

**MTM11 AUSTRALIAN  
MEAT  
INDUSTRY  
TRAINING PACKAGE**

**Version 4**

**WA NOMINAL HOURS  
GUIDE**

**Western Australian Department of Training and Workforce  
Development**

**May 2013**

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## Foreword

This Guide has been generated to enable the stakeholders in the Australian Meat Industry in Western Australia to participate in the managed implementation of the National MTM11 Australian Meat Industry Training Package **Version 4**.

This Guide is designed to aid Registered Training Organisations (RTOs) to convert from existing Training Package qualifications to new Training Package qualifications within the scope of their training delivery.

The Guide should be read in conjunction with the **endorsed components** of the Training Package

**Version 4** of the MTM11 Australian Meat Industry Training Package was released by Training.gov (TGA) on the **20 April 2013**.

## Obtaining the Training Package

The MTM11 Australian Meat Industry Training Package can be purchased from:



Office: Level 3, 10-12 Brisbane Avenue  
Barton ACT 2600  
Postal: PO Box 5450  
Kingston ACT 2604  
T: (02) 6163 7200 | F: (02) 6162 0610  
E: [reception@agrifoodskills.net.au](mailto:reception@agrifoodskills.net.au)  
W: [www.agrifoods.net.au](http://www.agrifoods.net.au)

Information on National Training Packages is also available through Training.Gov (TGA), which can be located on the Internet at: [www.training.gov.au](http://www.training.gov.au)

**All RTOs who have Training Package qualifications on their Scope of Delivery must have access to the relevant Training Package.**

## 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.

TGA Release		Modification History
Version	Date	
4.0	20 April 2013	<p>Addition of one (1) new unit of competency: MTMSR215A Package meat and smallgoods for retail sale</p> <p>Revision of one (1) qualification: MTM30813 Certificate III in Meat Processing (Retail Butcher)</p> <p>Revision of four (4) units of competency:</p> <ul style="list-style-type: none"> <li>• MTMP414A Oversee humane handling of animals</li> <li>• MTMP2010A Apply animal welfare and handling requirements</li> <li>• MTMP3067A Prepare and despatch meat products</li> <li>• MTMR323A Prepare and produce value-added products</li> </ul> <p>ISC Upgrades: Addition of six new Skill Sets:</p> <ul style="list-style-type: none"> <li>• Cooked and Processed Meats for Meat Retail Product Range Skill Set</li> <li>• Produce Cooked Fermented Meat Products Skill Set</li> <li>• Produce Cooked Meat Products Skill Set</li> <li>• Produce Dried Meat Products Skill Set</li> <li>• Produce Smoked Meat Products Skill Set</li> <li>• Produce UCFM Products Skill Set</li> </ul> <p>Updated revised units in seven (7) qualifications:</p> <ul style="list-style-type: none"> <li>• MTM20111 Certificate II in Meat Processing (Abattoirs)</li> <li>• MTM20211 Certificate II Meat Processing (Smallgoods)</li> <li>• MTM20311 Certificate II in Meat Processing (Meat Retailing)</li> <li>• MTM30611 Certificate III in Meat Processing (General)</li> </ul>
3.0	8 November 2012	<p>Addition of seventeen (17) new Units of Competency:</p> <ul style="list-style-type: none"> <li>• MTMP3005A Monitor the effective operations of electrical stimulation</li> <li>• MTMP3108A Overview of the NLIS for sheep and goats</li> <li>• MTMP3109A Overview of the NLIS utilising RFIDs</li> <li>• MTMP3110A Manage NLIS data for livestock in lairage</li> <li>• MTMP3111A Manage NLIS data for sheep and goats in lairage</li> <li>• MTMP3112A Manage NLIS for direct purchase of stock identified with an RFID</li> <li>• MTMP3113A Manage NLIS for direct purchase of sheep or goats</li> <li>• MTMP3114A Manage NLIS data for saleyard purchase of livestock</li> <li>• MTMP3115A Manage NLIS data for saleyard purchase of sheep or goats</li> <li>• MTMP3116A Manage, report and upload NLIS slaughter data from RFIDs</li> <li>• MTMP3117A Manage, report and upload mob based NLIS data for sheep and goats</li> <li>• MTMP3118A Conduct start up procedures and preoperational checks on slaughter floor NLIS data equipment</li> <li>• MTMP3119A Manage NLIS data from RFIDs on the slaughter floor</li> <li>• MTMP3120A Prepare a kill sheet</li> <li>• MTMP3121A Undertake pre-slaughter checks of NVDs and PICs for NLIS for sheep and goats</li> </ul>

TGA Release		Modification History
Version	Date	
		<ul style="list-style-type: none"> <li>• MTMP3122A Undertake pre-slaughter checks of NVD, PICs and RFIDs</li> <li>• MTMPSR415A Develop and implement work instructions and SOPs</li> </ul> <p>Replaced of MTMS212A Manually link and tie product with MTMS219A Manually link and tie product - pre-requisite removed</p> <p><b>ISC Upgrades:</b></p> <ul style="list-style-type: none"> <li>• MTM20111 Certificate II in Meat Processing (Abattoirs): added two new elective Units CPPCLO3020A Clean using pressure washing and CPPCLO3036A Clean at high levels; changed Description to clarify suitability for VET in Schools</li> <li>• MTM30411 Certificate III in Meat Processing (Rendering): added new elective Unit MSAPMSUP172A Identify and minimise environmental hazards</li> <li>• MTM30611 Certificate III in Meat Processing (General): added sixteen (16) new elective Units.</li> <li>• MTM40111 Certificate IV in Meat Processing (Leadership): added new elective Unit</li> <li>• MTMPSR415A Develop and implement work instructions and SOPs</li> <li>• MTM40211 Certificate IV in Meat Processing (Meat Safety): added new elective Unit</li> <li>• MTMPSR415A Develop and implement work instructions and SOPs</li> <li>• MTM40311 Certificate IV in Meat Processing (Quality Assurance): added new elective Unit MTMPSR415A Develop and implement work instructions and SOPs</li> <li>• MTM40411 Certificate IV in Meat Processing (General): added new elective Unit MTMPSR415A Develop and implement work instructions and SOPs</li> </ul> <p>Updated the following equivalent imported Units:</p> <ul style="list-style-type: none"> <li>• BSBCUS402A Address customer needs to BSBCUS402B Address customer needs</li> <li>• HLTFA301B Apply first aid to HLTFA301C Apply first aid</li> <li>• MSACMG701A Prepare for and implement change to MSS407001A Prepare for and implement change</li> <li>• MSACMG803A Develop models of future state manufacturing practice to MSS408003A Develop models of future state operations practice</li> <li>• PRMCL35B Maintain a cleaning storage area to CPPCLO2035A Maintain cleaning storage areas</li> <li>• PRMCL38A Clean a food handling area to CPPCLO3038A Clean food-handling areas</li> <li>• SIRXCLM002A Manage store facilities to SIRXCLM402 Manage store facilities</li> <li>• SIRXFIN001A Balance point-of-sale terminal to SIRXFIN201 Balance and secure point-of sale terminal</li> <li>• SIRXMER002A Coordinate merchandise presentation to SIRXMER303 Coordinate merchandise presentation</li> <li>• SIRXSLS001A Sell products and services to SIRXSLS201 Sell products and services</li> </ul> <p>Corrected a number of minor typographical errors.</p> <p>Addition of eight (8) new Skill Sets:</p>

TGA Release		
Version	Date	Modification History
		<ul style="list-style-type: none"> <li>• MTM11 Despatch Carcase from the Slaughter Floor Skill Set</li> <li>• MTM11 Fellmongering Skill Set</li> <li>• MTM11 Loadout Carcase Product Skill Set</li> <li>• MTM11 Loadout Carton Product Skill Set</li> <li>• MTM11 Meat Processing Core Skill Set</li> <li>• MTM11 Pack Meat Products Skill Set</li> <li>• MTM11 Process Animal Covering Skill Set</li> <li>• MTM11 Transport Livestock Skill Set</li> </ul> <p>Missing information replaced in Skill Set</p> <p>Requirements for 36 Skill Sets published in Version 1.1</p>
2.0	18 June 2012	<p>New Unit endorsed: MTMP3004A Assess effective stunning and bleeding</p> <p>ISC Upgrades:</p> <ul style="list-style-type: none"> <li>• MTMP3001C Knock and stun animal updated to MTMP3001D Stun animal.</li> <li>• MTMP3039C Eviscerate game shot carcase updated to MTMP3039D Eviscerate wild game field shot carcase.</li> <li>• MTMP411A Inspect game meat updated to MTMP411B Inspect wild game meat.</li> <li>• MTM30311 Certificate III in Meat Processing (Meat Safety): update to Unit titles as above.</li> <li>• MTM30511 Certificate III in Meat Processing (Slaughtering): addition of new Unit MTMP3004A as elective. Updates to Unit titles as above.</li> <li>• MTM30611 Certificate III in Meat Processing (General): addition of new Unit MTMP3004A as elective. Updates to Unit titles as above.</li> <li>• MTM40211 Certificate IV in Meat Processing (Meat Safety): update to Unit titles as above.</li> <li>• MTM40411 Certificate IV in Meat Processing (General): update to Unit titles as above.</li> </ul> <p>Updated Unit titles in three Effective Stunning Skill Sets.</p>
1.1	19 December 2011	<p>ISC Upgrade - addition of 36 new skill sets</p> <p>Correction of typographical errors and amendments for clarity in:</p> <ul style="list-style-type: none"> <li>• MTM10211 Certificate I in Meat Processing (Meat Retailing)</li> <li>• MTM20211 Certificate II in Meat Processing (Smallgoods)</li> <li>• MTM30311 Certificate III in Meat Processing (Meat Safety)</li> <li>• MTM30911 Certificate II in Meat Processing (Smallgoods - General)</li> </ul> <p>Basic Meat Industry Skill Set</p> <p>Update to imported units in:</p> <ul style="list-style-type: none"> <li>• MTM40111 Certificate IV in Meat Processing (Leadership)</li> <li>• MTM40411 Certificate IV in Meat Processing (General)</li> </ul>
1.0	22 July 2011	Primary release

## Transition Arrangements

Registered Training Organisations (RTOs) are required to deliver Training Package qualifications within 12 months of the release date of the Training Package on to Training.gov.au (TGA).

Students currently enrolled in an existing version of the Training Package qualification should be permitted to complete the program they enrolled in initially, unless the move to the related qualification from a Training Package can be made without disadvantage to a student.

## Nominal Hours

The Commonwealth Department of Employment, Education and Workplace Relations' definition of nominal hours states:

***“The value assigned to a structured program of study that nominally represents the anticipated hours of supervised learning and/or training deemed necessary to conduct training/learning and assessment activities associated with the program of study”***

Source: National Quality Council Training Package Glossary Version V2.1  
17/03/2010

<http://www.deewr.gov.au/Skills/Overview/Policy/TPDH/Downloads/Documents/TrainingPackGlossary.pdf>

Nominal hours are identified for each Training Package qualification. Total nominal hours may vary within a qualification depending on the units of competency

In Western Australia, nominal hours are used as a mechanism for funding allocation.



## Qualifications and Nominal Hours

The following table provides a summary of the qualifications and nominal hours in the MTM11 Training Package Australian Meat Industry Training Package

Please note: the new qualifications in version 4 are highlighted in red

National ID	Training Package Qualification Title	Nominal Hours
MTM10111	Certificate I in Meat Processing (Smallgoods)	270
MTM10211	Certificate I in Meat Processing (Meat Retailing)	340
MTM20111	Certificate II in Meat Processing (Abattoirs)	420
MTM20211	Certificate II in Meat Processing (Smallgoods)	500
MTM20311	Certificate II in Meat Processing (Meat Retailing)	570
MTM20411	Certificate II in Meat Processing (Food Services)	404
MTM30111	Certificate III in Meat Processing (Boning Room)	560
MTM30211	Certificate III in Meat Processing (Food Services)	580
MTM30311	Certificate III in Meat Processing (Meat Safety)	610
MTM30411	Certificate III in Meat Processing (Rendering)	500
MTM30511	Certificate III in Meat Processing (Slaughtering)	550
MTM30611	Certificate III in Meat Processing (General)	520
<b>MTM30813</b>	<b>Certificate III in Meat Processing (Retail Butcher)</b>	<b>846</b>
MTM30911	Certificate III in Meat Processing (Smallgoods - General)	870
MTM31011	Certificate III in Meat Processing (Smallgoods - Manufacture)	946
MTM40111	Certificate IV in Meat Processing (Leadership)	640
MTM40211	Certificate IV in Meat Processing (Meat Safety)	1010
MTM40311	Certificate IV in Meat Processing (Quality Assurance)	490
MTM40411	Certificate IV in Meat Processing (General)	700
MTM50111	Diploma of Meat Processing	650
MTM50211	Diploma of Meat Processing (Meat Retailing)	460
MTM60111	Advanced Diploma of Meat Processing	880
MTM70111	Graduate Certificate In Agribusiness	770
MTM80111	Graduate Diploma of Agribusiness	340

## 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 Training Package MTM11

Please note: the new units of competency in version 4 are highlighted in red

National ID	Training Package Unit Title	Nominal Hours
MTMBUS701A	Manage financial performance	100
MTMBUS702A	Provide strategic leadership	100
MTMBUS703A	Communicate and negotiate in a culturally diverse context	100
MTMBUS704A	Develop and enhance collaborative partnerships and relationships	100
MTMBUS705A	Develop and manage international business operations	100
MTMBUS706A	Commercialise research and technology product/idea	100
MTMBUS801A	Manage change to organisational electronic technology systems	100
MTMBUS802A	Undertake research project	100
MTMBUS803A	Analyse data for business decision making	100
MTMCOR201A	Maintain personal equipment	20
MTMCOR202A	Apply hygiene and sanitation practices	40
<b>MTMCOR203B</b>	<b>Apply Quality Assurance practices</b>	<b>40</b>
MTMCOR204A	Follow safe work policies and procedures	40
MTMCOR205A	Communicate in the workplace	40
MTMCOR206A	Overview the meat industry	20
MTMCOR401C	Manage own work performance	20
MTMCOR402C	Facilitate Quality Assurance process	30
MTMCOR403A	Participate in OH&S risk control process	20
MTMCOR404A	Facilitate hygiene and sanitation performance	30
MTMG300A	Overview wild game meat industry	20
MTMG301A	Operate a game harvesting vehicle	30
MTMG302A	Eviscerate, inspect and tag wild game carcase in the field	30
MTMG303A	Receive and inspect wild game carcasses from the field	30
MTMG304A	Receive and inspect wild game carcasses at a processing plant	30
MTMG305A	Store wild game carcase	30
MTMG306A	Use firearms to harvest wild game	30
MTMP2002C	Prepare animals for slaughter	40
MTMP2004B	Feed race	10
MTMP2005B	Restrain animal	10
MTMP2007B	Perform emergency kill	20
MTMP2008A	Assess, purchase and transport calves	40
MTMP2009B	Unload livestock	10
<b>MTMP2010A</b>	<b>Apply animal welfare and handling requirements</b>	<b>40</b>
MTMP2011C	Identify animals using electronic systems	20
MTMP2012C	Shackle animal	20
MTMP2013C	Operate electrical stimulator	10
MTMP2014C	Remove head	10
MTMP2015C	Cut hocks	10
MTMP2016C	Mark brisket	10
MTMP2018C	Complete changeover operation	10
MTMP2020C	Trim pig pre-evisceration	40
MTMP2021C	Number carcase and head	10
MTMP2022C	Punch pelts	20
MTMP2023C	Remove brisket wool	10
MTMP2024C	Prepare hide/pelt for removal	20
MTMP2025B	Bag tail	20
MTMP2026B	Remove and record tag	20
MTMP2027B	Seal/drain urinary tract	10
MTMP2028B	Singe carcase	10
MTMP2029B	Shave carcase	10

National ID	Training Package Unit Title	Nominal Hours
MTMP2030B	Flush carcase	20
MTMP2031C	Operate scalding/de-hairing equipment	40
MTMP2032C	Operate whizzard knife	10
MTMP2033C	Operate rise and fall platform	10
MTMP2034C	Operate vacuum blood collection process	20
MTMP2035C	Operate nose roller	20
MTMP2036C	Operate pneumatic cutter	10
MTMP2037C	Operate circular saw	10
MTMP2038C	Prepare carcase and equipment for hide/pelt puller	10
MTMP2039C	Operate tenderiser	10
MTMP2040C	Operate mincer	20
MTMP2042C	Operate new technology or process	20
MTMP2043C	Operate sterivac equipment	20
MTMP2044B	De-rind meat cuts	10
MTMP2045B	De-nude meat cuts	10
MTMP2046B	Operate rib puller	10
MTMP2047B	Operate frenching machine	10
MTMP2048B	Operate cubing machine	20
MTMP2049B	Cure and corn product in a meat processing plant	20
MTMP2050B	Operate head splitter	10
MTMP2051C	Trim neck	20
MTMP2052C	Trim forequarter to specification	20
MTMP2053C	Trim hindquarter to specification	20
MTMP2054C	Inspect hindquarter and remove contamination	20
MTMP2055C	Inspect forequarter and remove contamination	20
MTMP2057B	Remove spinal cord	20
MTMP2058B	Operate jaw breaker	10
MTMP2061C	Grade carcase	80
MTMP2062C	Weigh carcase	20
MTMP2063C	Operate semi-automatic tagging machine	40
MTMP2064C	Measure fat	20
MTMP2065C	Label and stamp carcase	20
MTMP2066C	Wash carcase	10
MTMP2067B	Operate a decontamination unit	10
MTMP2068B	Remove tenderloin	20
MTMP2071C	Inspect meat for defects	40
MTMP2072C	Assemble and prepare cartons	20
MTMP2074C	Identify cuts and specifications	60
MTMP2075C	Pack meat products	60
MTMP2081C	Operate carton sealing machine	20
MTMP2082C	Operate carton scales	20
MTMP2083C	Operate strapping machine	20
MTMP2084C	Operate carton forming machine	20
MTMP2085C	Operate automatic CL determination machine	20
MTMP2086B	Operate bag forming equipment	10
MTMP2091C	Assess dentition	10
MTMP2092C	Drop tongue	10
MTMP2093C	Wash head	10
MTMP2094C	Bone head	40
MTMP2095C	Remove cheek meat	20
MTMP2096C	Bar head and remove cheek meat	20
MTMP2102C	Process thick skirts	10
MTMP2115C	Process thin skirts	10
MTMP2116B	Process offal	60
MTMP2117B	Process runners	40
MTMP2118B	Overview offal processing	20
MTMP2121C	Prepare and trim honeycomb	30

National ID	Training Package Unit Title	Nominal Hours
MTMP2122C	Recover mountain chain	30
MTMP2123C	Further process tripe	30
MTMP2124C	Trim processed tripe	20
MTMP2125C	Process small stock tripe	20
MTMP2126C	Process bibles	20
MTMP2127B	Process maws	20
MTMP2132C	Loadout meat product	40
MTMP2133C	Store carcass product	20
MTMP2134C	Store carton product	20
MTMP2135C	Locate storage areas and product	20
MTMP2136C	Complete re-pack operation	40
MTMP2137B	Bag carcass	10
MTMP2141C	Overview offal processing on the slaughter floor	20
MTMP2143C	Separate offal	20
MTMP2144C	Trim offal fat	10
MTMP2145C	Separate and tie runners	10
MTMP2147C	Recover thin skirts	20
MTMP2148B	Remove thick skirts	20
MTMP2149B	Remove flares	20
MTMP2150B	Recover offal	40
MTMP2151C	Overview hide/pelt/skin processing	20
MTMP2152C	Trim hide or skin	40
MTMP2153C	Salt hide or skin	40
MTMP2154C	Grade hide or skin	60
MTMP2155C	Despatch hide or skin	40
MTMP2156B	Treat hides chemically	20
MTMP2157B	Chill/ice hides	20
MTMP2158B	Crop pelts	20
MTMP2161C	Overview fellmongering operations	20
MTMP2162C	Chemically treat skins for fellmongering process	20
MTMP2163C	Prepare chemicals for fellmongering process	30
MTMP2164C	Operate wool drier and press	30
MTMP2165C	Perform sweating operation on fellmongered skins	30
MTMP2166C	Perform skin fleshing operation	30
MTMP2167C	Skirt and weigh fellmongered wool	20
MTMP2168B	Operate wool puller	30
MTMP2171C	Dispose of condemned carcass	10
MTMP2172C	Skin condemned carcass	40
MTMP2173C	Eviscerate condemned carcass	20
MTMP2175C	Process paunch	40
MTMP2176C	Process slink by-products	10
MTMP2177C	Process pet meat	40
MTMP2178B	Skin slinks	20
MTMP2179B	Process blood	20
MTMP2181C	Overview rendering process	20
MTMP2182C	Operate hogger	40
MTMP2183C	Operate blow line	40
MTMP2184C	Operate meat meal mill	40
MTMP2185C	Operate waste recovery systems	30
MTMP2186C	Pack and despatch rendered products	40
MTMP2187C	Break down and bone carcass for pet meat or rendering	40
MTMP2188C	Operate air filtration system	40
MTMP2192B	Clean carcass hanging equipment	20
MTMP2193B	Clean amenities and grounds	20
MTMP2196C	Overview cleaning program	20
MTMP2197C	Clean after operations - boning room	40
MTMP2198C	Clean after operations - slaughter floor	40

National ID	Training Package Unit Title	Nominal Hours
MTMP2201C	Transport food	40
MTMP3001D	Stun animal	40
MTMP3002C	Stick and bleed animal	40
MTMP3003A	Handle animals humanely while conducting ante-mortem inspection	20
MTMP3004A	Assess effective stunning and bleeding	40
MTMP3005A	Monitor the effective operations of electrical stimulation	20
MTMP3006C	Rod weasand	20
MTMP3007C	Seal weasand	10
MTMP3008C	Ring bung	40
MTMP3009C	Seal bung	20
MTMP3010A	Split carcase	40
MTMP3011C	Overview legging operation	10
MTMP3012C	Make first leg opening cuts	40
MTMP3013C	Make second leg opening cuts	30
MTMP3014C	Perform legging on small stock	40
MTMP3015A	Bone neck	30
MTMP3016B	Perform Y' cut	40
MTMP3017A	Skin head	40
MTMP3021C	Explain opening cuts	10
MTMP3022C	Perform flanking cuts	60
MTMP3023C	Perform brisket cuts	40
MTMP3024C	Perform rumping cuts	40
MTMP3025C	Perform rosette cuts	40
MTMP3026C	Perform midline cuts	40
MTMP3031C	Scald and de-hair carcase	40
MTMP3032C	Operate pelt puller	40
MTMP3033C	Operate hide puller	60
MTMP3034C	Remove pelt manually	60
MTMP3036C	Bed dress carcase	160
MTMP3037C	Eviscerate animal carcase	80
MTMP3038C	Operate brisket cutter/saw	40
MTMP3039D	Eviscerate wild game field shot carcase	40
MTMP3041C	Backdown pig carcase	20
MTMP3042C	Prepare head for inspection	40
MTMP3043B	Operate air knife	10
MTMP3044B	Drop sock and pull shoulder pelt	30
MTMP3045B	Undertake retain rail	20
MTMP3046A	Prepare and present viscera for inspection	20
MTMP3052C	Bone small stock carcase - leg	150
MTMP3054C	Slice and trim leg - small stock	150
MTMP3055C	Bone large stock carcase - forequarter	150
MTMP3056C	Bone large stock carcase - hindquarter	150
MTMP3057C	Slice and trim large stock forequarter	150
MTMP3058C	Slice and trim large stock hindquarter	150
MTMP3059C	Break carcase using a bandsaw	150
MTMP3060C	Operate leg boning machine	100
MTMP3061C	Operate trunk boning machine	100
MTMP3062B	Bone small stock carcase - shoulder	150
MTMP3063B	Bone small stock carcase - middle	75
MTMP3064B	Slice small stock carcase - shoulder	75
MTMP3065B	Slice small stock carcase - middle	150
MTMP3066B	Bone carcase using mechanical aids (large stock)	150
<b>MTMP3067A</b>	<b>Prepare and despatch meat product</b>	<b>80</b>
MTMP3071C	Perform ante-mortem inspection and make disposition	60
MTMP3072C	Perform post-mortem inspection and make disposition	90
MTMP3073B	Implement food safety program	60

National ID	Training Package Unit Title	Nominal Hours
MTMP3074B	Perform carcase Meat Hygiene Assessment	20
MTMP3075B	Perform process monitoring for Meat Hygiene Assessment	20
MTMP3076B	Perform boning room Meat Hygiene Assessment	20
MTMP3077B	Perform offal Meat Hygiene Assessment	20
MTMP3081C	Operate batch cooker	80
MTMP3082C	Operate continuous cooker	70
MTMP3083C	Operate press	50
MTMP3084C	Operate wet rendering process	100
MTMP3085C	Monitor boiler operations	60
MTMP3086C	Operate tallow processing plant	60
MTMP3087C	Operate blood processing plant	60
MTMP3088C	Produce rendered products hygienically	60
MTMP3089C	Render edible products	20
MTMP3090B	Implement a Quality Assurance program for rendering plant	60
MTMP3095B	Grade beef carcasses using Meat Standards Australia standards	30
MTMP3099B	Use standard product descriptions - sheep/goats	30
MTMP3100B	Use standard product descriptions - beef	40
MTMP3101B	Use standard product descriptions - pork	40
MTMP3102B	Provide coaching	10
MTMP3103B	Provide mentoring	10
MTMP3104B	Use standard product descriptions - kangaroos	20
MTMP3105A	Follow and implement an established work plan	10
MTMP3107B	Perform manual chemical lean testing	20
MTMP3108A	Overview of the NLIS for sheep and goats	35
MTMP3109A	Overview of the NLIS program utilising RFIDs	25
MTMP3110A	Manage NLIS data for livestock in lairage	20
MTMP3111A	Manage NLIS data for sheep and goats in lairage	20
MTMP3112A	Manage NLIS for direct purchase of stock identified with an RFID	20
MTMP3113A	Manage NLIS for direct purchase of sheep or goats	20
MTMP3114A	Manage NLIS data for saleyard purchase of livestock	20
MTMP3115A	Manage NLIS data for saleyard purchase of sheep or goats	20
MTMP3116A	Manage, report and upload NLIS slaughter data from RFIDs	35
MTMP3117A	Manage, report and upload mob based NLIS for sheep and goats	25
MTMP3118A	Conduct start up procedures and pre-operational check s pm slaughter floor NLIS data equipment	20
MTMP3119A	Manage NLIS data from FRIDs on the slaughter floor	35
MTMP3120A	Prepare a kill sheet	20
MTMP3121A	Undertake pre-slaughter checks of NVDs and PICs for NLIS for sheep and goats	20
MTMP3122A	Undertake pre-slaughter checks of NVDs, PICs and RFIDs	20
MTMP401B	Utilise refrigeration index	30
MTMP402B	Implement a Meat Hygiene Assessment program	30
MTMP403B	Oversee plant compliance with the Australian Standards for meat processing	20
MTMP404B	Apply meat science	30
MTMP405B	Conduct and validate pH/temperature declines to Meat Standards Australia standards	20
MTMP406A	Develop and implement Quality Assurance program for a rendering plant	60
MTMP407B	Supervise new recruits	30
MTMP408A	Inspect transportation container/vehicle	10
MTMP409A	Maintain abattoir design and construction standards	40
MTMP411B	Inspect wild game meat	40
MTMP412A	Inspect poultry	40
MTMP413A	Inspect ratites	20
MTMP414A	Oversee humane handling of animals	20
MTMPR201C	Prepare and operate bandsaw	20
MTMPS201C	Clean work area during operations	40
MTMPS203C	Operate scales and semi-automatic labelling machinery	80

National ID	Training Package Unit Title	Nominal Hours
MTMPS204C	Maintain production records	100
MTMPS205C	Clean chillers	20
MTMPS206C	Operate forklift in a specific workplace	60
MTMPS300A	Assess product in chillers	80
MTMPS411C	Monitor meat preservation process	40
MTMPS412C	Monitor and overview the production of processed meats and smallgoods	80
MTMPS414B	Monitor and overview the production of Uncooked Comminuted Fermented Meat (UCFM)	30
MTMPS415A	Conduct an internal audit of a documented program	40
MTMPS416A	Conduct statistical analysis of process	80
MTMPS417A	Manage/oversee an external audit of the establishment's quality system	20
MTMPS418A	Oversee export requirements	40
MTMPS5603C	Develop, manage and maintain quality systems	100
MTMPS5604C	Manage maintenance systems	80
MTMPS5605C	Manage utilities and energy	80
MTMPS5607C	Manage and improve meat industry plant operations	100
MTMPS5608C	Manage environmental impacts of meat processing operations	90
MTMPS5609C	Manage, maintain and continuously improve OH&S plans and systems	100
MTMPS5610C	Manage transportation of meat, meat products and meat by-products	80
MTMPSR201C	Vacuum pack product	80
MTMPSR202B	Apply environmentally sustainable work practices	20
MTMPSR203A	Sharpen knives	40
MTMPSR301C	Cure and corn product	20
MTMPSR401C	Coordinate contracts	50
MTMPSR402C	Prepare and evaluate resource proposals	50
MTMPSR403C	Facilitate achievement of enterprise environmental policies and goals	50
MTMPSR404C	Foster a learning culture in a meat enterprise	50
MTMPSR405C	Build productive and effective workplace relationships	50
MTMPSR406C	Manage and maintain a food safety plan	50
MTMPSR407A	Assess and evaluate meat industry requirements and processes	10
MTMPSR408A	Specify beef product using AUS-MEAT language	40
MTMPSR409A	Specify sheep product using AUS-MEAT language	30
MTMPSR410A	Specify pork product using AUS-MEAT language	40
MTMPSR411A	Lead communication in the workplace	20
MTMPSR412A	Participate in product recall	40
MTMPSR413A	Participate in ongoing development and implementation of a HACCP and Quality Assurance system	60
MTMPSR414A	Establish sampling program	40
MTMPSR415A	Develop and implement work instructions and SOPs	35
MTMPSR5601C	Design and manage the food safety system	100
MTMPSR5604C	Manage new product/process development	100
MTMPSR601A	Benchmark to manage/improve enterprise performance	80
MTMPSR602A	Monitor and manage organisational legal responsibilities	80
MTMPSR603A	Manage meat processing systems to maintain and improve product quality	100
MTMPSR604A	Manage effective operation of meat enterprise cold chain and refrigeration systems	100
MTMPSR606A	Assess and purchase livestock	80
MTMPSR607A	Analyse and develop enterprise systems for new opportunities	100
MTMPSR608A	Establish new markets	80
MTMR101C	Identify species and meat cuts	10
MTMR102C	Trim meat for further processing	8
MTMR103C	Store meat product	5
MTMR104C	Prepare minced meat and minced meat products	10

National ID	Training Package Unit Title	Nominal Hours
MTMR106C	Provide service to customers	7
MTMR107C	Process sales transactions	8
MTMR108B	Undertake minor routine maintenance	40
MTMR109B	Monitor meat temperature from receipt to sale	10
MTMR201C	Break and cut product using a bandsaw	10
MTMR202C	Provide advice on cooking and storage of meat products	20
MTMR203C	Select, weigh and package meat for sale	8
MTMR204C	Package product using manual packing and labelling equipment	10
MTMR207B	Use basic methods of meat cookery	44
MTMR208B	Vacuum pack product in a retail operation	80
MTMR209B	Undertake routine preventative maintenance	50
MTMR210B	Make and sell sausages	10
MTMR211B	Produce and sell value-added products	10
MTMR212B	Receive meat product	10
MTMR301C	Prepare specialised cuts	10
MTMR302C	Assess carcass/product quality	8
MTMR303C	Calculate yield of carcass or product	8
MTMR304C	Manage stock	10
MTMR305C	Meet customer needs	10
MTMR306C	Provide advice on nutritional role of meat	6
MTMR307C	Merchandise products and services	12
MTMR309C	Prepare, roll, sew and net meat	8
MTMR310C	Bone and fillet poultry	8
MTMR311C	Cost and price meat products	10
MTMR312C	Prepare portion control to specifications	8
MTMR313C	Bone game meat	8
MTMR314B	Order stock in a meat enterprise	18
MTMR315B	Calculate and present statistical data in a meat enterprise	40
MTMR316B	Utilise the Meat Standards Australia system for beef to meet customer requirements	80
MTMR317B	Cure, cure and sell product	20
MTMR318B	Assess and sell poultry product	10
MTMR319B	Break carcasses for retail sale	40
MTMR320B	Locate, identify and assess cuts	40
MTMR321A	Assess and address customer preferences	40
MTMR322A	Collect and prepare standard samples	40
MTMR323A	Prepare and produce value-added products	10
MTMR501A	Develop and assess a meat retailing business opportunity	60
MTMS101C	Handle materials and products	30
MTMS102C	Pack smallgoods product	30
MTMS205C	Package product using thermoform process	40
MTMS206C	Package product using gas flushing process	40
MTMS207C	Operate bar and coder systems	30
MTMS208C	Operate metal detection unit	20
MTMS210B	Select/identify and prepare casings	50
MTMS211B	Manually shape and form product	30
MTMS213B	Slice product using simple machinery	60
MTMS214B	Rotate stored meat	10
MTMS215B	Rotate meat product	10
MTMS216B	Inspect carton meat	50
MTMS217A	Prepare dry ingredients	16
MTMS218B	Measure and calculate routine workplace data	30
MTMS219A	Manually link and tie product	20
MTMS300B	Operate mixer/blender unit	70
MTMS301B	Cook, steam and cool product	20
MTMS302B	Prepare dried meat	40
MTMS303B	Fill casings	20



National ID	Training Package Unit Title	Nominal Hours
MTMS304B	Thaw product – water	20
MTMS305B	Thaw product – air	10
MTMS306B	Identify and repair equipment faults	40
MTMS307A	Sort meat	70
MTMS308A	Batch meat	40
MTMS309B	Operate product forming machinery	30
MTMS310B	Operate link and tie machinery	30
MTMS311B	Operate complex slicing and packaging machinery	30
MTMS312A	Prepare meat-based pates and terrines for commercial sale	30
MTMS313A	Prepare product formulations	30
MTMS314A	Ferment and mature product	36
MTMS315A	Blend meat product	60
MTMSR201C	Prepare and slice meat cuts	30
MTMSR202C	Trim meat to specifications	20
MTMSR203C	Package product using automatic packing and labelling equipment	30
MTMSR204C	Despatch meat product	20
MTMSR215A	Package meat and smallgoods for retail sale	20
MTMSR301C	Break carcass into primal cuts	40
MTMSR302C	Prepare primal cuts	35
MTMSR303A	Smoke product	20

## Mapping Qualifications

The following table provides an overview of the qualification from Version 3 which are replaced by a qualification in Version 4 of the MTM11 Australian Meat Industry Training Package

Version 3 Current Qualification				Version 4 Replacement Qualification		
National ID	Title	Hours	E/NE	National ID	Title	Hours
MTM30811	Certificate III in Meat Processing (Retail Butcher)	846	NE	MTM30813	Certificate III in Meat Processing (Retail Butcher)	846

## Mapping Units of Competency

The following table provides an overview of the units of competency from Version 3 which are replaced by Version 4 of the MTM11 Australian Meat Industry Training Package

Version 3 Current Unit of Competency				Version 4 Replacement Unit of Competency		
National ID	Title	Hours	E/NE	National ID	Title	Hours
MTMCOR203A	Apply Quality Assurance practices	40	E	MTMCOR203B	Apply Quality Assurance practices	40
MTMP2006B	Apply animal welfare and handling requirements	40	NE	MTMP2010A	Apply animal welfare and handling requirements	40
MTMP2131C	Prepare and despatch meat product orders	80	NE	MTMP3067A	Prepare and despatch meat products	80
MTMP410A	Oversee humane handling of animals	20	NE	MTMP414A	Oversee humane handling of animals	20
MTMR308C	Prepare and produce value-added products	10	NE	MTMR323A	Prepare and produce value-added products	10
	No previous equivalent		-	MTMSR215A	Package meat and smallgoods for retail sale	20

## Traineeships and Apprenticeships

The following table provides a summary of the accredited traineeship and apprenticeship attached to the qualifications in the MTM11 Australian Meat Industry Training Package.

Version 3 Current Qualification				Version 4 Replacement Qualification		
National ID	Title	Traineeship/Apprenticeship	Hours	National ID	Title	Hours
<b>TRAINEESHIP</b>						
MTM20111	Certificate II in Meat Processing (Abattoirs)	Meat Processing (Abattoirs) (Level 2)	420		No change	
MTM20211	Certificate II in Meat Processing (Smallgoods)	Meat Processing - Smallgoods (Level 2)	500		No change	
MTM20411	Certificate II in Meat Processing (Food Services)	Meat Processing (Food Services) (Level 2)	404		No change	
MTM30111	Certificate III in Meat Processing (Boning Room)	Meat Processing - Boning (Level 3)	560		No change	
MTM30211	Certificate III in Meat Processing (Food Services)	Meat Processing (Food Services) (Level 3)	580		No change	
MTM30411	Certificate III in Meat Processing (Rendering)	Meat Processing (Rendering) (Level 3)	500		No change	
MTM30511	Certificate III in Meat Processing (Slaughtering)	Meat Processing - Slaughtering (Level 3)	550		No change	
MTM30611	Certificate III in Meat Processing (General)	Meat Processing (General) (Level 3)	520		No change	
MTM30911	Certificate III in Meat Processing (Smallgoods - General)	Meat Processing - Smallgoods (Level 3)	870		No change	
MTM31011	Certificate III in Meat Processing (Smallgoods - Manufacture)	Meat Processing - Smallgoods (Level 3)	946		No change	
MTM40111	Certificate IV in Meat Processing (Leadership)	Meat Processing (Leadership) (Level 4)	640		No change	
MTM40311	Certificate IV in Meat Processing (Quality Assurance)	Meat Processing (Quality Assurance) (Level 4)	490		No change	
<b>Apprenticeship</b>						
MTM30811	Certificate III in Meat Processing (Retail Butcher)	General Butcher	846	MTM30813	Certificate III in Meat Processing (Retail Butcher)	846