in accordance with sampling plan	20
<b>TOTAL</b>		<b>930</b>

<sup>#</sup> MTMMP4C Follow safe work policies and procedures is a prerequisite for this unit

<sup>±</sup> MTMMP2C Apply hygiene and sanitation practices is a prerequisite for this unit

<sup>€</sup> MTMMP48C Handle animals humanely while conducting ante-mortem inspection is a prerequisite for this unit

Training Program # 18

MTM40307 - Certificate IV in Meat Processing (Quality Assurance)

<b>Qualification Title</b>	Certificate IV in Meat Processing (Quality Assurance)
<b>Qualification Code</b>	MTM40307
<b>Qualification Packaging Rules</b>	Complete the requirements for a Certificate II or Certificate III in Meat Processing from the Abattoirs sector or Smallgoods sector. Complete all ten compulsory core units. Complete all five compulsory technical units. Complete three optional technical units.

Unit Code	Unit Title	Nominal Hours
<b>Compulsory Core Units</b>		
MTMCOR401B	Manage own work performance	20
MTMCOR402B	Facilitate Quality Assurance process	30
MTMMP1C	Maintain personal equipment*	20
MTMMP2C	Apply hygiene and sanitation practices*	40
MTMMP3C	Apply Quality Assurance practices*	40
MTMMP4C	Follow safe work policies and procedures*	40
MTMMP5C	Communicate in the workplace*	40
MTMMP6C	Overview the meat industry*	20
MTMMP70C	Participate in OH&S risk control process <sup>#</sup>	20
MTMMP72C	Facilitate hygiene and sanitation performance <sup>±</sup>	30
<b>Compulsory Technical Units</b>		
FDFFSACA	Assess compliance with food safety programs	60
FDFFSCHZA	Identify, evaluate and control food safety hazards	80
FDFFSCOMA	Communicate and negotiate to conduct food safety audits	40
MTMMP79C	Participate in ongoing development and implementation of a HACCP and Quality Assurance system	60
MTMMP90C	Manage/oversee an external audit of the establishment's quality system	20
<b>Optional Technical Units</b>		
MTMMP46C	Develop and implement Quality Assurance program for a rendering plant	60
MTMP402A	Implement a Meat Hygiene Assessment program	30
MTMP403A	Oversee Plant Compliance With The Australian Standards For Meat Processing	20
<b>TOTAL</b>		<b>670</b>

Hours do not include Certificate II in Meat Processing (Abattoirs), Certificate III in Meat Processing (Smallgoods - General) or Certificate III in Meat Processing (Smallgoods - Manufacture) however units marked with an asterisk (\*) would be achieved by completing the requirements of these qualifications as stated in the qualification packaging rules.

# MTMMP4C Follow safe work policies and procedures is a prerequisite for this unit

± MTMMP2C Apply hygiene and sanitation practices is a prerequisite for this unit

Training Program # 19

MTM40407 - Certificate IV in Meat Processing (General)

<b>Qualification Title</b>	Certificate IV in Meat Processing (General)
<b>Qualification Code</b>	MTM40407
<b>Qualification Packaging Rules</b>	Complete eighteen units in total. Complete all ten compulsory units. Complete eight technical units.

Unit Code	Unit Title	Nominal Hours
<b>Compulsory Core Units</b>		
MTMCOR401B	Manage own work performance	20
MTMCOR402B	Facilitate Quality Assurance process	30
MTMMP1C	Maintain personal equipment	20
MTMMP2C	Apply hygiene and sanitation practices	40
MTMMP3C	Apply Quality Assurance practices	40
MTMMP5C	Communicate in the workplace	40
MTMMP6C	Overview the meat industry	20
MTMMP70C	Participate in OH&S risk control process	20
MTMMP72C	Facilitate hygiene and sanitation performance <sup>±</sup>	30
<b>Technical Units</b>		
BSBFLM409B	Implement continuous improvement	40
FDFFSACA	Assess compliance with food safety programs	60
FDFFSCHZA	Identify, evaluate and control food safety hazards	80
MTMMP79C	Participate in ongoing development and implementation of a HACCP and Quality Assurance system	60
MTMMP90C	Manage/oversee an external audit of the establishment's quality system	20
MTMP407A	Supervise New Recruits	30
MTMPSR405B	Build productive and effective workplace relationships	50
MTMPSR406B	Manage and maintain a food safety plan	50
<b>TOTAL</b>		650

<sup>±</sup> MTMMP2C Apply hygiene and sanitation practices is a prerequisite for this unit

Training Program # 20

MTM50107 - Diploma of Meat Processing

<b>Qualification Title</b>	Diploma of Meat Processing
<b>Qualification Code</b>	MTM50107
<b>Qualification Packaging Rules</b>	Complete ten units in total. Complete all four compulsory core units. Complete six technical units. Note: One of the six technical units can be selected from a relevant Diploma or Advanced Diploma from this or any other Training Package.

Unit Code	Unit Title	Nominal Hours
<b>Compulsory Core Units</b>		
MTMCOR401B	Manage own work performance	20
MTMCOR402B	Facilitate Quality Assurance process	30
MTMMP70C	Participate in OH&S risk control process <sup>#</sup>	20
MTMMP72C	Facilitate hygiene and sanitation performance <sup>±</sup>	30
<b>Technical Units</b>		
MTMPS5603B	Develop, manage and maintain quality systems	100
MTMPS5607B	Manage and improve meat industry plant operations	100
MTMPS5608B	Manage environmental impacts of meat processing operations	90
MTMPSR5601B	Design and manage the food safety system	100
MTMPSR5602B	Manage meat processing systems for meat and meat product quality	100
MTMPSR5606B	Monitor legal requirements and business compliance	80
<b>Prerequisite Units</b>		
MTMMP4C <sup>#</sup>	Follow safe work policies and procedures	40
MTMMP2C <sup>±</sup>	Apply hygiene and sanitation practices	40
<b>TOTAL</b>		750

<sup>#</sup> MTMMP4C Follow safe work policies and procedures is a prerequisite for this unit

<sup>±</sup> MTMMP2C Apply hygiene and sanitation practices is a prerequisite for this unit

Training Program # 21

MTM50207 - Diploma of Meat Processing (Meat Retailing)

<b>Qualification Title</b>	Diploma of Meat Processing (Meat Retailing)
<b>Qualification Code</b>	MTM50207
<b>Qualification Packaging Rules</b>	Complete ten units in total. Complete all four compulsory core units. Complete six technical units. Note: One of the six technical units can be selected from a relevant Diploma or Advanced Diploma from this or any other Training Package.

Unit Code	Unit Title	Nominal Hours
<b>Compulsory Core Units</b>		
MTMCOR401B	Manage own work performance	20
MTMCOR402B	Facilitate Quality Assurance process	30
MTMMP70C	Participate in OH&S risk control process <sup>#</sup>	20
MTMMP72C	Facilitate hygiene and sanitation performance <sup>±</sup>	30
<b>Technical Units</b>		
BSBMGT504A	Manage budgets and financial plans	50
BSBMGT603A	Review and Develop Business Plans	60
MTMPSR5604B	Manage new product/process development	100
MTMPSR5605B	Establish new markets	80
MTMPSR5606B	Monitor legal requirements and business compliance	80
WRRPL2B	Set strategic plans	80
<b>Prerequisite Units</b>		
MTMMP4C <sup>#</sup>	Follow safe work policies and procedures	40
MTMMP2C <sup>±</sup>	Apply hygiene and sanitation practices	40
<b>TOTAL</b>		<b>630</b>

<sup>#</sup> MTMMP4C Follow safe work policies and procedures is a prerequisite for this unit

<sup>±</sup> MTMMP2C Apply hygiene and sanitation practices is a prerequisite for this unit



Training Program # 22

MTM60107 - Advanced Diploma of Meat Processing

<b>Qualification Title</b>	Advanced Diploma of Meat Processing
<b>Qualification Code</b>	MTM60107
<b>Qualification Packaging Rules</b>	Complete the requirements for the Diploma of Meat Processing. Complete four technical units. Note: One of the four technical units can be selected from a relevant Diploma or Advanced Diploma from this or any other Training Package.

Unit Code	Unit Title	Nominal Hours
<b>Compulsory Core Units from Diploma of Meat Processing</b>		
MTMCOR401B	Manage own work performance	20
MTMCOR402B	Facilitate Quality Assurance process	30
MTMMP70C	Participate in OH&S risk control process <sup>#</sup>	20
MTMMP72C	Facilitate hygiene and sanitation performance <sup>±</sup>	30
<b>Technical Units from Diploma of Meat Processing</b>		
MTMPS5603B	Develop, manage and maintain quality systems	100
MTMPS5607B	Manage and improve meat industry plant operations	100
MTMPS5608B	Manage environmental impacts of meat processing operations	90
MTMPSR5601B	Design and manage the food safety system	100
MTMPSR5602B	Manage meat processing systems for meat and meat product quality	100
MTMPSR5606B	Monitor legal requirements and business compliance	80
<b>Technical Units from Advanced Diploma of Meat Processing</b>		
BSBFLM513A	Manage budgets and financial plans within the work team	50
MTMPS5601B	Assess and purchase livestock	80
MTMPS5606B	Benchmark enterprise performance	80
MTMPSR5604B	Manage new product/process development	100
<b>Prerequisite Units</b>		
MTMMP4C <sup>#</sup>	Follow safe work policies and procedures	40
MTMMP2C <sup>±</sup>	Apply hygiene and sanitation practices	40
<b>TOTAL</b>		<b>1060</b>

<sup>#</sup> MTMMP4C Follow safe work policies and procedures is a prerequisite for this unit

<sup>±</sup> MTMMP2C Apply hygiene and sanitation practices is a prerequisite for this unit