Australian Government

Department of Education, Employment and Workplace Relations

MTM11 Australian Meat Industry Training Package

Release: 2.0

ISC INDUSTRY SKILLS COUNCILS
Creating Australia's Future

CONTENTS

Modification History

Version Modification History

Version	Release Date	Comments
2	18 June 2012	New Unit endorsed: MTMP3004A Assess effective stunning and bleeding ISC Upgrades: MTMP3001C Knock and stun animal updated to MTMP3001D Stun animal. MTMP3039C Eviscerate game shot carcase updated to MTMP3039D Eviscerate wild game field shot carcase. MTMP411A Inspect game meat updated to MTMP411B Inspect wild game meat. MTM30311 Certificate III in Meat Processing (Meat Safety): update to Unit titles as above. MTM30511 Certificate III in Meat Processing (Slaughtering): addition of new Unit MTMP3004A as elective. Updates to Unit titles as above. MTM30611 Certificate III in Meat Processing (General): addition of new Unit MTMP3004A as elective. Updates to Unit titles as above. MTM40211 Certificate IV in Meat Processing (Meat Safety): update to Unit titles as above. MTM40411 Certificate IV in Meat Processing (General): update to Unit titles as above. Updated Unit titles in three Effective Stunning Skill Sets.
1.1	19 December	ISC Upgrade - addition of 36 new

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Version	Release Date	Comments
	2011	skill sets.
		Correction of typographical errors and amendments for clarity in:
		MTM10211 Certificate I in Meat Processing (Meat Retailing)
		MTM20211 Certificate II in Meat Processing (Smallgoods)
		MTM30311 Certificate III in Meat Processing (Meat Safety)
		MTM30911 Certificate II in Meat Processing (Smallgoods - General)
		Basic Meat Industry Skill Set
		Update to imported units in:
		MTM40111 Certificate IV in Meat Processing (Leadership)
		MTM40411 Certificate IV in Meat Processing (General)
1	22 July 2011	Primary Release

MTM11 Australian Meat Industry

MTM11 Version2: Australian Meat Industry

Training Package Details

Training Package Details

Training Package Code:	MTM11
Training Package Name:	Australian Meat Industry Training Package
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Training Package Volume Number	Training Package Volume Name
1	Introduction, Qualifications Framework and Assessment Guidelines
2	Units of Competency
3	Imported Units of Competency

Training Package Volume Number	Training Package Volume Statement
1	Introduction, Qualifications Framework and Assessment Guidelines
2	Units of Competency
3	Imported Units of Competency

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Training Package Volume Number	Training Package Volume Description
1	The material contained within this volume is part of the endorsed components of MTM11 Australian Meat Industry Training Package, including the Qualification Framework and Assessment Guidelines.
	This volume should not be used in isolation; users will need to ensure they have access to the information contained within the companion volumes, which are:
	Volume 2 – Units of Competency
	Volume 3 – Imported Units of Competency
2	The material contained within this volume is part of the endorsed components MTM11 Australian Meat Industry Training Package and includes the Units of Competency.
	This volume should not be used in isolation; users will need to ensure they have access to the information contained within the companion volumes, which are:
	Volume 1 – Introduction, Qualification Framework and Assessment Guidelines
	Volume 3 – Imported Units of Competency
3	The material contained within this volume is part of the endorsed components of MTM11 Australian Meat Industry Training Package and includes the Imported Units of Competency.
	This volume should not be used in isolation, users will need to ensure they have access to the information contained within the companion volumes, which are:
	Volume 1 – Introduction, Qualification Framework and Assessment Guidelines
	Volume 2 – Units of Competency

Preliminary Information

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

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This Training Package is Version 2 – check whether this is the latest version by going to the National Training Information Service (www.ntis.gov.au) and locating information about the Training Package. Alternatively, contact www.agrifoodskills.net.au to confirm the latest version number.

Explanation of version number conventions
The primary release Training Package is Version 1. 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. Do not confuse the version number with the Training Package's national code (which remains the same during its period of endorsement).

Explanation of the review date
The review date (shown on the title page and in the footer of each page) indicates when the Training Package is expected to be reviewed in the light of changes such as changing technologies and circumstances. The review date is not an expiry date. Endorsed Training Packages and their components remain current until they are reviewed or replaced.

Overview

What is a Training Package?

A Training Package is an integrated set of nationally endorsed competency standards, assessment guidelines and Australian Qualifications Framework (AQF) qualifications for a specific industry, industry sector or enterprise.
Each Training Package:

- provides a consistent and reliable set of components for training, recognising and assessing peoples skills, and may also have optional support materials
- enables nationally recognised qualifications to be awarded through direct assessment of workplace competencies
- encourages the development and delivery of flexible training which suits individual and industry requirements
- encourages learning and assessment in a work-related environment which leads to verifiable workplace outcomes.

How do Training Packages fit within the National Skills Framework?
The National Skills Framework applies nationally, is endorsed by the Ministerial Council for Vocational and Technical Education, and comprises the Australian Quality Training Framework 2010 (AQTF 2010), and Training Packages endorsed by the National Quality Council (NQC).
How are Training Packages developed?
Training Packages are developed by Industry Skills Councils or enterprises to meet the identified training needs of specific industries or industry sectors. To gain national endorsement of Training Packages, developers must provide evidence of extensive research, consultation and support within the industry area or enterprise.
How do Training Packages encourage flexibility?

Training Packages describe the skills and knowledge needed to perform effectively in the workplace without prescribing how people should be trained.

Training Packages acknowledge that people can achieve vocational competency in many ways by emphasising what the learner can do, not how or where they learned to do it. For example, some experienced workers might be able to demonstrate competency against the units of competency, and even gain a qualification, without completing a formal training program.

With Training Packages, assessment and training may be conducted at the workplace, off-the-job, at a training organisation, during regular work, or through work experience, work placement, work simulation or any combination of these.

Who can deliver and assess using Training Packages?

Training and assessment using Training Packages must be conducted by a Registered Training Organisation (RTO) that has the qualifications or specific units of competency on its scope of registration, or that works in partnership with another RTO, as specified in the AQTF 2010.

Training Package Components

Training Packages are made up of mandatory components endorsed by the NQC, and optional support materials.

Training Package Endorsed Components

The nationally endorsed components include the Competency Standards, Assessment Guidelines and Qualifications Framework. These form the basis of training and assessment in the Training Package and, as such, they must be used.
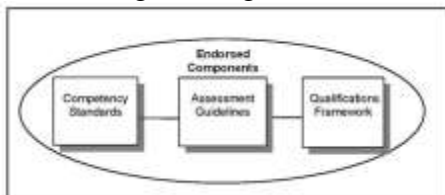
Competency Standards

Each unit of competency identifies a discrete workplace requirement and includes the knowledge and skills that underpin competency as well as language, literacy and numeracy; and occupational health and safety requirements. The units of competency must be adhered to in training and assessment to ensure consistency of outcomes.

Assessment Guidelines

The Assessment Guidelines provide an industry framework to ensure all assessments meet industry needs and nationally agreed standards as expressed in the Training Package and the AQTF 2010. The Assessment Guidelines must be followed to ensure the integrity of assessment leading to nationally recognised qualifications.

Qualifications Framework

Each Training Package provides details of those units of competency that must be achieved to award AQF qualifications. The rules around which units of competency can be combined to make up a valid AQF qualification in the Training Package are referred to as the 'packaging rules'. The packaging rules must be followed to ensure the integrity of nationally recognised qualifications issued.

Training Package Support Materials

The endorsed components of Training Packages are complemented and supported by optional support materials that provide for choice in the design of training and assessment to meet the needs of industry and learners.

Training Package support materials can relate to single or multiple units of competency, an industry sector, a qualification or the whole Training Package. They tend to fall into one or more of the categories illustrated below.
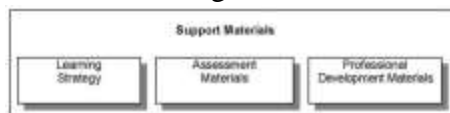
Training Package support materials are produced by a range of stakeholders such as RTOs, individual trainers and assessors, private and commercial developers and Government agencies.

Training Package, Qualification and Unit of Competency Codes

There are agreed conventions for the national codes used for Training Packages and their components. Always use the correct codes, exactly as they appear in the Training Package, **and with the code always before the title**.

Training Package Codes
Each Training Package has a unique five-character national code assigned when the Training Package is endorsed, for example XYZ08. The first three characters are letters identifying the Training Package industry coverage and the last two characters are numbers identifying the year of endorsement.

Qualification Codes
Within each Training Package, each qualification has a unique eight-character code, for example XYZ10108. Qualification codes are developed as follows:

- the first three letters identify the Training Package;
- the first number identifies the qualification level (noting that, in the qualification titles themselves, arabic numbers are **not** used);
- the next two numbers identify the position in the sequence of the qualification at that level; and
- the last two numbers identify the year in which the qualification was endorsed. (Where qualifications are added after the initial Training Package endorsement, the last two numbers may differ from other Training Package qualifications as they identify the year in which those particular qualifications were endorsed.)

Unit of Competency Codes
Within each Training Package, each unit of competency has a unique code. Unit of competency codes are assigned when the Training Package is endorsed, or when new units of competency are added to an existing endorsed Training Package. Unit codes are developed as follows:

- a typical code is made up of 12 characters, normally a mixture of uppercase letters and numbers, as in MTMCOR201A
- the first three characters signify the Training Package – MTM11 Australian Meat Industry Training Package – in the above example and up to eight characters, relating to an industry sector, function or skill area, follow;
- the last character is always a letter and identifies the unit of competency version. An 'A' at the end of the code indicates that this is the original unit of competency. 'B', or another incremented version identifier means that minor changes have been made. Typically this would mean that wording has changed in the range statement or evidence guide, providing clearer intent; and
- where changes are made that alter the outcome, a new code is assigned and the title is changed.

Training Package, Qualification and Unit of Competency Titles

There are agreed conventions for titling Training Packages and their components. Always use the correct titles, exactly as they appear in the Training Package, and with the code always placed before the title.

Training Package Titles
The title of each endorsed Training Package is unique and relates the Training Packages broad industry coverage.

Qualification Titles
The title of each endorsed Training Package qualification is unique. Qualification titles use the following sequence:

- first, the qualification is identified as either Certificate I, Certificate II, Certificate III, Certificate IV, Diploma, Advanced Diploma, Vocational Graduate Certificate, or Vocational Graduate Diploma;
- this is followed by the words 'in' for Certificates I to IV, and 'of' for Diploma, Advanced Diploma, Vocational Graduate Certificate and Vocational Graduate Diploma;
- then, the industry descriptor, for example Telecommunications; and
- then, if applicable, the occupational or functional stream in brackets, for example (Computer Systems).

For example: MTM10111 Certificate I in Meat Processing (Smallgoods)

Unit of Competency Titles
Each unit of competency title is unique. Unit of competency titles describe the competency outcome concisely, and are written in sentence case.
For example: MTMCOR201A Maintain personal equipment

Introduction to the   Training Package

Mapping to Previous Training Package

Mapping of MTM11v2 Australian Meat Industry Training Package Units of Competency to MTM11v1 Australian Meat Industry Training Package Units of Competency

MTM11v2 Unit code and title	MTM11 Unit code and title	Equivalence	Mapping details
MTMP3001D Stun animal	MTMP3001C Knock and stun animal	E	Unit title amended to appropriately reflect industry nomenclature.
MTMP3004A Assess effective stunning and bleeding	No equivalent in MTM11	N/A	New Unit
MTMP3039D Eviscerate wild game field shot carcase	MTMP3039C Eviscerate game shot carcase	E	Unit title amended to appropriately reflect industry nomenclature. Minor edits for clarity and consistency.
MTMP411B Inspect wild game meat	MTMP411A Inspect game meat	E	Unit title amended to appropriately reflect industry nomenclature. Minor edits for clarity and consistency.

Mapping of MTM07 Australian Meat Industry Training Package Qualifications to MTM11 Australian Meat Industry Training Package Qualifications

MTM07 Qualifications	MTM11 Qualifications	Mapping details
MTM10107 Certificate I in Meat Processing (Smallgoods)	MTM10111 Certificate I in Meat Processing (Smallgoods)	Outcomes deemed as equivalent; Changes made to qualification requirements
MTM10207 Certificate I in Meat Processing (Meat Retailing)	MTM10211 Certificate I in Meat Processing (Meat Retailing)	Outcomes deemed as equivalent; Changes made to qualification requirements
MTM20107 Certificate II in Meat Processing	MTM20111 Certificate II in Meat Processing	Outcomes deemed as equivalent; New units added; Changes made to

(Abattoirs)	(Abattoirs)	qualification requirements
MTM20207 Certificate II in Meat Processing (Smallgoods)	MTM20211 Certificate II in Meat Processing (Smallgoods)	Outcomes deemed as equivalent; Changes made to qualification requirements; Certificate I in Meat Processing (Smallgoods) is embedded
MTM20307 Certificate II in Meat Processing (Meat Retailing)	MTM20311 Certificate II in Meat Processing (Meat Retailing)	Outcomes deemed as equivalent; Changes made to qualification requirements; Certificate I in Meat Processing (Meat Retailing) embedded; Qualification title changed.
MTM20407 Certificate II in Meat Processing (Food Services)	MTM20411 Certificate II in Meat Processing (Food Services)	Outcomes deemed as equivalent; Changes made to qualification requirements
MTM30107 Certificate III in Meat Processing (Boning Room)	MTM30111 Certificate III in Meat Processing (Boning Room)	Outcomes deemed as equivalent; MTMPSR203A added to core; Changes made to qualification requirements
MTM30207 Certificate III in Meat Processing (Food Services)	MTM30211 Certificate III in Meat Processing (Food Services)	Outcomes deemed as equivalent; Changes made to qualification requirements
MTM30307 Certificate III in Meat Processing (Meat Safety)	MTM30311 Certificate III in Meat Processing (Meat Safety)	Outcomes deemed as equivalent; BSBFLM312C moved from core to elective; MTMPSR203A added to core; New elective Units added; Changes made to qualification requirements
MTM30407 Certificate III in Meat Processing (Rendering)	MTM30411 Certificate III in Meat Processing (Rendering)	Outcomes deemed as equivalent; Changes made to qualification requirements
MTM30507 Certificate III in Meat Processing (Slaughtering)	MTM30511 Certificate III in Meat Processing (Slaughtering)	Outcomes deemed as equivalent; MTMPSR203A added to core; Changes made to qualification requirements
MTM30607 Certificate III in Meat Processing (General)	MTM30611 Certificate III in Meat Processing (General)	Outcomes deemed as equivalent; Changes made to qualification requirements; Game Harvesting Units added; Several other new Units added
MTM30807 Certificate III in Meat Processing (Meat Retailing)	MTM30811 Certificate III in Meat Processing (Retail Butcher)	Outcomes deemed as equivalent; Changes made to qualification requirements; Certificates I and II in Meat Processing (Meat Retailing) embedded
MTM30907 Certificate III in Meat Processing (Smallgoods - General)	MTM30911 Certificate III in Meat Processing (Smallgoods - General)	Outcomes deemed as equivalent; Changes made to qualification requirements; Certificates I and II in Meat Processing (Smallgoods) embedded

MTM31007 Certificate III in Meat Processing (Smallgoods - Manufacture)	MTM31011 Certificate III in Meat Processing (Smallgoods - Manufacture)	Outcomes deemed as equivalent; Changes made to qualification requirements; Certificates I and II in Meat Processing (Smallgoods) embedded
MTM40107 Certificate IV in Meat Processing (Leadership)	MTM40111 Certificate IV in Meat Processing (Leadership)	Outcomes deemed as equivalent; Changes made to qualification requirements
MTM40207 Certificate IV in Meat Processing (Meat Safety)	MTM40211 Certificate IV in Meat Processing (Meat Safety)	Outcomes deemed as equivalent; New unit added; Certificate III in Meat Processing (Meat Safety) embedded;
MTM40307 Certificate IV in Meat Processing (Quality Assurance)	MTM40311 Certificate IV in Meat Processing (Quality Assurance)	Outcomes deemed as equivalent; New unit added; Changes made to qualification requirements
MTM40407 Certificate IV in Meat Processing (General)	MTM40411 Certificate IV in Meat Processing (General)	Outcomes deemed as equivalent; New Units added; Changes made to qualification requirements
MTM50107 Diploma of Meat Processing	MTM50111 Diploma of Meat Processing	Substantial restructuring of Units; Outcomes deemed as equivalent; Changes made to qualification requirements
MTM50207 Diploma of Meat Processing (Meat Retailing)	MTM50211 Diploma of Meat Processing (Meat Retailing)	Substantial restructuring of Units; outcomes deemed as equivalent; Changes made to qualification requirements
MTM60107 Advanced Diploma of Meat Processing	MTM60111 Advanced Diploma of Meat Processing	Substantial restructuring of Units; outcomes deemed as equivalent; Changes made to qualification requirements
No qualification	MTM70111 Vocational Graduate Certificate in Agribusiness	No equivalent in MTM07
No qualification	MTM80111 Vocational Graduate Diploma of Agribusiness	No equivalent in MTM07

Mapping of MTM11 Australian Meat Industry Training Package Units of Competency to MTM07 Australian Meat Industry Training Package Units of Competency

MTM11 Unit code and title	MTM07 Unit code and title	Equivalence	Mapping details
MTMBUS701A Manage financial performance	No equivalent in MTM07	N/A	New Unit
MTMBUS702A Provide	No equivalent in MTM07	N/A	New Unit

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MTM11 Unit code and title	MTM07 Unit code and title	Equivalence	Mapping details
strategic leadership			
MTMBUS703A Communicate and negotiate in a culturally diverse context	No equivalent in MTM07	N/A	New Unit
MTMBUS704A Develop and enhance collaborative partnerships and relationships	No equivalent in MTM07	N/A	New Unit
MTMBUS705A Develop and manage international business operations	No equivalent in MTM07	N/A	New Unit
MTMBUS706A Commercialise research and technology product/idea	No equivalent in MTM07	N/A	New Unit
MTMBUS801A Manage change to organisational electronic technology systems	No equivalent in MTM07	N/A	New Unit
MTMBUS802A Undertake research project	No equivalent in MTM07	N/A	New Unit
MTMBUS803A Analyse data for business decision making	No equivalent in MTM07	N/A	New Unit
MTMCOR201A Maintain personal equipment	MTMMP1C Maintain personal equipment	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed
MTMCOR202A Apply hygiene and sanitation practices	MTMMP2C Apply hygiene and sanitation practices	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed; Minor change to Element 2
MTMCOR203A Apply Quality Assurance practices	MTMMP3C Apply Quality Assurance practices	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed

MTM11 Unit code and title	MTM07 Unit code and title	Equivalence	Mapping details
MTMCOR204A Follow safe work policies and procedures	MTMMP4C Follow safe work policies and procedures	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed
MTMCOR205A Communicate in the workplace	MTMMP5C Communicate in the workplace	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed
MTMCOR206A Overview the meat industry	MTMMP6C Overview the meat industry	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed
MTMCOR401C Manage own work performance	MTMCOR401B Manage own work performance	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMCOR402C Facilitate Quality Assurance process	MTMCOR402B Facilitate Quality Assurance process	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMCOR403A Participate in OH&S risk control process	MTMMP70C Participate in OH&S risk control process	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed
MTMCOR404A Facilitate hygiene and sanitation performance	MTMMP72C Facilitate hygiene and sanitation performance	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed
MTMG300A Overview wild game meat industry	No equivalent Unit in MTM07	N/A	New Unit
MTMG301A Operate a game harvesting vehicle	No equivalent Unit in MTM07	N/A	New Unit
MTMG302A Eviscerate, inspect and tag wild game carcase in the field	No equivalent Unit in MTM07	N/A	New Unit
MTMG303A Receive and inspect wild game carcases from the field	No equivalent Unit in MTM07	N/A	New Unit

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MTM11 Unit code and title	MTM07 Unit code and title	Equivalence	Mapping details
MTMG304A Receive and inspect wild game carcases at a processing plant	No equivalent Unit in MTM07	N/A	New Unit
MTMG305A Store wild game carcase	No equivalent Unit in MTM07	N/A	New Unit
MTMG306A Use firearms to harvest wild game	No equivalent Unit in MTM07	N/A	New Unit
MTMP2002C Prepare animals for slaughter	MTMP2002B Prepare animals for slaughter	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2004B Feed race	MTMP2004A Feed race	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP2005B Restrain animal	MTMP2005A Restrain animal	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP2006B Apply animal welfare and handling requirements	MTMP2006A Apply animal welfare and handling requirements	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP2007B Perform emergency kill	MTMP2007A Perform emergency kill	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP2008A Assess, purchase and transport calves	No equivalent Unit in MTM07	N/A	New Unit
MTMP2009B Unload livestock	MTMP2009A Unload livestock	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B'

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MTM11 Unit code and title	MTM07 Unit code and title	Equivalence	Mapping details
			version
MTMP2011C Identify animals using electronic systems	MTMP2011B Identify animals using electronic systems	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2012C Shackle animal	MTMP2012B Shackle animal	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2013C Operate electrical stimulator	MTMP2013B Operate electrical stimulator	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2014C Remove head	MTMP2014B Remove head	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2015C Cut hocks	MTMP2015B Cut hocks	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2016C Mark brisket	MTMP2016B Mark brisket	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2018C Complete changeover operation	MTMP2018B Complete changeover operation	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2020C Trim pig pre-evisceration	MTMP2020B Trim pig pre-evisceration	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version

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MTM11 Unit code and title	MTM07 Unit code and title	Equivalence	Mapping details
MTMP2021C Number carcase and head	MTMP2021B Number carcase and head	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2022C Punch pelts	MTMP2022B Punch pelts	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2023C Remove brisket wool	MTMP2023B Remove brisket wool	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2024C Prepare hide/pelt for removal	MTMP2024B Prepare hide/pelt for removal	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2025B Bag tail	MTMP2025A Bag tail	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP2026B Remove and record tag	MTMP2026A Remove and record tag	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP2027B Seal/drain urinary tract	MTMP2027A Seal/drain urinary tract	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP2028B Singe carcase	MTMP2028A Singe carcase	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP2029B Shave	MTMP2029A Shave	E	Required Skills and

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MTM11 Unit code and title	MTM07 Unit code and title	Equivalence	Mapping details
carcase	carcase		Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP2030B Flush carcase	MTMP2030A Flush carcase	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP2031C Operate scalding/de-hairing equipment	MTMP2031B Operate scalding/de-hairing equipment	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2032C Operate whizzard knife	MTMP2032B Operate whizzard knife	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2033C Operate rise and fall platform	MTMP2033B Operate rise and fall platform	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2034C Operate vacuum blood collection process	MTMP2034B Operate vacuum blood collection process	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2035C Operate nose roller	MTMP2035B Operate nose roller	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2036C Operate pneumatic cutter	MTMP2036B Operate pneumatic cutter	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2037C Operate circular saw	MTMP2037B Operate circular saw	E	Required Skills and Knowledge adjusted to

MTM11 Unit code and title	MTM07 Unit code and title	Equivalence	Mapping details
			CAT template; Unit code changed to 'C' version
MTMP2038C Prepare carcase and equipment for hide/pelt puller	MTMP2038B Prepare carcase and equipment for hide/pelt puller	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2039C Operate tenderiser	MTMP2039B Operate tenderiser	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2040C Operate mincer	MTMP2040B Operate mincer	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2042C Operate new technology or process	MTMP2042B Operate new technology or process	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2043C Operate sterivac equipment	MTMP2043B Operate sterivac equipment	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2044B De-rind meat cuts	MTMP2044A De-rind meat cuts	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP2045B De-nude meat cuts	MTMP2045A De-nude meat cuts	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP2046B Operate rib puller	MTMP2046A Operate rib puller	E	Required Skills and Knowledge adjusted to CAT template; Unit

MTM11 Unit code and title	MTM07 Unit code and title	Equivalence	Mapping details
			code changed to 'B' version
MTMP2047B Operate frenching machine	MTMP2047A Operate frenching machine	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP2048B Operate cubing machine	MTMP2048A Operate cubing machine	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP2049B Cure and corn product in a meat processing plant	MTMP2049A Cure and corn product in a meat processing plant	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP2050B Operate head splitter	MTMP2050A Operate head splitter	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP2051C Trim neck	MTMP2051B Trim neck	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2052C Trim forequarter to specification	MTMP2052B Trim forequarter to specification	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2053C Trim hindquarter to specification	MTMP2053B Trim hindquarter to specification	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2054C Inspect hindquarter and remove contamination	MTMP2054B Inspect hindquarter and remove contamination	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C'

MTM11 Unit code and title	MTM07 Unit code and title	Equivalence	Mapping details
			version
MTMP2055C Inspect forequarter and remove contamination	MTMP2055B Inspect forequarter and remove contamination	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2057B Remove spinal cord	MTMP2057A Remove spinal cord	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP2058B Operate jaw breaker	MTMP2058A Operate jaw breaker	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP2061C Grade carcase	MTMP2061B Grade carcase	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2062C Weigh carcase	MTMP2062B Weigh carcase	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2063C Operate semi-automatic tagging machine	MTMP2063B Operate semi-automatic tagging machine	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2064C Measure fat	MTMP2064B Measure fat	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2065C Label and stamp carcase	MTMP2065B Label and stamp carcase	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version

MTM11 Unit code and title	MTM07 Unit code and title	Equivalence	Mapping details
MTMP2066C Wash carcase	MTMP2066B Wash carcase	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2067B Operate a decontamination unit	MTMP2067A Operate a decontamination unit	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP2068B Remove tenderloin	MTMP2068A Remove tenderloin	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP2071C Inspect meat for defects	MTMP2071B Inspect meat for defects	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2072C Assemble and prepare cartons	MTMP2072B Assemble and prepare cartons	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2074C Identify cuts and specifications	MTMP2074B Identify cuts and specifications	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2075C Pack meat products	MTMP2075B Pack meat products	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2081C Operate carton sealing machine	MTMP2081B Operate carton sealing machine	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2082C Operate	MTMP2082B Operate	E	Required Skills and

MTM11 Unit code and title	MTM07 Unit code and title	Equivalence	Mapping details
carton scales	carton scales		Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2083C Operate strapping machine	MTMP2083B Operate strapping machine	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2084C Operate carton forming machine	MTMP2084B Operate carton forming machine	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2085C Operate automatic CL determination machine	MTMP2085B Operate automatic CL determination machine	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2086B Operate bag forming equipment	MTMP2086A Operate bag forming equipment	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP2091C Assess dentition	MTMP2091B Assess dentition	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2092C Drop tongue	MTMP2092B Drop tongue	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2093C Wash head	MTMP2093B Wash head	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2094C Bone head	MTMP2094B Bone head	E	Required Skills and Knowledge adjusted to

MTM11 Unit code and title	MTM07 Unit code and title	Equivalence	Mapping details
			CAT template; Unit code changed to 'C' version
MTMP2095C Remove cheek meat	MTMP2095B Remove cheek meat	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2096C Bar head and remove cheek meat	MTMP2096B Bar head and remove cheek meat	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2102C Process thick skirts	MTMP2102B Process thick skirts	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2115C Process thin skirts	MTMP2115B Process thin skirts	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2116B Process offal	MTMP2116A Process offal	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP2117B Process runners	MTMP2117A Process runners	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP2118B Overview offal processing	MTMP2118A Overview offal processing	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP2121C Prepare and trim honeycomb	MTMP2121B Prepare and trim honeycomb	E	Required Skills and Knowledge adjusted to CAT template; Unit

MTM11 Unit code and title	MTM07 Unit code and title	Equivalence	Mapping details
			code changed to 'C' version
MTMP2122C Recover mountain chain	MTMP2122B Recover mountain chain	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2123C Further process tripe	MTMP2123B Further process tripe	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2124C Trim processed tripe	MTMP2124B Trim processed tripe	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2125C Process small stock tripe	MTMP2125B Process small stock tripe	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2126C Process bibles	MTMP2126B Process bibles	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2127B Process maws	MTMP2127A Process maws	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP2131C Prepare and despatch meat product orders	MTMP2131B Prepare and despatch meat product orders	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2132C Loadout meat product	MTMP2132B Loadout meat product	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C'

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MTM11 Unit code and title	MTM07 Unit code and title	Equivalence	Mapping details
			version
MTMP2133C Store carcase product	MTMP2133B Store carcase product	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2134C Store carton product	MTMP2134B Store carton product	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2135C Locate storage areas and product	MTMP2135B Locate storage areas and product	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2136C Complete re-pack operation	MTMP2136B Complete re-pack operation	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2137B Bag carcase	MTMP2137A Bag carcase	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP2141C Overview offal processing on the slaughter floor	MTMP2141B Overview offal processing on the slaughter floor	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2143C Separate offal	MTMP2143B Separate offal	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2144C Trim offal fat	MTMP2144B Trim offal fat	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version

MTM11 Unit code and title	MTM07 Unit code and title	Equivalence	Mapping details
MTMP2145C Separate and tie runners	MTMP2145B Separate and tie runners	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2147C Recover thin skirts	MTMP2147B Recover thin skirts	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2148B Remove thick skirts	MTMP2148A Remove thick skirts	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP2149B Remove flares	MTMP2149A Remove flares	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP2150B Recover offal	MTMP2150A Recover offal	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP2151C Overview hide/pelt/skin processing	MTMP2151B Overview hide/pelt/skin processing	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2152C Trim hide or skin	MTMP2152B Trim hide or skin	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2153C Salt hide or skin	MTMP2153B Salt hide or skin	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2154C Grade	MTMP2154B Grade	E	Required Skills and

MTM11 Unit code and title	MTM07 Unit code and title	Equivalence	Mapping details
hide or skin	hide or skin		Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2155C Despatch hide or skin	MTMP2155B Despatch hide or skin	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2156B Treat hides chemically	MTMP2156A Treat hides chemically	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP2157B Chill/ice hides	MTMP2157A Chill/ice hides	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP2158B Crop pelts	MTMP2158A Crop pelts	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP2161C Overview fellmongering operations	MTMP2161B Overview fellmongering operations	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2162C Chemically treat skins for fellmongering process	MTMP2162B Chemically treat skins for fellmongering process	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2163C Prepare chemicals for fellmongering process	MTMP2163B Prepare chemicals for fellmongering process	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2164C Operate wool drier and press	MTMP2164B Operate wool drier and press	E	Required Skills and Knowledge adjusted to

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MTM11 Unit code and title	MTM07 Unit code and title	Equivalence	Mapping details
			CAT template; Unit code changed to 'C' version
MTMP2165C Perform sweating operation on fellmongered skins	MTMP2165B Perform sweating operation on fellmongered skins	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2166C Perform skin fleshing operation	MTMP2166B Perform skin fleshing operation	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2167C Skirt and weigh fellmongered wool	MTMP2167B Skirt and weigh fellmongered wool	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2168B Operate wool puller	MTMP2168A Operate wool puller	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP2171C Dispose of condemned carcase	MTMP2171B Dispose of condemned carcase	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2172C Skin condemned carcase	MTMP2172B Skin condemned carcase	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2173C Eviscerate condemned carcase	MTMP2173B Eviscerate condemned carcase	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2175C Process paunch	MTMP2175B Process paunch	E	Required Skills and Knowledge adjusted to CAT template; Unit

MTM11 Unit code and title	MTM07 Unit code and title	Equivalence	Mapping details
			code changed to 'C' version
MTMP2176C Process slink by-products	MTMP2176B Process slink by-products	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2177C Process pet meat	MTMP2177B Process pet meat	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2178B Skin slinks	MTMP2178A Skin slinks	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP2179B Process blood	MTMP2179A Process blood	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP2181C Overview rendering process	MTMP2181B Overview rendering process	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2182C Operate hogger	MTMP2182B Operate hogger	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2183C Operate blow line	MTMP2183B Operate blow line	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2184C Operate meat meal mill	MTMP2184B Operate meat meal mill	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C'

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MTM11 Unit code and title	MTM07 Unit code and title	Equivalence	Mapping details
			version
MTMP2185C Operate waste recovery systems	MTMP2185B Operate waste recovery systems	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2186C Pack and despatch rendered products	MTMP2186B Pack and despatch rendered products	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2187C Break down and bone carcase for pet meat or rendering	MTMP2187B Break down and bone carcase for pet meat or rendering	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2188C Operate air filtration system	MTMP2188B Operate air filtration system	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2192B Clean carcase hanging equipment	MTMP2192A Clean carcase hanging equipment	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP2193B Clean amenities and grounds	MTMP2193A Clean amenities and grounds	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP2196C Overview cleaning program	MTMP2196B Overview cleaning program	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2197C Clean after operations - boning room	MTMP2197B Clean after operations - boning room	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version

MTM11 Unit code and title	MTM07 Unit code and title	Equivalence	Mapping details
MTMP2198C Clean after operations - slaughter floor	MTMP2198B Clean after operations - slaughter floor	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP2201C Transport food	MTMP2201B Transport food	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP3001C Knock and stun animal	MTMP3001B Knock and stun animal	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP3002C Stick and bleed animal	MTMP3002B Stick and bleed animal	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP3003A Handle animals humanely while conducting ante-mortem inspection	MTMMP48C Handle animals humanely while conducting ante-mortem inspection	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed
MTMP3006C Rod weasand	MTMP3006B Rod weasand	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP3007C Seal weasand	MTMP3007B Seal weasand	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP3008C Ring bung	MTMP3008B Ring bung	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP3009C Seal bung	MTMP3009B Seal bung	E	Required Skills and Knowledge adjusted to

MTM11 Unit code and title	MTM07 Unit code and title	Equivalence	Mapping details
			CAT template; Unit code changed to 'C' version
MTMP3010A Split carcase	MTMMP38C Split carcase	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed
MTMP3011C Overview legging operation	MTMP3011B Overview legging operation	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP3012C Make first leg opening cuts	MTMP3012B Make first leg opening cuts	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP3013C Make second leg opening cuts	MTMP3013B Make second leg opening cuts	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP3014C Perform legging on small stock	MTMP3014B Perform legging on small stock	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP3015A Bone neck	MTMMP68C Bone neck	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed
MTMP3016B Perform 'Y' cut	MTMP3016A Perform 'Y' cut	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP3017A Skin head	MTMP2017B Skin head	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed
MTMP3021C Explain	MTMP3021B Explain	E	Required Skills and

MTM11 Unit code and title	MTM07 Unit code and title	Equivalence	Mapping details
opening cuts	opening cuts		Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP3022C Perform flanking cuts	MTMP3022B Perform flanking cuts	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP3023C Perform brisket cuts	MTMP3023B Perform brisket cuts	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP3024C Perform rumping cuts	MTMP3024B Perform rumping cuts	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP3025C Perform rosette cuts	MTMP3025B Perform rosette cuts	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP3026C Perform midline cuts	MTMP3026B Perform midline cuts	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP3031C Scald and de-hair carcase	MTMP3031B Scald and de-hair carcase	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP3032C Operate pelt puller	MTMP3032B Operate pelt puller	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP3033C Operate hide puller	MTMP3033B Operate hide puller	E	Required Skills and Knowledge adjusted to

MTM11 Unit code and title	MTM07 Unit code and title	Equivalence	Mapping details
			CAT template; Unit code changed to 'C' version
MTMP3034C Remove pelt manually	MTMP3034B Remove pelt manually	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP3036C Bed dress carcase	MTMP3036B Bed dress carcase	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP3037C Eviscerate animal carcase	MTMP3037B Eviscerate animal carcase	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP3038C Operate brisket cutter/saw	MTMP3038B Operate brisket cutter/saw	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP3039C Eviscerate game shot carcase	MTMP3039B Eviscerate game shot carcase	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP3041C Backdown pig carcase	MTMP3041B Backdown pig carcase	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP3042C Prepare head for inspection	MTMP3042B Prepare head for inspection	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP3043B Operate air knife	MTMP3043A Operate air knife	E	Required Skills and Knowledge adjusted to CAT template; Unit

MTM11 Unit code and title	MTM07 Unit code and title	Equivalence	Mapping details
			code changed to 'B' version
MTMP3044B Drop sock and pull shoulder pelt	MTMP3044A Drop sock and pull shoulder pelt	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP3045B Undertake retain rail	MTMP3045A Undertake retain rail	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP3046A Prepare and present viscera for inspection	MTMP2142B Prepare and present offal for inspection	N	Element and Performance Criteria added; Unit moved to level III; title has changed;
MTMP3052C Bone small stock carcase - leg	MTMP3052B Bone small stock carcase - leg	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP3054C Slice and trim leg - small stock	MTMP3054B Slice and trim leg - small stock	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP3055C Bone large stock carcase - forequarter	MTMP3055B Bone large stock carcase - forequarter	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP3056C Bone large stock carcase - hindquarter	MTMP3056B Bone large stock carcase - hindquarter	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP3057C Slice and trim large stock forequarter	MTMP3057B Slice and trim large stock forequarter	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C'

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MTM11 Unit code and title	MTM07 Unit code and title	Equivalence	Mapping details
			version
MTMP3058C Slice and trim large stock hindquarter	MTMP3058B Slice and trim large stock hindquarter	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP3059C Break carcase using a bandsaw	MTMP3059B Break carcase using a bandsaw	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP3060C Operate leg boning machine	MTMP3060B Operate leg boning machine	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP3061C Operate trunk boning machine	MTMP3061B Operate trunk boning machine	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP3062B Bone small stock carcase - shoulder	MTMP3062A Bone small stock carcase - shoulder	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP3063B Bone small stock carcase - middle	MTMP3063A Bone small stock carcase - middle	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP3064B Slice small stock carcase - shoulder	MTMP3064A Slice small stock carcase - shoulder	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP3065B Slice small stock carcase - middle	MTMP3065A Slice small stock carcase - middle	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version

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MTM11 Unit code and title	MTM07 Unit code and title	Equivalence	Mapping details
MTMP3066B Bone carcase using mechanical aids (large stock)	MTMP3066A Bone carcase using mechanical aids (large stock)	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP3071C Perform ante-mortem inspection and make disposition	MTMP3071B Perform ante-mortem inspection and make disposition	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP3072C Perform post-mortem inspection and make disposition	MTMP3072B Perform post-mortem inspection and make disposition	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP3073B Implement food safety program	MTMP3073A Implement food safety program	E	Required Skills and Knowledge adjusted to CAT template; Change made to Unit description; Unit code changed to 'B' version
MTMP3074B Perform carcase Meat Hygiene Assessment	MTMP3074A Perform carcase Meat Hygiene Assessment	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP3075B Perform process monitoring for Meat Hygiene Assessment	MTMP3075A Perform process monitoring for Meat Hygiene Assessment	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP3076B Perform boning room Meat Hygiene Assessment	MTMP3076A Perform boning room Meat Hygiene Assessment	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP3077B Perform offal Meat Hygiene Assessment	MTMP3077A Perform offal Meat Hygiene Assessment	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version

MTM11 Unit code and title	MTM07 Unit code and title	Equivalence	Mapping details
MTMP3081C Operate batch cooker	MTMP3081B Operate batch cooker	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP3082C Operate continuous cooker	MTMP3082B Operate continuous cooker	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP3083C Operate press	MTMP3083B Operate press	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP3084C Operate wet rendering process	MTMP3084B Operate wet rendering process	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP3085C Monitor boiler operations	MTMP3085B Monitor boiler operations	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP3086C Operate tallow processing plant	MTMP3086B Operate tallow processing plant	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP3087C Operate blood processing plant	MTMP3087B Operate blood processing plant	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP3088C Produce rendered products hygienically	MTMP3088B Produce rendered products hygienically	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP3089C Render	MTMP3089B Render	E	Required Skills and

MTM11 Unit code and title	MTM07 Unit code and title	Equivalence	Mapping details
edible products	edible products		Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMP3090B Implement a Quality Assurance program for rendering plant	MTMP3090A Implement a Quality Assurance program for rendering plant	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP3095B Grade beef carcases using Meat Standards Australia standards	MTMP3095A Grade beef carcases using Meat Standards Australia standards	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP3099B Use standard product descriptions - sheep/goats	MTMP3099A Use standard product descriptions - sheep/goats	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP3100B Use standard product descriptions - beef	MTMP3100A Use standard product descriptions - beef	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP3101B Use standard product descriptions - pork	MTMP3101A Use standard product descriptions - pork	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP3102B Provide coaching	MTMP3102A Provide coaching	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP3103B Provide mentoring	MTMP3103A Provide mentoring	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP3104B Use standard product	MTMP3104A Use standard product	E	Required Skills and Knowledge adjusted to

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MTM11 Unit code and title	MTM07 Unit code and title	Equivalence	Mapping details
descriptions - kangaroos	descriptions - kangaroos		CAT template; Unit code changed to 'B' version
MTMP3105A Follow and implement an established work plan	PMASUP130B Follow established work plan	E	New Unit; Replaces and is equivalent to PMASUP130B
MTMP3107B Perform manual chemical lean testing	MTMP3107A Perform manual chemical lean testing	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP401B Utilise refrigeration index	MTMP401A Utilise refrigeration index	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP402B Implement a Meat Hygiene Assessment program	MTMP402A Implement a Meat Hygiene Assessment program	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP403B Oversee plant compliance with the Australian Standards for meat processing	MTMP403A Oversee plant compliance with the Australian Standards for meat processing	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP404B Apply meat science	MTMP404A Apply meat science	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP405B Conduct and validate pH/temperature declines to Meat Standards Australia standards	MTMP405A Conduct and validate pH/temperature declines to Meat Standards Australia standards	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP406A Develop and implement Quality Assurance program for a rendering plant	MTMMP46C Develop and implement Quality Assurance program for a rendering plant	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed
MTMP407B Supervise	MTMP407A Supervise	E	Required Skills and

MTM11 Unit code and title	MTM07 Unit code and title	Equivalence	Mapping details
new recruits	new recruits		Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMP408A Inspect transportation container/vehicle	MTMMP80C Inspect transportation container/vehicle	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed
MTMP409A Maintain abattoir design and construction standards	MTMMP81C Maintain abattoir design and construction standards	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed
MTMP410A Oversee humane handling of animals	MTMMP84C Oversee humane handling of animals	E	Required Skills and Knowledge adjusted to CAT template; Additional E&PC added; additional RS&K; Range expanded; Unit code changed
MTMP411A Inspect game meat	MTMMP87C Inspect game meat	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed
MTMP412A Inspect poultry	MTMMP88C Inspect poultry	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed
MTMP413A Inspect ratites	MTMMP89C Inspect ratites	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed
MTMPR201C Prepare and operate bandsaw	MTMPR201B Prepare and operate bandsaw	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMPS201C Clean work area during operations	MTMPS201B Clean work area during operations	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C'

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MTM11 Unit code and title	MTM07 Unit code and title	Equivalence	Mapping details
			version
MTMPS203C Operate scales and semi-automatic labelling machinery	MTMPS203B Operate scales and semi-automatic labelling machinery	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMPS204C Maintain production records	MTMPS204B Maintain production records	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMPS205C Clean chillers	MTMPS205B Clean chillers	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMPS206C Operate forklift in a specific workplace	MTMPS206B Operate forklift in a specific workplace	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMPS300A Assess product in chillers	MTMMP67C Assess product in chillers	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed
MTMPS411C Monitor meat preservation process	MTMPS411B Monitor meat preservation process	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMPS412C Monitor and overview the production of processed meats and smallgoods	MTMPS412B Monitor and overview the production of processed meats and smallgoods	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMPS414B Monitor and overview the production of Uncooked Comminuted Fermented Meat (UCFM)	MTMPS414A Monitor and overview the production of Uncooked Comminuted Fermented Meat (UCFM)	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMPS415A Conduct	No equivalent Unit in	N/A	New Unit

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MTM11 Unit code and title	MTM07 Unit code and title	Equivalence	Mapping details
an internal audit of a documented program	MTM07		
MTMPS416A Conduct statistical analysis of process	MTMMP76C Conduct statistical analysis of process	E	Required Skills and Knowledge adjusted to CAT template; Unit code change
MTMPS417A Manage/oversee an external audit of the establishment's quality system	MTMMP90C Manage/oversee an external audit of the establishment's quality system	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed
MTMPS418A Oversee export requirements	MTMMP91C Oversee export requirements	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed
MTMPS5603C Develop, manage and maintain quality systems	MTMPS5603B Develop, manage and maintain quality systems	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMPS5604C Manage maintenance systems	MTMPS5604B Manage maintenance systems	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMPS5605C Manage utilities and energy	MTMPS5605B Manage utilities and energy	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMPS5607C Manage and improve meat industry plant operations	MTMPS5607B Manage and improve meat industry plant operations	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMPS5608C Manage environmental impacts of meat processing operations	MTMPS5608B Manage environmental impacts of meat processing operations	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMPS5609C Manage,	MTMPS5609B Manage,	E	Required Skills and

MTM11 Unit code and title	MTM07 Unit code and title	Equivalence	Mapping details
maintain and continuously improve OH&S plans and systems	maintain and continuously improve OH&S plans and systems		Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMPS5610C Manage transportation of meat, meat products and meat by-products	MTMPS5610B Manage transportation of meat, meat products and meat by-products	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMPSR201C Vacuum pack product	MTMPSR201B Vacuum pack product	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMPSR202B Apply environmentally sustainable work practices	MTMPSR202A Apply environmentally sustainable work practices	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMPSR203A Sharpen knives	MTMMP11C Sharpen knives	E	Required Skills and Knowledge adjusted to CAT template; Minor adjustment to Required Knowledge; Unit code changed
MTMPSR301C Cure and corn product	MTMPSR301B Cure and corn product	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMPSR401C Coordinate contracts	MTMPSR401B Coordinate contracts	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMPSR402C Prepare and evaluate resource proposals	MTMPSR402B Prepare and evaluate resource proposals	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMPSR403C	MTMPSR403B	E	Required Skills and

MTM11 Unit code and title	MTM07 Unit code and title	Equivalence	Mapping details
Facilitate achievement of enterprise environmental policies and goals	Facilitate achievement of enterprise environmental policies and goals		Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMPSR404C Foster a learning culture in a meat enterprise	MTMPSR404B Foster a learning culture in a meat enterprise	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMPSR405C Build productive and effective workplace relationships	MTMPSR405B Build productive and effective workplace relationships	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMPSR406C Manage and maintain a food safety plan	MTMPSR406B Manage and maintain a food safety plan	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMPSR407A Assess and evaluate meat industry requirements and processes	No equivalent Unit in MTM07	N/A	New Unit
MTMPSR408A Specify beef product using AUS-MEAT language	MTMMP64C Specify beef product using AUS-MEAT language	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed
MTMPSR409A Specify sheep product using AUS-MEAT language	MTMMP65C Specify sheep product using AUS-MEAT language	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed
MTMPSR410A Specify pork product using AUS-MEAT language	MTMMP66C Specify pork product using AUS-MEAT language	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed
MTMPSR411A Lead communication in the workplace	MTMMP69C Lead communication in the workplace	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed
MTMPSR412A Participate in product	MTMMP77C Participate in product recall	E	Required Skills and Knowledge adjusted to

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MTM11 Unit code and title	MTM07 Unit code and title	Equivalence	Mapping details
recall			CAT template; Unit code changed
MTMPSR413A Participate in ongoing development and implementation of a HACCP and Quality Assurance system	MTMMP79C Participate in ongoing development and implementation of a HACCP and Quality Assurance system	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed
MTMPSR414A Establish sampling program	MTMMP83C Establish sampling program	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed
MTMPSR5601C Design and manage the food safety system	MTMPSR5601B Design and manage the food safety system	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMPSR5604C Manage new product/process development	MTMPSR5604B Manage new product/process development	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMPSR601A Benchmark to manage/improve enterprise performance	MTMPS5606B Benchmark enterprise performance	N	New Unit
MTMPSR602A Monitor and manage organisational legal responsibilities	MTMPSR5606B Monitor legal requirements and business compliance	N	New Unit
MTMPSR603A Manage meat processing systems to maintain and improve product quality	MTMPSR5602B Manage meat processing systems for meat and meat product quality	N	New Unit
MTMPSR604A Manage effective operation of meat enterprise cold chain and refrigeration systems	MTMPSR5603B Control cold chain (refrigeration) operations	N	New Unit
MTMPSR606A Assess and purchase livestock	MTMPS5601B Assess and purchase livestock	E	Required Skills and Knowledge adjusted to CAT template

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MTM11 Unit code and title	MTM07 Unit code and title	Equivalence	Mapping details
MTMPSR607A Analyse and develop enterprise systems for new opportunities	MTMPS5602B Analyse and develop enterprise systems for new opportunities	E	Required Skills and Knowledge adjusted to CAT template
MTMPSR608A Establish new markets	MTMPSR5605B Establish new markets	E	Required Skills and Knowledge adjusted to CAT template
MTMR101C Identify species and meat cuts	MTMR101B Identify species and meat cuts	E	Changed to 'C' version; Required Skills and Knowledge adjusted to CAT template; adjustment made to critical aspects of assessment
MTMR102C Trim meat for further processing	MTMR102B Trim meat for further processing	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMR103C Store meat product	MTMR103B Store meat product	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMR104C Prepare minced meat and minced meat products	MTMR104B Prepare minced meat and minced meat products	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMR106C Provide service to customers	MTMR106B Provide service to customers	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMR107C Process sales transactions	MTMR107B Process sales transactions	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMR108B Undertake minor routine	MTMR108A Undertake minor routine	E	Required Skills and Knowledge adjusted to

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MTM11 Unit code and title	MTM07 Unit code and title	Equivalence	Mapping details
maintenance	maintenance		CAT template; Unit code changed to 'B' version
MTMR109B Monitor meat temperature from receival to sale	MTMR109A Monitor meat temperature from receival to sale	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMR201C Break and cut product using a bandsaw	MTMR201B Break and cut product using a bandsaw	E	Changed to 'C' version; Required Skills and Knowledge adjusted to CAT template; adjustment made to critical aspects of assessment
MTMR202C Provide advice on cooking and storage of meat products	MTMR202B Provide advice on cooking and storage of meat products	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMR203C Select, weigh and package meat for sale	MTMR203B Select, weigh and package meat for sale	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMR204C Package product using manual packing and labelling equipment	MTMR204B Package product using manual packing and labelling equipment	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMR207B Use basic methods of meat cookery	MTMR207A Use basic methods of meat cookery	E	Changed to 'B' version; Required Skills and Knowledge adjusted to CAT template; adjustment made to critical aspects of assessment
MTMR208B Vacuum pack product in a retail operation	MTMR208A Vacuum pack product in a retail operation	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version

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MTM11 Unit code and title	MTM07 Unit code and title	Equivalence	Mapping details
MTMR209B Undertake routine preventative maintenance	MTMR209A Undertake routine preventative maintenance	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMR210B Make and sell sausages	MTMR210A Make and sell sausages	E	Changed to 'B' version; Required Skills and Knowledge adjusted to CAT template; adjustment made to critical aspects of assessment
MTMR211B Produce and sell value-added products	MTMR211A Produce and sell value-added products	E	Changed to 'B' version; Required Skills and Knowledge adjusted to CAT template; adjustment made to critical aspects of assessment
MTMR212B Receive meat product	MTMR212A Receive meat product	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMR301C Prepare specialised cuts	MTMR301B Prepare specialised cuts	E	Changed to 'C' version; Required Skills and Knowledge adjusted to CAT template; Changes made to E&PC
MTMR302C Assess carcase/product quality	MTMR302B Assess carcase/product quality	E	Required Skills and Knowledge adjusted to CAT template ; Unit code changed to 'C' version
MTMR303C Calculate yield of carcase or product	MTMR303B Calculate yield of carcase or product	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMR304C Manage stock	MTMR304B Manage stock	E	Required Skills and Knowledge adjusted to CAT template; Unit

MTM11 Unit code and title	MTM07 Unit code and title	Equivalence	Mapping details
			code changed to 'C' version
MTMR305C Meet customer needs	MTMR305B Meet customer needs	E	Changed to 'C' version; Required Skills and Knowledge adjusted to CAT template; Minor adjustment to PC 3.3; One PC deleted; adjustment made to critical aspects of assessment
MTMR306C Provide advice on nutritional role of meat	MTMR306B Provide advice on nutritional role of meat	E	Changed to 'C' version; Required Skills and Knowledge adjusted to CAT template; adjustment made to critical aspects of assessment
MTMR307C Merchandise products and services	MTMR307B Merchandise products and services	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMR308C Prepare and produce value-added products	MTMR308B Prepare and produce value-added products	E	Changed to 'C' version; Required Skills and Knowledge adjusted to CAT template; adjustment made to critical aspects of assessment
MTMR309C Prepare, roll, sew and net meat	MTMR309B Prepare, roll, sew and net meat	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMR310C Bone and fillet poultry	MTMR310B Bone and fillet poultry	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMR311C Cost and	MTMR311B Cost and	E	Required Skills and Knowledge adjusted to

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MTM11 Unit code and title	MTM07 Unit code and title	Equivalence	Mapping details
price meat products	price meat products		CAT template; Unit code changed to 'C' version
MTMR312C Prepare portion control to specifications	MTMR312B Prepare portion control to specifications	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMR313C Bone game meat	MTMR313B Bone game meat	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMR314B Order stock in a meat enterprise	MTMR314A Order stock in a meat enterprise	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMR315B Calculate and present statistical data in a meat enterprise	MTMR315A Calculate and present statistical data in a meat enterprise	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMR316B Utilise the Meat Standards Australia system for beef to meet customer requirements	MTMR316A Utilise the Meat Standards Australia system for beef to meet customer requirements	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMR317B Cure, corn and sell product	MTMR317A Cure, corn and sell product	E	Changed to 'B' version; Required Skills and Knowledge adjusted to CAT template; Minor adjustments to Required Skills; adjustment made to critical aspects of assessment
MTMR318B Assess and sell poultry product	MTMR318A Assess and sell poultry product	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B'

MTM11 Unit code and title	MTM07 Unit code and title	Equivalence	Mapping details
			version
MTMR319B Break carcases for retail sale	MTMR319A Break carcases for retail sale	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMR320B Locate, identify and assess cuts	MTMR320A Locate, identify and assess cuts	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMR321A Assess and address customer preferences	No equivalent Unit in MTM07		New Unit
MTMR322A Collect and prepare standard samples	MTMMP53C Collect and prepare standard samples	E	Required Skills and Knowledge adjusted to CAT template
MTMR501A Develop and assess a meat retailing business opportunity	BSBMGT511A Develop a business opportunity	E	New Unit; Units are equivalent
MTMS101C Handle materials and products	MTMS101B Handle materials and products	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMS102C Pack smallgoods product	MTMS102B Pack smallgoods product	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMS205C Package product using thermoform process	MTMS205B Package product using thermoform process	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMS206C Package product using gas flushing process	MTMS206B Package product using gas flushing process	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version

MTM11 Unit code and title	MTM07 Unit code and title	Equivalence	Mapping details
MTMS207C Operate bar and coder systems	MTMS207B Operate bar and coder systems	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMS208C Operate metal detection unit	MTMS208B Operate metal detection unit	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMS210B Select/identify and prepare casings	MTMS210A Select/identify and prepare casings	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMS211B Manually shape and form product	MTMS211A Manually shape and form product	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMS212B Manually link and tie product	MTMS212A Manually link and tie product	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMS213B Slice product using simple machinery	MTMS213A Slice product using simple machinery	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMS214B Rotate stored meat	MTMS214A Rotate stored meat	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMS215B Rotate meat product	MTMS215A Rotate meat product	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMS216B Inspect	MTMS216A Inspect	E	Required Skills and

MTM11 Unit code and title	MTM07 Unit code and title	Equivalence	Mapping details
carton meat	carton meat		Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMS217A Prepare dry ingredients	MTMS14C Prepare dry ingredients	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed
MTMS218B Measure and calculate routine workplace data	MTMS218A Measure and calculate routine workplace data	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMS300B Operate mixer/blender unit	MTMS300A Operate mixer/blender unit	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMS301B Cook, steam and cool product	MTMS301A Cook, steam and cool product	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMS302B Prepare dried meat	MTMS302A Prepare dried meat	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMS303B Fill casings	MTMS303A Fill casings	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMS304B Thaw product - water	MTMS304A Thaw product - water	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMS305B Thaw product - air	MTMS305A Thaw product - air	E	Required Skills and Knowledge adjusted to CAT template; Unit

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MTM11 Unit code and title	MTM07 Unit code and title	Equivalence	Mapping details
			code changed to 'B' version
MTMS306B Identify and repair equipment faults	MTMS306A Identify and repair equipment faults	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMS307A Sort meat	MTMS32C Sort meat	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed
MTMS308A Batch meat	MTMS33C Batch meat	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed
MTMS309B Operate product forming machinery	MTMS309A Operate product forming machinery	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMS310B Operate link and tie machinery	MTMS310A Operate link and tie machinery	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMS311B Operate complex slicing and packaging machinery	MTMS311A Operate complex slicing and packaging machinery	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'B' version
MTMS312A Prepare meat-based pates and terrines for commercial sale	THHADCC01B Prepare pates and terrines	N	New Unit
MTMS313A Prepare product formulations	MTMS34C Prepare product formulations	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed
MTMS314A Ferment and mature product	MTMS39C Ferment and mature product	E	Required Skills and Knowledge adjusted to CAT template; Unit

MTM11 Unit code and title	MTM07 Unit code and title	Equivalence	Mapping details
			code changed
MTMS315A Blend meat product	MTMS201B Blend meat product	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed
MTMSR201C Prepare and slice meat cuts	MTMSR201B Prepare and slice meat cuts	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMSR202C Trim meat to specifications	MTMSR202B Trim meat to specifications	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMSR203C Package product using automatic packing and labelling equipment	MTMSR203B Package product using automatic packing and labelling equipment	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMSR204C Despatch meat product	MTMSR204B Despatch meat product	E	Required Skills and Knowledge adjusted to CAT template; Unit code changed to 'C' version
MTMSR301C Break carcase into primal cuts	MTMSR301B Break carcase into primal cuts	E	Changed to 'C' version; Required Skills and Knowledge adjusted to CAT template; One E&PC added
MTMSR302C Prepare primal cuts	MTMSR302B Prepare primal cuts	E	Required Skills and Knowledge adjusted to CAT template; adjustment made to critical aspects of assessment; Unit code changed to 'C' version
MTMSR303A Smoke product	MTMS38C Smoke product	E	Required Skills and Knowledge adjusted to CAT template; Minor change to PC 7.1; Unit

MTM11 Unit code and title	MTM07 Unit code and title	Equivalence	Mapping details
			code changed

Imported Units

Unit code and title in MTM11	Unit code and title in MTM07	Mapping details
AHCBIO302A Identify and report unusual disease or plant pest signs	No equivalent in MTM07	New to this Training Package
AHCLSK204A Carry out regular livestock observation	No equivalent in MTM07	New to this Training Package
AHCLSK207A Load and unload livestock	No equivalent in MTM07	New to this Training Package
AHCLSK212A Ride horses to carry out stock work	RTE2130A Ride horses and care for equipment	Replacement for superseded unit; Units are equivalent
AHCLSK324A Care for and train working dogs	RTE2106A Care for and train working dogs	Replacement for superseded unit; Units are equivalent
AHCMOM212A Operate quad bikes	RTE2308A Operate ride-on vehicles	Replacement for superseded unit; Units are equivalent
AHCMOM202A Operate tractors	RTC2309A Operate tractors	Replacement for superseded unit; Units are equivalent
BSBCOM501B Identify and interpret compliance requirements	No equivalent in MTM07	New to this Training Package
BSBCOM601B Research compliance requirements and issues	No equivalent in MTM07	New to this Training Package
BSBCUS402A Address customer needs	BSBCMN418A Address customer needs	Replacement for superseded unit
BSBDES701A Research and apply design theory	No equivalent in MTM07	New to this Training Package
BSBDIV601A Develop and implement diversity policy	BSBHR604A Manage employee relations	Replacement for superseded unit; not equivalent

Unit code and title in MTM11	Unit code and title in MTM07	Mapping details
BSBFIM501A Manage budgets and financial plans	BSBFLM513A Manage budgets and financial plans within the work team	Replacement for superseded unit; Replaces BSBFLM513A in the Diploma of Meat Processing; not equivalent
BSBFIM501A Manage budgets and financial plans	BSBMGT503A Prepare budgets and financial plans and BSBMGT504A Manage budgets and financial plans	Replacement for superseded units; Replaces BSBMGT503A and BSBMGT504A in the Diploma of Meat Processing (Meat Retailing); not equivalent
BSBFIM601A Manage finances	No equivalent in MTM07	New to this Training Package
BSBFLM312C Contribute to team effectiveness	BSBFLM312A Contribute to team effectiveness	Replacement for superseded unit
BSBHRM402A Recruit, select and induct staff	BSBHR404A Co-ordinate human resource services	Replacement for superseded unit
BSBINM302A Utilise a knowledge management system	BSBCMN314A Utilise a knowledge management system	Replacement for superseded unit
BSBINM401A Implement workplace information system	BSBFLM406B Implement workplace information system	Replacement for superseded unit
BSBINN301A Promote innovation in a team environment	BSBCMN412A Promote innovation and change	Replacement for superseded unit
BSBINN801A Lead innovative thinking and practice	No equivalent in MTM07	New to this Training Package
BSBITU101A Operate a personal computer	BSBCMN107A Operate a personal computer	Replacement for superseded unit
BSBLED401A Develop teams and individuals	BSBCMN404A Develop teams and individuals	Replacement for superseded unit
BSBMGT402A Implement operational plan	BSBFLM405B Implement operational plan	Replacement for superseded unit
BSBMGT403A Implement continuous improvement	BSBFLM409B Implement continuous improvement	Replacement for superseded unit

Unit code and title in MTM11	Unit code and title in MTM07	Mapping details
BSBMGT605B Provide leadership across the organisation	CHCORG11B Lead and Develop Others	Replacement for superseded unit; not equivalent
BSBMGT617A Develop and implement a business plan	BSBMGT603A Review and develop business plans	Replacement for superseded unit
BSBMKG414B Undertake marketing activities	BSBMKG405A Implement and monitor marketing activities	Replacement for superseded unit
BSBMKG502B Establish and adjust the marketing mix	No equivalent in MTM07	New to this Training Package
BSBRES801A Initiate and lead applied research	No equivalent in MTM07	New to this Training Package
BSBRKG404A Monitor and maintain records in an online environment	BSBEBUS406A Monitor and maintain records in an online environment	Replacement for superseded unit
BSBWOR402A Promote team effectiveness	BSBFLM412A Promote team effectiveness	Replacement for superseded unit
FDFAU4001A Assess compliance with food safety programs	FDFFSACA Assess compliance with food safety programs	Replacement for superseded unit; Units are equivalent
FDFAU4002A Communicate and negotiate to conduct food safety audits	FDFFSCOMA Communicate and negotiate to conduct food safety audits	Replacement for superseded unit; Units are equivalent
FDFAU4003A Conduct food safety audits	FDFFSCFSAA Conduct food safety audits	Replacement for superseded unit; Units are equivalent
FDFAU4004A Identify, evaluate and control food safety hazards	FDFFSCHZA Identify, evaluate and control food safety hazards	Replacement for superseded unit; Units are equivalent
FDFOP2007A Work in a freezer storage area	FDFZMHFS2A Work in a freezer storage area	Replacement for superseded unit; Units are equivalent
FDFOP2010A Work with temperature controlled stock	FDFZMHTS2A Work with temperature controlled stock	Replacement for superseded unit; Units are equivalent
FDFOP2061A Use numerical applications in	FDFCORBM2A Use basic mathematical concepts	Replacement for superseded unit; Units are equivalent

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Unit code and title in MTM11	Unit code and title in MTM07	Mapping details
the workplace		
FDFOP3002A Set up a production or packaging line for operation	FDFZPRSP3A Set up a production/packaging line for operation	Replacement for superseded unit; Units are equivalent
HLTFA301B Apply first aid	HLTFA301B Apply first aid	No change
MSACMG701A Prepare for and implement change	No equivalent in MTM07	New to this Training Package
MSACMG706A Build relationships between teams in a manufacturing environment	No equivalent in MTM07	New to this Training Package
MSACMG803A Develop models of future state manufacturing practice	No equivalent in MTM07	New to this Training Package
MSL904001A Perform standard calibrations	PMLCAL400A Perform standard calibrations	Replacement for superseded unit
MSL916005A Manage complex projects	PMLORG602B Manage complex projects	Replacement for superseded unit
MSL922001A Record and present data	PMLDATA200A Record and present data	Replacement for superseded unit
MSL924001A Process and interpret data	No equivalent in MTM07	New to this Training Package; Included in Meat Industry Microbiological Testing Skill Set
MSL925001A Analyse data and report results	No equivalent in MTM07	New to this Training Package; Included in Meat Industry Microbiological Testing Skill Set
MSL933001A Maintain the laboratory/field workplace fit for purpose	PMLMAIN300B Maintain the laboratory fit for purpose	Replacement for superseded unit
MSL933004A Perform calibration checks on equipment and assist with its maintenance	No equivalent in MTM07	New to this Training Package; Included in Meat Industry Microbiological Testing Skill Set
MSL934003A Maintain	No equivalent in MTM07	New to this Training Package;

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Unit code and title in MTM11	Unit code and title in MTM07	Mapping details
and control stocks		Included in Meat Industry Microbiological Testing Skill Set
MSL935002A Assist in the maintenance of reference materials	No equivalent in MTM07	New to this Training Package; Included in Meat Industry Microbiological Testing Skill Set
MSL935003A Authorise the issue of test results	No equivalent in MTM07	New to this Training Package; Included in Meat Industry Microbiological Testing Skill Set
MSL952002A Handle and transport samples or equipment	PMLSAMP201A Handle and transport samples or equipment	Replacement for superseded unit
MSL953001A Receive and prepare samples for testing	No equivalent in MTM07	New to this Training Package; Included in Meat Industry Microbiological Testing Skill Set
MSL954001A Obtain representative samples in accordance with sampling plan	PMLSAMP400B Obtain representative samples in accordance with sampling plan	Replacement for superseded unit
MSL973001A Perform basic tests	PMLTEST300B Perform basic tests	Replacement for superseded unit
MSL973002A Prepare working solutions	PMLTEST303B Prepare working solutions	Replacement for superseded unit
MSL973003A Prepare culture media	PMLTEST304B Prepare culture media	Replacement for superseded unit
MSL973004A Perform aseptic techniques	PMLTEST305B Perform aseptic techniques	Replacement for superseded unit
MSL974006A Perform biological procedures	No equivalent in MTM07	New to this Training Package; Included in Meat Industry Microbiological Testing Skill Set
MSL973007A Perform microscopic examination	No equivalent in MTM07	New to this Training Package; Included in Meat Industry Microbiological Testing Skill Set
MSL974004A Perform	No equivalent in MTM07	New to this Training Package;

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Unit code and title in MTM11	Unit code and title in MTM07	Mapping details
food tests		Included in Meat Industry Microbiological Testing Skill Set
MSL975001A Perform microbiological tests	No equivalent in MTM07	New to this Training Package; Included in Meat Industry Microbiological Testing Skill Set
NWP208A Perform basic wastewater tests	No equivalent in MTM07	New to this Training Package
NWP262A Monitor and report wastewater treatment processes	No equivalent in MTM07	New to this Training Package
NWP263A Operate and maintain wastewater treatment plant and equipment	No equivalent in MTM07	New to this Training Package
NWP704A Lead a project development	No equivalent in MTM07	New to this Training Package
NWP706A Review and evaluate water and wastewater sustainability objectives	No equivalent in MTM07	New to this Training Package
NWP707A Analyse and review water treatment plant technology	No equivalent in MTM07	New to this Training Package
PRMCL35B Maintain a cleaning storage area	PRMCL35B Maintain a cleaning storage area	No change
PRMCL38A Clean a food handling area	PRMCL38A Clean a food handling area	No change
PSPHR616A Manage performance management system	No equivalent in MTM07	New to this Training Package
PSPREG412A Gather and manage evidence	MTMMP82C Collect evidence for prosecution	New to this Training Package; not equivalent
SIRXCLM002A Manage store facilities	WRRO6B Manage store facilities	Replacement for superseded unit
SIRXFIN001A Balance point-of-sale terminal	WRRF1B Balance register/terminal	Revised unit; not equivalent

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Unit code and title in MTM11	Unit code and title in MTM07	Mapping details
SIRXFIN004A Manage financial resources	THHGLE13B Manage finances within a budget	New to this Training Package; Units are not equivalent
SIRXINV004A Buy merchandise	WRRI4B Buy merchandise	Replacement for superseded unit
SIRXINV005A Control inventory	WRRO5B Control inventory	Replacement for superseded unit
SIRXMER002A Coordinate merchandise presentation	WRRM3B Coordinate merchandising presentation	Replacement for superseded unit
SIRXMGT005A Set strategic plans	WRRPL2B Set strategic plans	Replacement for superseded unit
SIRXMGT006A Initiate and implement change	WRRPL3B Initiate and implement change	Replacement for superseded unit
SIRXSLS001A Sell products and services	WRRS1B Sell products and services	Replacement for superseded unit
TAEDEL301A Provide work skill instruction	TAADEL301B Provide training through instruction and demonstration of work skills	Replacement for superseded unit; Units are equivalent
TAEASS401A Plan assessment activities and processes	TAAASS401B Plan and organise assessment	Replacement for superseded unit; Units are not equivalent
TAEASS402A Assess competence	TAAASS402B Assess competence	Replacement for superseded unit
TLIA2009A Complete and check import/export documentation	TDTA997C Complete and check import/export documentation	Replacement for superseded unit
TLID2013A Move materials mechanically using automated equipment	TDTD1397B Move materials mechanically using automated equipment	Replacement for superseded unit
TLID3020A Care for livestock in transit	TDTD2097B Care for livestock in transit	Replacement for superseded unit

Historical and General Information

Historical and General Information

MTM11 *Australian Meat Industry Training Package* is the outcome of an extensive Continuous Improvement process.

Introduction

The endorsed components of the MTM11 Australian Meat Industry Training Package include:

- national competency standards for abattoirs, smallgoods, food services and meat retailing
- national qualifications framework
- national assessment guidelines.

The MTM11 Australian Meat Industry Training Package has been developed by the National Meat Industry Training Advisory Council (MINTRAC) on behalf of the Australian Meat Industry, for AgriFood Skills Australia. It addresses changes raised by industry stakeholders under the Continuous Improvement process and recorded on the Issues Register. A consultation process occurred across all sectors of the meat industry and with stakeholders in meat industry training to address and resolve the issues raised.

Summary of changes from MTM07

The new features of the Training Package include:

- inclusion of additional Skill Sets
- substantial restructuring of the Diploma and Advanced Diploma qualifications
- replacement of superseded imported Units of Competency
- inclusion of Green Skills
- restructuring of Qualification Requirements to address NQC requirements
- addition of new Units in some qualifications
- addition of the Vocational Graduate Certificate and Diploma of Agribusiness.

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Profile of the Australian Meat Industry

Overview[1]

The Australian meat processing industry comprises processors, retailers and exporters who together are responsible for guaranteeing the supply of meat to domestic and international markets.

Red meat processing

From humble beginnings just over 220 years ago, the Australian red meat industry has grown its total value to $15.8 billion and has become one of the world's largest exporters of red meat and livestock. Approximately 350,000 people are involved either directly in the supply chain or in businesses that service the industry. The Australian domestic market is the industry's largest single market. Consumers in this country spend an estimated $6.7 billion on beef and nearly $2.5 billion on sheep meat annually.

Australia exports $5 billion worth of beef and cattle annually, making this sector one of the country's most valuable farm contributors. Sheep meat and sheep exports are worth around $1.6 billion, and goat meat and goats approximately $55 million. Combined, these represent around 23% of total Australian farm exports. Over 70% of red meat production is exported to 110 countries worldwide.

Changes over the last five years have included a continuing reduction of the national sheep flock, primarily due to drought. There has also been an increasing concentration of production in a number of large companies, with many smaller processors either closing, or being bought out by larger companies.

The Australian production system is diverse, offering a wide variety of products to customers and consumers. Products range from high-quality, tenderness-guaranteed eating products, to hides and pharmaceutical ingredients.

The industry is renowned for its efforts in meeting customer requirements. Major international customers for Australian beef are Japan, the US and Korea, while the US is the dominant export market for lamb and goat meat.

The Australian red meat industry has an enviable international reputation as a leader in food safety, animal welfare and disease control. This earns the trust of domestic and international consumers and allows access to all global markets where collectively over three million

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tonnes or Australian product is consumed each year.[2]

Pork processing

The pork industry is one of the few Australian food industries operating in a truly global marketplace, maintaining a small export industry to Asia and competing with increasing volumes of subsidised imports from North America and Europe. Increasing competition from imports is regarded as one of the major challenges facing the industry.

For the 2007-08 period, ABS data indicates that the gross value of pig slaughters in Australia decreased by 4% to $902 million, as slaughter numbers and average prices dropped.

In contrast, consumer confidence in pork continues to grow and the peak body, Australian Pork Limited (APL) believes that the longer term outlook for the Australian pork industry is one of a strong future. Australia's clean reputation and proximity to Asia, the largest consumers of pork in the world (where demand for meat is increasing due to rising affluence), gives Australian pork producers significant advantages. [3]

In 2006, 82% of Australian pig meat production was consumed domestically and imports accounted for approximately one-third of consumption.[4] More than 60% of imports came from the United States and Canada, major users of GM feed grain, with almost all of the remainder coming from Denmark.[5]

Other species

Australian animals, such as kangaroos, possums, crocodiles and emus, and introduced animals such as feral goats, horses and pigs, are the basis of a significant commercial industry.

Where they can be harvested humanely and, in the case of native animals, sustainably, wild animals can be profitable supplements or alternatives to domestic animals. Their commercial use can also contribute to pest management objectives.

Kangaroos

Kangaroos and wallabies make up the sixty known species of macropods in Australia, while only six species are commercially harvested. Tasmania is the only state where wallabies are commercially harvested. Kangaroos and wallabies are not farmed; rather they are harvested from the wild in five states of Australia by licensed, trained harvesters. The industry provides over 4000 jobs mostly in rural and remote areas.

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Of the kangaroo meat that is harvested 60% is used for pet supplies, mostly for the domestic market. The remainder is used for human consumption with around 80% exported. Markets for kangaroo meat include Russia (although this market has been closed for eighteen months), South Africa, France and Germany. The total value of all kangaroo meat exports for 2006/07 was $27 million. Approximately 30% of skins are used domestically with the rest exported as hide, skin and leather.

Camels

Camel meat production in 2003/04 was fourteen tonnes per year and continues to increase with a growing export market. The Central Australian Camel Industry Association Inc (CACIA) is working with the industry to promote the value of camel meat and other products such as camel oil, wool and leather. [6]

Crocodiles

There are seven commercially operated crocodile farms in the Northern Territory of Australia. The main species farmed is the saltwater crocodile (Crocodylus porosus). The skin is the most valued product from farmed crocodiles and skins are exported to Japan, France, Italy and Asia. The by-products of flesh, feet, teeth and skulls are mainly sold on the domestic market.[7]

Ratites

The emu is farmed for three different products: meat, leather and emu oil. Meat is largely sold for consumption in the domestic market, while a small percentage is exported to Europe. The oil is used in cosmetics and many natural remedies and sold to both the international and domestic market. A single bird can be expected to produce on average 10 to 12kg of meat and 10L of oil. With current commodity prices, the value of a single emu at slaughter is approximately $575 to $600 Australian dollars.[8]

Ostriches are farmed for the meat and the skin (leather and feathers). Currently, the meat is the most valuable commodity but leather prices are continuously rising. There is good demand for ostrich products internationally and the Australian industry cannot keep up with the current demand.

Buffalo

The buffalo industry, at present, is in a rebuilding phase after the impact of BTEC. Strict disease eradication measures against bovine tuberculosis (TB) under the national BTEC campaign are responsible for major changes in the buffalo industry.[9]

Smallgoods production

Smallgoods are meat products where the meat has been manufactured to form a new product,

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such as sausages, salamis, bacons, hams, pates, and dried, roasted and preserved meat products. Smallgoods are made from pig meat and other meats, such as poultry, mutton and beef.

Australian produced smallgoods products are mainly consumed by the domestic market.

As at 2008, there were four major smallgoods manufacturers employing more than 1500 employees, and three medium sized smallgoods manufacturers employing more than 200 employees, although industry restructuring and consolidation is continuing. Industry estimates put annual turnover at around $2 billion.

Pork represents anywhere from 60-80% of the smallgoods sector's meat input, of which 60% comes from imported pig meat.

The industry is characterised by a high level of domestic consumption, low levels of exports, and low volume sales of a large number of product items.[10]

1 All figures quoted are 2007-08, MLA estimates and Australian Bureau of Statistics

2 Australia's red-meat and livestock industry – Meat Industry Strategic Plan 2010-2015

3 APL Strategic Plan 2010-2015

4 ABARE 2007

5 UN Comtrade 2008

6 Department of Agriculture, Forestry and Fisheries. January 2010 http://www.daff.gov.au

7 Department of Primary Industry NT

8 Department of Agriculture, Forestry and Fisheries. January 2010 http://www.daff.gov.au

9 Department of Resources – Primary Industry NT

10 2008: Submission to The Review of Quarantine and Biosecurity

Meat wholesaling

The meat wholesaling sector is a growing sector of newly emerging companies primarily made up of boning rooms and establishments servicing the hospitality industry. These establishments supply restaurants, fast-food outlets, food chains, hotels, airlines, and supermarkets and also fill niche markets, making specific products, such as portion control products, organic meat products, native meat products, meat patties, pizza toppings, meat products with health benefits, kebabs, and trimmed and pre-packed shelf-ready trays of meat.

Meat retailing

Meat retailers in Australia include traditional independent butchers, supermarkets, butcher

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shop chains, and gourmet and specialist retail meat outlets.

The major factors affecting the meat retailing sector include the increasing focus on producing and supplying meat products to meet customer needs, and further processing and value-adding to meat products to meet demands for pre-prepared and pre-cooked products. Meat retailers increasingly provide food preparation, storage and cooking advice to customers, in response to a growing resurgence of interest in home cooking and non-traditional meat dishes.

There is also a growing trend towards further processing and supplying meat products from a variety of different animal species, including poultry, game meat, rabbits and native animals, and combining meat with other food products to produce specific product to meet local needs.

The Meat Retailing sector is facing increasing regulation particularly in food safety and Quality Assurance (QA). There are also changes in work organisation and work arrangements, including longer opening hours, and increasing skills demands in technology, food safety, QA, Occupational Health and Safety (OH&S), marketing, customer service and finances.

There is a growing trend towards the use of electronic financial systems, and increasing impact of information technologies particularly on marketing and supply of products, e.g. using the Internet.

Trends in the industry

Structured training is becoming increasingly important as companies seek to maintain the viability and competitiveness of all sectors of the industry in both domestic and international markets. Ongoing training is a critical component of addressing customer demands and expectations.

The industry is responding to:

- expectations from consumers, retailers and governments of high environmental and ethical standards, including food safety and animal welfare
- the competitiveness and ever-changing nature of international markets
- the need to attract, develop and retain a productive workforce
- the need to entice a new generation into the industry and to ensure succession planning is in place for the current workforce
- the need to ensure that learning and education opportunities exist for those already in the industry

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- the need to continue to innovate in order to remain competitive and ensure the viability of the industry into the future
- the challenges presented by climate change and other environmental factors
- marketing and promotion requirements as markets diversify and more meal options become available
- increasing customer demands for fresh pork products
- whole-of-supply chain accountability in areas, such as animal welfare and traceability
- the impact of social conscience and values, price and health considerations on meal choices
- meeting ever increasing regulatory requirements (including export licensing, food safety, QA, animal welfare, environment, OH&S and workers compensation)
- the emergence and consolidation of large-scale, factory-based smallgoods production
- customer demands for higher standards of game meat processing
- increasing demand for post-trade training, particularly in the development of business skills, in the meat retailing sector
- the development of leading edge boutique businesses operating across meat sectors.

Work in the industry

The jobs and workplace functions covered by this Training Package are from entry level through to middle management and include:

- labourers on slaughter floors, in boning rooms and rendering plants
- packers in smallgoods and abattoir operations
- stock handlers, skin and hide processors, offal processors, chiller and freezer operators, loadout personnel and production clerks
- process workers in the smokehouse, pickling, manufacturing, fermentation, kitchen, meat receival and preparation, pre-pack and despatch areas of smallgoods manufacturing plants
- slaughterpersons, boners, slicers and rendering plant operators
- game meat harvesters and processors
- food service personnel in wholesale and retail establishments
- QA officers and meat safety officers (meat inspectors)
- butchers in the meat retailing trade
- meat workers in supermarket meat departments
- sales and packaging staff in meat retailing outlets
- managers of micro and small meat retailing businesses and combined meat industry operations
- managers of meat retail departments in supermarkets
- owner-operators of meat retailing businesses and small combined meat industry operations
- supervisors, leading hands, forepersons and team leaders in meat retailing, smallgoods, food services and abattoir operations

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- area, regional and state/territory meat managers in supermarkets
- middle managers in abattoirs, smallgoods and food service operations.

Impacts on Training Package development

Regulatory and licensing requirements, business objectives, the literacy and numeracy skills and requirements of workers in the industry, emerging technologies, including e-commerce, environmental issues, and the importance of ethics and values to the industry have been addressed in the development of the Training Package and incorporated into Units of Competency.

The meat industry is already highly regulated and continues to move towards further regulation. MINTRAC works closely with the relevant authorities including Australian Meat Industry Council (AMIC), the Meat Standing Committee, Australian Quarantine Inspection Service (AQIS) and the meat industry authorities in each state and territory to incorporate regulatory requirements within the competency standards. These requirements are incorporated into relevant Units of Competency.

Industry-specific regulatory and licensing requirements are specified in the Elements and Performance Criteria, Range Statement and Evidence Guide of the units. These include legislation, regulations, codes, guidelines and standards relating to food safety and food standards, hygiene and sanitation, workplace safety, animal welfare, environmental impact, QA and importing country requirements.

In addition the flexibility of the Training Package ensures that women, Indigenous workers, people whose primary language is a language other than English, and people from rural and remote areas have access to meaningful qualifications and career pathways and that all workers in smallgoods, food services and abattoirs plants can gain qualifications which are meaningful and lead to increased employment opportunities across the industry.

Food services

There are many enterprises in the meat industry which undertake specialised services such as preparing specialty meat cuts, gourmet meat preparation, preparing bulk value-added products, and providing meat preparation customer service. It would not be possible to develop individual qualifications to cover every possible job, especially as new jobs are emerging all the time.

The Australian Meat Industry Training Package contains *Certificates II and III in Meat Processing (Food Services)* which are highly flexible qualifications enabling selections to be made from a wide range of Units. These qualifications enable employers to identify the skills

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required by their enterprises, and then work with an RTO to identify a suitable training program.

Validation

The validation of the qualifications structure and key changes to the Training Package were undertaken at industry and enterprise level, particularly where Units were newly developed for the industry. Units from other industries and Training Packages were also validated at industry and enterprise level to test their applicability to the industry. Participants in the validation process were asked to assess Unit relevance, coverage of work, skills and knowledge requirements, clarity, language style and resourcing implications.

External agencies, advisers and experts were consulted to review initial drafts for technical accuracy, currency and mandatory requirements. They also identified best practice, industry trends and likely/potential future developments within their area of expertise. This ensured that the Units of Competency were focused on current and future needs.

Green Skills in the Australian Meat Industry

The Australian Meat Industry's commitment to the environment is documented in the Meat Industry Strategic Plan 2010-2015. Strategic Theme 1 of this Plan is: Environment and Ethics: Promote ethical and responsible custodianship of the environment, animal welfare and resources used in the production of red meat. There are five Imperatives identified within this Theme.

1) Develop, implement and verify a set of robust, creditable standards for environmental stewardship, animal welfare and ethical behaviour acceptable in the community.

2) Engage with customers and community to engender community trust that our industry is an ethical and responsible custodian of livestock, land and resources.

3) Achieve industry agreement on a total supply chain response to climate change.

4) Establish effective whole-of-industry processes for consultation, education and awareness of the requirements for and benefits of change relating to the environment and animal welfare.

5) Establish baseline and ongoing data to measure and monitor the impact of our industry on environmental sustainability and ethical custodianship of animals and resources.

Environmental issues affecting the Australian meat industry are monitored and addressed by two National Environment Committees managed through the Australian Meat Industry Council.

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- **The National Climate Change Committee**, a representative committee of eight company managing directors, sets policy and undertakes negotiations with government on behalf of the industry.
- **The Environment Research and Development Committee**, a committee of 20-30 environmental officers from meat processing companies, sets strategic Research and Development priorities (water, energy, carbon reduction) for the industry and then approves and monitors R&D projects.

The industry also funds the MINTRAC Environment Network. The Environment Network consists of state based networks of researchers, regulators, trainers and practitioners and represents an efficient method of distribution of new information. It also gives environment managers, researchers and regulators a very useful forum to explain, explore and discuss new issues and innovations.

The two main functions of the network are to:

- organise a limited number of professional development workshops delivered in selected regional centres facilitated by a technical consultant
- develop communication channels between the various parties involved.

Environment and the MTM11 Australian Meat Industry Training Package

There are several Units of Competency within the MTM11 Australian Meat Industry Training Package which focus specifically on environmental matters:

- MTMCOR206A Overview the meat industry
- MTMPSR202A Apply environmentally sustainable work practices
- MTMPSR403B Facilitate achievement of enterprise environmental practices and policies
- MTMPS5608B Manage environmental impacts of meat processing operations.

In addition, environmental practices and principles are embedded into the Elements and Performance Criteria and Required Skills and Knowledge of most other Units within the Training Package.

The MINTRAC Environment Network serves to identify changes required in the Australian Meat Industry Training Package and as a consultative forum to assess proposed changes. The Network also assesses and provides advice on proposed training and assessment support materials.

Competency Standards

What is competency?

The broad concept of industry competency concerns the ability to perform particular tasks and duties to the standard of performance expected in the workplace. Competency requires the application of specified skills, knowledge and attitudes relevant to effective participation in an industry, industry sector or enterprise.

Competency covers all aspects of workplace performance and involves performing individual tasks; managing a range of different tasks; responding to contingencies or breakdowns; and, dealing with the responsibilities of the workplace, including working with others. Workplace competency requires the ability to apply relevant skills, knowledge and attitudes consistently over time and in the required workplace situations and environments. In line with this concept of competency Training Packages focus on what is expected of a competent individual in the workplace as an outcome of learning, rather than focussing on the learning process itself.

Competency standards in Training Packages are determined by industry to meet identified industry skill needs. Competency standards are made up of a number of units of competency each of which describes a key function or role in a particular job function or occupation. Each unit of competency within a Training Package is linked to one or more AQF qualifications.

Contextualisation of Units of Competency by RTOs

Registered Training Organisations (RTOs) may contextualise units of competency in this endorsed Training Package to reflect required local outcomes. Contextualisation could involve additions or amendments to the unit of competency to suit particular delivery methods, learner profiles, specific enterprise equipment requirements, or to otherwise meet local needs. However, the integrity of the overall intended outcome of the unit of competency must be maintained.

Any contextualisation of units of competency in this Training Package must be within the bounds of the following advice:

- RTOs must not remove or add to the number and content of elements and performance criteria.
- RTOs can include specific industry terminology in the range statement.
- Any amendments and additions to the range statement made by RTOs must not diminish the breadth of application of the competency, or reduce its portability.
- RTOs may add detail to the evidence guide in areas such as the critical aspects of evidence or required resources and infrastructure—but only where these expand the breadth of the competency and do not limit its use.

Components of Units of Competency

The components of units of competency are summarised below, in the order in which they appear in each unit of competency.

Unit Title

The unit title is a succinct statement of the outcome of the unit of competency. Each unit of competency title is unique, both within and across Training Packages.

Unit Descriptor

The unit descriptor broadly communicates the content of the unit of competency and the skill area it addresses. Where units of competency have been contextualised from units of competency from other endorsed Training Packages, summary information is provided. There may also be a brief second paragraph that describes its relationship with other units of competency, and any licensing requirements.

Employability Skills

This sub-section contains a statement that the unit contains Employability skills.

Pre-requisite Units (optional)

If there are any units of competency that must be completed before the unit, these will be listed.

Application of the Unit

This sub-section fleshes out the unit of competency's scope, purpose and operation in different contexts, for example, by showing how it applies in the workplace.

Competency Field (Optional)

The competency field either reflects the way the units of competency are categorised in the Training Package or denotes the industry sector, specialisation or function. It is an optional component of the unit of competency.

Sector (optional)

The industry sector is a further categorisation of the competency field and identifies the next classification, for example an elective or supervision field.

Elements of Competency

The elements of competency are the basic building blocks of the unit of competency. They describe in terms of outcomes the significant functions and tasks that make up the competency.

Performance Criteria

The performance criteria specify the required performance in relevant tasks, roles, skills and in the applied knowledge that enables competent performance. They are usually written in passive voice. Critical terms or phrases may be written in bold italics and then defined in range statement, in the order of their appearance in the performance criteria.

Required Skills and Knowledge

The essential skills and knowledge are either identified separately or combined. *Knowledge* identifies what a person needs to know to perform the work in an informed and effective manner. *Skills* describe the application of knowledge to situations where understanding is converted into a workplace outcome.

Range Statement

The range statement provides a context for the unit of competency, describing essential operating conditions that may be present with training and assessment, depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts. As applicable, the meanings of key terms used in the performance criteria will also be explained in the range statement.

Evidence Guide

The evidence guide is critical in assessment as it provides information to the Registered Training Organisation (RTO) and assessor about how the described competency may be demonstrated. The evidence guide does this by providing a range of evidence for the assessor to make determinations, and by providing the assessment context. The evidence guide describes:

- conditions under which competency must be assessed including variables such as the assessment environment or necessary equipment;
- relationships with the assessment of any other units of competency;
- suitable methodologies for conducting assessment including the potential for workplace simulation;
- resource implications, for example access to particular equipment, infrastructure or situations;
- how consistency in performance can be assessed over time, various contexts and with a range of evidence; and
- the required underpinning knowledge and skills
-

Employability Skills in Units of Competency

The detail and application of Employability Skills facets will vary according to the job-role requirements of each industry. In developing Training Packages, industry stakeholders are consulted to identify appropriate facets of Employability Skills which are incorporated into the relevant units of competency and qualifications.

Employability Skills are not a discrete requirement contained in units of competency (as was the case with Key Competencies). Employability Skills are specifically expressed in the context of the work outcomes described in units of competency and will appear in elements, performance criteria, range statements and evidence guides. As a result, users of Training Packages are required to review the entire unit of competency in order to accurately determine Employability Skills requirements.

How Employability Skills relate to the Key Competencies

The eight nationally agreed Employability Skills now replace the seven Key Competencies in Training Packages. Trainers and assessors who have used Training Packages prior to the introduction of Employability Skills may find the following comparison useful.

Employability Skills   Mayer Key Competencies

Communication   Communicating ideas and information

Teamwork	Working with others and in teams
Problem solving	Solving problems Using mathematical ideas and techniques
Initiative and enterprise	
Planning and organising	Collecting, analysing and organising information Planning and organising activities
Self-management	
Learning	
Technology	Using technology

When analysing the above table it is important to consider the relationship and natural overlap of Employability Skills. For example, using technology may involve communication skills and combine the understanding of mathematical concepts.

Explicitly embedding Employability Skills in units of competency

This Training Package seeks to ensure that industry-endorsed Employability Skills are explicitly embedded in units of competency. The application of each skill and the level of detail included in each part of the unit will vary according to industry requirements and the nature of the unit of competency.
Employability Skills must be both explicit and embedded within units of competency. This means that Employability Skills will be:

- embedded in units of competency as part of the other performance requirements that make up the competency as a whole
- explicitly described within units of competency to enable Training Packages users to identify accurately the performance requirements of each unit with regards to Employability Skills.

This Training Package also seeks to ensure that Employability Skills are well-defined and written into units of competency so that they are apparent, clear and can be delivered and assessed as an essential component of unit work outcomes.

Sample unit of competency components showing Employability Skills

The following table shows the sequence of a unit of competency, and each cell contains text taken from a range of units. It provides examples of where and how various Employability Skills could be embedded in each component.
Please note that in the example, the bracketed Employability Skills are provided for clarification only and would not be present in units of competency within this Training Package.

Unit Title	Give formal presentations and take part in meetings **(Communication)**
Unit Descriptor	This unit covers the skills and knowledge required to promote the use and implementation of innovative work practices to effect change. **(Initiative and enterprise)**
Element	Proactively resolve issues. (problem solving)
Performance Criteria	Information is organised in a format suitable for analysis and dissemination in accordance with organisational requirements. **(Planning and organising)**
Range Statement	Software applications may include email, internet, word processing, spreadsheet, database or accounting packages. (technology)
Required Skills and Knowledge	Modify activities depending on differing workplace contexts, risk situations and environments. **(Learning)**
	Work collaboratively with others during a fire emergency. (teamwork)
	Instructions, procedures and other information relevant the maintenance of vessel and port security. **(Communication)**
Evidence Guide	Evidence of having worked constructively with a wide range of community groups and stakeholders to solve problems and adapt or design new solutions to meet identified needs in crime prevention. In particular, evidence must be obtained on the ability to:

- assess response options to identified crime-prevention needs and determine the optimal action to be implemented
- in consultation with relevant others, design an initiative to address identified issues. **(Initiative and enterprise).**

Employability Skills Summaries and units of competency
An Employability Skills Summary exists for each qualification. Summaries include broad advice on industry expectations with regard to Employability Skills at the qualification level. Summaries should be used by trainers and assessors to assist in identifying the Employability Skills requirements contained within units of competency.

Competency Standards - Industry Contextualisation

Competency Standards - Industry Contextualisation
Customisation of this Training Package may be achieved by: - choosing appropriate electives from Units provided in this Training Package   - importing appropriate elective Units from other Training Packages or accredited courses, as allowed within the qualification requirements   - contextualising Units of Competency to better suit an enterprise or industry context.

Examples from this Training Package of Employability Skills

Examples from this Training Package of Employability Skills embedded within Unit components	
Unit component	**Example of embedded Employability Skill**
Unit Title	MTMR315A Calculate and present statistical data in a meat enterprise
Unit Descriptor	***MTMCOR205A Communicate in the workplace***: This unit covers the skills and knowledge required to carry out workplace communication practices. It includes the competencies to identify the enterprise's communication channels, use communication skills to undertake and complete workplace requirements, and contribute to positive workplace relations.
Element	***MTMP3105A Follow and implement an established work plan***: Element 2: Organise daily work activities
Performance Criteria	***MTMP2155B Despatch hide or skin***: Element 1.4 Occupational Health and Safety (OH&S) requirements are identified and met.
Range Statement	Communication skills may include: • interacting with people from a range of cultural, social and ethnic backgrounds and with colleagues, superiors, customers, clients and external parties • speaking clearly and directly • the use of communication technology • own work and the wider work area • reading and interpreting workplace documentation.
Required Skills and Knowledge	• take action to improve own work performance as a result of self-evaluation, feedback from others, or in response to changed work practices or technology.
Evidence Guide	Not applicable

Qualifications Framework

The Australian Qualifications Framework

What is the Australian Qualifications Framework?

A brief overview of the Australian Qualifications Framework (AQF) follows. For a full explanation of the AQF, see the *AQF Implementation Handbook*.

http://www.aqf.edu.au/Portals/0/Documents/Handbook/AQF_Handbook_07.pdf

The AQF provides a comprehensive, nationally consistent framework for all qualifications in post-compulsory education and training in Australia. In the vocational education and training (VET) sector it assists national consistency for all trainees, learners, employers and providers by enabling national recognition of qualifications and Statements of Attainment.

Training Package qualifications in the VET sector must comply with the titles and guidelines of the AQF. Endorsed Training Packages provide a unique title for each AQF qualification which must always be reproduced accurately.

Qualifications

Training Packages can incorporate the following eight AQF qualifications.

- Certificate I in ...
- Certificate II in ...
- Certificate III in ...
- Certificate IV in ...
- Diploma of ...
- Advanced Diploma of ...
- Vocational Graduate Certificate of ...
- Vocational Graduate Diploma of ...

On completion of the requirements defined in the Training Package, a Registered Training Organisation (RTO) may issue a nationally recognised AQF qualification. Issuance of AQF qualifications must comply with the advice provided in the *AQF Implementation Handbook* and the AQTF 2010 *Essential Standards for Initial and Continuing Registration*.

Statement of Attainment

A Statement of Attainment is issued by a Registered Training Organisation when an individual has completed one or more units of competency from nationally recognised qualification(s)/courses(s). Issuance of Statements of Attainment must comply with the advice provided in the current *AQF Implementation Handbook* and the AQTF 2010 *Essential Standards for Initial and Continuing Registration*.

Under the AQTF 2010, RTOs must recognise the achievement of competencies as recorded on a qualification or Statement of Attainment issued by other RTOs. Given this, recognised competencies can progressively build towards a full AQF qualification.

AQF Guidelines and Learning Outcomes

The *AQF Implementation Handbook* provides a comprehensive guideline for each AQF qualification. A summary of the learning outcome characteristics and their distinguishing features for each VET related AQF qualification is provided below.

Certificate I

Characteristics of Learning Outcomes

Breadth, depth and complexity of knowledge and skills would prepare a person to perform a defined range of activities most of which may be routine and predictable.

Applications may include a variety of employment related skills including preparatory access and participation skills, broad-based induction skills and/or specific workplace skills. They may also include participation in a team or work group.

Distinguishing Features of Learning Outcomes

Do the competencies enable an individual with this qualification to:

- demonstrate knowledge by recall in a narrow range of areas;
- demonstrate basic practical skills, such as the use of relevant tools;
- perform a sequence of routine tasks given clear direction
- receive and pass on messages/information.

Certificate II

Characteristics of Learning Outcomes

Breadth, depth and complexity of knowledge and skills would prepare a person to perform in a range of varied activities or knowledge application where there is a clearly defined range of contexts in which the choice of actions required is usually clear and there is limited complexity in the range of operations to be applied.

Performance of a prescribed range of functions involving known routines and procedures and some accountability for the quality of outcomes.

Applications may include some complex or non-routine activities involving individual responsibility or autonomy and/or collaboration with others as part of a group or team.

Distinguishing Features of Learning Outcomes

Do the competencies enable an individual with this qualification to:

- demonstrate basic operational knowledge in a moderate range of areas;
- apply a defined range of skills;
- apply known solutions to a limited range of predictable problems;
- perform a range of tasks where choice between a limited range of options is required;
- assess and record information from varied sources;
- take limited responsibility for own outputs in work and learning.

Certificate III

Characteristics of Learning Outcomes

Breadth, depth and complexity of knowledge and competencies would cover selecting, adapting and transferring skills and knowledge to new environments and providing technical advice and some leadership in resolution of specified problems. This would be applied across a range of roles in a variety of contexts with some complexity in the extent and choice of options available.

Performance of a defined range of skilled operations, usually within a range of broader related activities involving known routines, methods and procedures, where some discretion and judgement is required in the section of equipment, services or contingency measures and within known time constraints.

Applications may involve some responsibility for others. Participation in teams including group or team co-ordination may be involved.

Distinguishing Features of Learning Outcomes

Do the competencies enable an individual with this qualification to:

- demonstrate some relevant theoretical knowledge
- apply a range of well-developed skills
- apply known solutions to a variety of predictable problems
- perform processes that require a range of well-developed skills where some discretion and judgement is required
- interpret available information, using discretion and judgement
- take responsibility for own outputs in work and learning
- take limited responsibility for the output of others.

Certificate IV

Characteristics of Learning Outcomes
Breadth, depth and complexity of knowledge and competencies would cover a broad range of varied activities or application in a wider variety of contexts most of which are complex and non-routine. Leadership and guidance are involved when organising activities of self and others as well as contributing to technical solutions of a non-routine or contingency nature. Performance of a broad range of skilled applications including the requirement to evaluate and analyse current practices, develop new criteria and procedures for performing current practices and provision of some leadership and guidance to others in the application and planning of the skills. Applications involve responsibility for, and limited organisation of, others.

Distinguishing Features of Learning Outcomes
Do the competencies enable an individual with this qualification to:

- demonstrate understanding of a broad knowledge base incorporating some theoretical concepts
- apply solutions to a defined range of unpredictable problems
- identify and apply skill and knowledge areas to a wide variety of contexts, with depth in some areas
- identify, analyse and evaluate information from a variety of sources
- take responsibility for own outputs in relation to specified quality standards
- take limited responsibility for the quantity and quality of the output of others.

Diploma

Characteristics of Learning Outcomes
Breadth, depth and complexity covering planning and initiation of alternative approaches to skills or knowledge applications across a broad range of technical and/or management requirements, evaluation and co-ordination.

The self directed application of knowledge and skills, with substantial depth in some areas where judgment is required in planning and selecting appropriate equipment, services and techniques for self and others.

Applications involve participation in development of strategic initiatives as well as personal responsibility and autonomy in performing complex technical operations or organising others. It may include participation in teams including teams concerned with planning and evaluation functions. Group or team co-ordination may be involved.

The degree of emphasis on breadth as against depth of knowledge and skills may vary between qualifications granted at this level.

Distinguishing Features of Learning Outcomes

Do the competencies or learning outcomes enable an individual with this qualification to:

- demonstrate understanding of a broad knowledge base incorporating theoretical concepts, with substantial depth in some areas
- analyse and plan approaches to technical problems or management requirements
- transfer and apply theoretical concepts and/or technical or creative skills to a range of situations
- evaluate information, using it to forecast for planning or research purposes
- take responsibility for own outputs in relation to broad quantity and quality parameters
- take some responsibility for the achievement of group outcomes.

Advanced Diploma

Characteristics of Learning Outcomes

Breadth, depth and complexity involving analysis, design, planning, execution and evaluation across a range of technical and/or management functions including development of new criteria or applications or knowledge or procedures.

The application of a significant range of fundamental principles and complex techniques across a wide and often unpredictable variety of contexts in relation to either varied or highly specific functions. Contribution to the development of a broad plan, budget or strategy is involved and accountability and responsibility for self and others in achieving the outcomes is involved.

Applications involve significant judgement in planning, design, technical or leadership/guidance functions related to products, services, operations or procedures.

The degree of emphasis on breadth as against depth of knowledge and skills may vary between qualifications granted at this level.

Distinguishing Features of Learning Outcomes

Do the competencies or learning outcomes enable an individual with this qualification to:

- demonstrate understanding of specialised knowledge with depth in some areas
- analyse, diagnose, design and execute judgements across a broad range of technical or management functions
- generate ideas through the analysis of information and concepts at an abstract level
- demonstrate a command of wide-ranging, highly specialised technical, creative or conceptual skills
- demonstrate accountability for personal outputs within broad parameters
- demonstrate accountability for personal and group outcomes within broad parameters.

Vocational Graduate Certificate

Characteristics of competencies or learning outcomes

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- The self-directed development and achievement of broad and specialised areas of knowledge and skills, building on prior knowledge and skills.
- Substantial breadth and complexity involving the initiation, analysis, design, planning, execution and evaluation of technical and management functions in highly varied and highly specialised contexts.
- Applications involve making significant, high-level, independent judgements in major broad or planning, design, operational, technical and management functions in highly varied and specialised contexts. They may include responsibility and broad-ranging accountability for the structure, management and output of the work or functions of others.
- The degree of emphasis on breadth, as opposed to depth, of knowledge and skills may vary between qualifications granted at this level.

Distinguishing features of learning outcomes

- Demonstrate the self-directed development and achievement of broad and specialised areas of knowledge and skills, building on prior knowledge and skills.
- Initiate, analyse, design, plan, execute and evaluate major broad or technical and management functions in highly varied and highly specialised contexts.
- Generate and evaluate ideas through the analysis of information and concepts at an abstract level.
- Demonstrate a command of wide-ranging, highly specialised technical, creative or conceptual skills in complex contexts.
- Demonstrate responsibility and broad-ranging accountability for the structure, management and output of the work or functions of others.

Vocational Graduate Diploma

Characteristics of competencies or learning outcomes

- The self-directed development and achievement of broad and specialised areas of knowledge and skills, building on prior knowledge and skills.
- Substantial breadth, depth and complexity involving the initiation, analysis, design, planning, execution and evaluation of major functions, both broad and highly specialised, in highly varied and highly specialised contexts.
- Further specialisation within a systematic and coherent body of knowledge.
- Applications involve making high-level, fully independent, complex judgements in broad planning, design, operational, technical and management functions in highly varied and highly specialised contexts. They may include full responsibility and accountability for all aspects of work and functions of others, including planning, budgeting and strategy development.
- The degree of emphasis on breadth, as opposed to depth, of knowledge and skills may vary between qualifications granted at this level.

Distinguishing features of learning outcomes

- Demonstrate the self-directed development and achievement of broad and highly specialised areas of knowledge and skills, building on prior knowledge and skills.
- Initiate, analyse, design, plan, execute and evaluate major functions, both broad and within highly varied and highly specialised contexts.
- Generate and evaluate complex ideas through the analysis of information and concepts at an abstract level.
- Demonstrate an expert command of wide-ranging, highly specialised, technical, creative or conceptual skills in complex and highly specialised or varied contexts.
- Demonstrate full responsibility and accountability for personal outputs.
- Demonstrate full responsibility and accountability for all aspects of the work or functions of others, including planning, budgeting and strategy.

Qualifications and Packaging Rules

Refer to individual Qualifications for details of Packaging Rules

Qualification Pathways

The following pathways charts are provided to show the types of pathways into and from qualifications that are possible with this Training Package. For more information about qualifications and pathways contact AgriFood Skills Australia or MINTRAC.

	Abattoirs		**Smallgoods**		**Food Services**		**Meat Retailing**

Certificate I		MTM10111 Smallgoods				MTM10211 Meat Retailing
Certificate II	MTM20111 Abattoirs	MTM20211 Smallgoods		MTM20411 Food Services		MTM20311 Meat Retailing
Certificate III	MTM30111 Boning Room	MTM30911 Smallgoods – General		MTM30211 Food Services		MTM30811 Meat Retailing
	MTM30311 Meat Safety	MTM31011 Smallgoods – Manufacture				
	MTM30411 Rendering					
	MTM30511 Slaughtering					
	MTM30611 General					
	MSL30109 Laboratory	MSL30109 Laboratory				
Certificate IV	MTM40111 Leadership	MTM40111 Leadership		MTM40111 Leadership		MTM40111 Leadership
	MTM40211 Meat Safety					
	MTM40311 Quality Assurance	MTM40311 Quality Assurance				
	MTM40411 General	MTM40411 General		MTM40411 General		MTM40411 General
Diploma	MTM50111 Meat Processing	MTM50111 Meat Processing		MTM50111 Meat Processing		MTM50211 Meat Retailing

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Advanced Diploma	MTM60111 Meat Processing		MTM60111 Meat Processing		MTM60111 Meat Processing		MTM60111 Meat Processing
Vocational Graduate Certificate	MTM70111 Agribusiness		MTM70111 Agribusiness		MTM70111 Agribusiness		MTM70111 Agribusiness
Vocational Graduate Diploma	MTM80111 Agribusiness		MTM80111 Agribusiness		MTM80111 Agribusiness		MTM80111 Agribusiness

Skill Sets

Definition

Skill sets are defined as single units of competency, or combinations of units of competency from an endorsed Training Package, which link to a licence or regulatory requirement, or defined industry need.

Wording on Statements of Attainment

Skill sets are a way of publicly identifying logical groupings of units of competency which meet an identified need or industry outcome. Skill sets are not qualifications.

Where skill sets are identified in a Training Package, the Statement of Attainment can set out the competencies a person has achieved in a way that is consistent and clear for employers and others. This is done by including the wording 'these competencies meet *[insert skill set title or identified industry area]* need' on the Statement of Attainment. This wording applies only to skill sets that are formally identified as such in the endorsed Training Package. See the 2010 edition of the AQF Implementation Handbook for advice on wording on Statements of Attainment.
http://www.aqf.edu.au/Portals/0/Documents/Handbook/AQF_Handbook_07.pdf

Skill Sets in this Training Package

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Where this section is blank, nationally recognised Skill Sets have yet to be identified in this industry.

Skill Sets in this Training Package

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- Animal Welfare Officer Skills Set
- Bandsaw Operator (Meat Retail) Skill Set
- Bandsaw Operator (Small Stock) Skill Set
- Basic Bandsaw Operator Skill Set
- Basic Meat Industry Skills Set
- Carcase Trimming (Contamination Trim) Skill Set
- Carcase Trimming (Retain Rail) Skill Set
- Carcase Trimming (Specifications Trim - Knife) Skill Set
- Carcase Trimming (Specifications Trim - Whizzard Knife) Skill Set
- Carcase Trimming (SRM Removal) Skill Set
- Cheek Meat Recovery Skill Set
- Effective Stunning (Captive Bolt) Skill Set
- Effective Stunning (Electrical Stunning) Skill Set

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Skill Sets in this Training Package

- Effective Stunning (Gas Stunning) Skill Set
- Game Harvester Skill Set
- Game Industry Depot Management Skill Set
- Game Pre-dressing Inspection Skill Set
- Green Offal Processing (Clean Tripe Room) Skill Set
- Green Offal Processing (Maws Processing) Skill Set
- Green Offal Processing (Paunch Opening and Trim - Beef) Skill Set
- Green Offal Processing (Paunch Opening and Trim - Sheep & Goats) Skill Set
- Green Offal Processing (Runner Room) Skill Set
- Head Chain Operator Skill Set
- Humane Slaughter of Animals Skill Set
- Knife Sharpening Skill Set
- Lairage Supervisor Skill Set
- Meat Hygiene Assessment (Slaughter Floor) Skill Set
- Meat Hygiene Assessment (Boning Room) Skill Set
- Meat Hygiene Assessment (Offal Room) Skill Set

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Skill Sets in this Training Package

- Meat Hygiene Assessment (Process Monitoring) Skill Set
- Meat Hygiene Assessment Officer Skill Set
- Meat Industry Microbiological Testing Skill Set
- Meat Packer (Boning Room) Skill Set
- Meat Packer (Offal Room) Skill Set
- Meat Processing Cleaner (Amenities) Skill Set
- Meat Processing Cleaner (Boning Room) Skill Set
- Meat Processing Cleaner (Chiller) Skill Set
- Meat Processing Cleaner (Slaughter Floor) Skill Set
- Meat Processing Environmental Officer Skill Set
- Meat Processing Livestock Handler Skill Set
- Prepare Head for Inspection Skill Set
- Tongue Meat Recovery Skill Set

Qualification Pathways

Qualification Pathways

	Abattoirs	**Smallgoods**	**Food Services**	**Meat Retailing**
Certificate I		MTM10111 Smallgoods		MTM10211 Meat Retailing
Certificate II	MTM20111 Abattoirs	MTM20211 Smallgoods	MTM20411 Food Services	MTM20311 Meat Retailing
Certificate III	MTM30111 Boning Room	MTM30911 Smallgoods – General	MTM30211 Food Services	MTM30811 Meat Retailing
	MTM30311 Meat Safety	MTM31011 Smallgoods – Manufacture		
	MTM30411 Rendering			
	MTM30511 Slaughtering			
	MTM30611 General			
	MSL30109 Laboratory	MSL30109 Laboratory		
Certificate IV	MTM40111 Leadership	MTM40111 Leadership	MTM40111 Leadership	MTM40111 Leadership
	MTM40211 Meat Safety			
	MTM40311 Quality Assurance	MTM40311 Quality Assurance		

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	MTM40411 General	MTM40411 General	MTM40411 General	MTM40411 General
Diploma	MTM50111 Meat Processing	MTM50111 Meat Processing	MTM50111 Meat Processing	MTM50211 Meat Retailing
Advanced Diploma	MTM60111 Meat Processing	MTM60111 Meat Processing	MTM60111 Meat Processing	MTM60111 Meat Processing
Vocational Graduate Certificate	MTM70111 Agribusiness	MTM70111 Agribusiness	MTM70111 Agribusiness	MTM70111 Agribusiness
Vocational Graduate Diploma	MTM80111 Agribusiness	MTM80111 Agribusiness	MTM80111 Agribusiness	MTM80111 Agribusiness

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Skill Sets in this Training Package
- Cheek Meat Recovery Skill Set   - Effective Stunning (Captive Bolt) Skill Set   - Effective Stunning (Electrical Stunning) Skill Set   - Effective Stunning (Gas Stunning) Skill Set   - Game Harvester Skill Set   - Game Industry Depot Management Skill Set   - Game Pre-dressing Inspection Skill Set   - Green Offal Processing (Clean Tripe Room) Skill Set   - Green Offal Processing (Maws Processing) Skill Set   - Green Offal Processing (Paunch Opening and Trim - Beef) Skill Set   - Green Offal Processing (Paunch Opening and Trim - Sheep & Goats) Skill Set   - Green Offal Processing (Runner Room) Skill Set   - Head Chain Operator Skill Set   - Humane Slaughter of Animals Skill Set   - Knife Sharpening Skill Set   - Lairage Supervisor Skill Set   - Meat Hygiene Assessment (Slaughter Floor) Skill Set   - Meat Hygiene Assessment (Boning Room) Skill Set   - Meat Hygiene Assessment (Offal Room) Skill Set   - Meat Hygiene Assessment (Process Monitoring) Skill Set   - Meat Hygiene Assessment Officer Skill Set   - Meat Industry Microbiological Testing Skill Set   - Meat Packer (Boning Room) Skill Set   - Meat Packer (Offal Room) Skill Set   - Meat Processing Cleaner (Amenities) Skill Set   - Meat Processing Cleaner (Boning Room) Skill Set   - Meat Processing Cleaner (Chiller) Skill Set   - Meat Processing Cleaner (Slaughter Floor) Skill Set   - Meat Processing Environmental Officer Skill Set   - Meat Processing Livestock Handler Skill Set   - Prepare Head for Inspection Skill Set   - Tongue Meat Recovery Skill Set

List of AQF Qualifications

List of AQF Qualifications

         AgriFood Skills Australia

Qualification Code	Title
MTM10111	Certificate I in Meat Processing (Smallgoods)
MTM10211	Certificate I in Meat Processing (Meat Retailing)
MTM20111	Certificate II in Meat Processing (Abattoirs)
MTM20211	Certificate II in Meat Processing (Smallgoods)
MTM20311	Certificate II in Meat Processing (Meat Retailing)
MTM20411	Certificate II in Meat Processing (Food Services)
MTM30111	Certificate III in Meat Processing (Boning Room)
MTM30211	Certificate III in Meat Processing (Food Services)
MTM30311	Certificate III in Meat Processing (Meat Safety)
MTM30411	Certificate III in Meat Processing (Rendering)
MTM30511	Certificate III in Meat Processing (Slaughtering)
MTM30611	Certificate III in Meat Processing (General)
MTM30811	Certificate III in Meat Processing (Retail Butcher)
MTM30911	Certificate III in Meat Processing (Smallgoods - General)
MTM31011	Certificate III in Meat Processing (Smallgoods - Manufacture)
MTM40111	Certificate IV in Meat Processing (Leadership)
MTM40211	Certificate IV in Meat Processing (Meat Safety)
MTM40311	Certificate IV in Meat Processing (Quality Assurance)
MTM40411	Certificate IV in Meat Processing (General)
MTM50111	Diploma of Meat Processing
MTM50211	Diploma of Meat Processing (Meat Retailing)
MTM60111	Advanced Diploma of Meat Processing
MTM70111	Vocational Graduate Certificate in Agribusiness
MTM80111	Vocational Graduate Diploma of Agribusiness

Whole of Industry Qualification Information

Whole of Industry Qualification Information
Qualifications suitable for VET in Schools Certificates I and II from MTM11 may be delivered as VET in Schools courses. The following qualifications can be delivered as VET in Schools courses: • MTM10111 Certificate I in Meat Processing (Smallgoods) • MTM10211 Certificate I in Meat Processing (Meat Retailing) • MTM20111 Certificate II in Meat Processing (Abattoirs) • MTM20211 Certificate II in Meat Processing (Smallgoods) • MTM20311 Certificate II in Meat Processing (Meat Retailing) • MTM20411 Certificate II in Meat Processing (Food Services). Jobs requiring the use of knives and cutting machinery must be supervised by a person who is competent in the task at all times. Enrolment into these qualifications is conditional on the following parties collaborating to agree on delivery, assessment and infrastructure arrangements: • the employer • the union (AMIEU) • the school • the RTO.

List of ALL Units within Training Package

Code	Unit title	Pre-requisite
MTMBUS701A	Manage financial performance	NIL
MTMBUS702A	Provide strategic leadership	NIL
MTMBUS7	Communicate and negotiate in a culturally	NIL

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Code	Unit title	Pre-requisite
03A	diverse context	
MTMBUS704A	Develop and enhance collaborative partnerships and relationships	NIL
MTMBUS705A	Develop and manage international business operations	NIL
MTMBUS706A	Commercialise research and technology product/idea	NIL
MTMBUS801A	Manage change to organisational electronic technology systems	NIL
MTMBUS802A	Undertake research project	NIL
MTMBUS803A	Analyse data for business decision making	NIL
MTMCOR201A	Maintain personal equipment	NIL
MTMCOR202A	Apply hygiene and sanitation practices	NIL
MTMCOR203A	Apply Quality Assurance practices	NIL
MTMCOR204A	Follow safe work policies and procedures	NIL
MTMCOR205A	Communicate in the workplace	NIL
MTMCOR206A	Overview the meat industry	NIL
MTMCOR401C	Manage own work performance	MTMCOR205A
MTMCOR402C	Facilitate Quality Assurance process	MTMCOR203A
MTMCOR403A	Participate in OH&S risk control process	MTMCOR204A
MTMCOR404A	Facilitate hygiene and sanitation performance	MTMCOR202A
MTMG300A	Overview wild game meat industry	NIL
MTMG301A	Operate a game harvesting vehicle	NIL

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Code	Unit title	Pre-requisite
MTMG302 A	Eviscerate, inspect and tag wild game carcase in the field	MTMPSR203 A
MTMG303 A	Receive and inspect wild game carcases from the field	NIL
MTMG304 A	Receive and inspect wild game carcases at a processing plant	NIL
MTMG305 A	Store wild game carcase	NIL
MTMG306 A	Use firearms to harvest wild game	NIL
MTMP2002 C	Prepare animals for slaughter	NIL
MTMP2004 B	Feed race	NIL
MTMP2005 B	Restrain animal	NIL
MTMP2006 B	Apply animal welfare and handling requirements	NIL
MTMP2007 B	Perform emergency kill	NIL
MTMP2008 A	Assess, purchase and transport calves	NIL
MTMP2009 B	Unload livestock	NIL
MTMP2011 C	Identify animals using electronic systems	NIL
MTMP2012 C	Shackle animal	NIL
MTMP2013 C	Operate electrical stimulator	NIL
MTMP2014 C	Remove head	MTMPSR203 A
MTMP2015 C	Cut hocks	MTMPSR203 A
MTMP2016 C	Mark brisket	MTMPSR203 A
MTMP2018	Complete changeover operation	NIL

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Code	Unit title	Pre-requisite
C		
MTMP2020 C	Trim pig pre-evisceration	MTMPSR203 A
MTMP2021 C	Number carcase and head	NIL
MTMP2022 C	Punch pelts	NIL
MTMP2023 C	Remove brisket wool	MTMPSR203 A
MTMP2024 C	Prepare hide/pelt for removal	NIL
MTMP2025 B	Bag tail	MTMPSR203 A
MTMP2026 B	Remove and record tag	NIL
MTMP2027 B	Seal/drain urinary tract	NIL
MTMP2028 B	Singe carcase	NIL
MTMP2029 B	Shave carcase	MTMPSR203 A
MTMP2030 B	Flush carcase	NIL
MTMP2031 C	Operate scalding/de-hairing equipment	NIL
MTMP2032 C	Operate whizzard knife	NIL
MTMP2033 C	Operate rise and fall platform	NIL
MTMP2034 C	Operate vacuum blood collection process	NIL
MTMP2035 C	Operate nose roller	NIL
MTMP2036 C	Operate pneumatic cutter	NIL
MTMP2037 C	Operate circular saw	NIL

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Code	Unit title	Pre-requisite
MTMP2038 C	Prepare carcase and equipment for hide/pelt puller	NIL
MTMP2039 C	Operate tenderiser	NIL
MTMP2040 C	Operate mincer	NIL
MTMP2042 C	Operate new technology or process	NIL
MTMP2043 C	Operate sterivac equipment	NIL
MTMP2044 B	De-rind meat cuts	NIL
MTMP2045 B	De-nude meat cuts	NIL
MTMP2046 B	Operate rib puller	NIL
MTMP2047 B	Operate frenching machine	NIL
MTMP2048 B	Operate cubing machine	NIL
MTMP2049 B	Cure and corn product in a meat processing plant	NIL
MTMP2050 B	Operate head splitter	NIL
MTMP2051 C	Trim neck	MTMPSR203 A
MTMP2052 C	Trim forequarter to specification	MTMPSR203 A
MTMP2053 C	Trim hindquarter to specification	MTMPSR203 A
MTMP2054 C	Inspect hindquarter and remove contamination	MTMPSR203 A
MTMP2055 C	Inspect forequarter and remove contamination	MTMPSR203 A
MTMP2057 B	Remove spinal cord	MTMPSR203 A
MTMP2058	Operate jaw breaker	NIL

Code	Unit title	Pre-requisite
B		
MTMP2061C	Grade carcase	NIL
MTMP2062C	Weigh carcase	NIL
MTMP2063C	Operate semi-automatic tagging machine	NIL
MTMP2064C	Measure fat	MTMPSR203A
MTMP2065C	Label and stamp carcase	NIL
MTMP2066C	Wash carcase	NIL
MTMP2067B	Operate a decontamination unit	NIL
MTMP2068B	Remove tenderloin	MTMPSR203A
MTMP2071C	Inspect meat for defects	NIL
MTMP2072C	Assemble and prepare cartons	NIL
MTMP2074C	Identify cuts and specifications	NIL
MTMP2075C	Pack meat products	NIL
MTMP2081C	Operate carton sealing machine	NIL
MTMP2082C	Operate carton scales	NIL
MTMP2083C	Operate strapping machine	NIL
MTMP2084C	Operate carton forming machine	NIL
MTMP2085C	Operate automatic CL determination machine	NIL
MTMP2086B	Operate bag forming equipment	NIL

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Code	Unit title	Pre-requisite
MTMP2091 C	Assess dentition	NIL
MTMP2092 C	Drop tongue	MTMPSR203 A
MTMP2093 C	Wash head	NIL
MTMP2094 C	Bone head	MTMPSR203 A
MTMP2095 C	Remove cheek meat	MTMPSR203 A
MTMP2096 C	Bar head and remove cheek meat	MTMPSR203 A
MTMP2102 C	Process thick skirts	MTMPSR203 A
MTMP2115 C	Process thin skirts	MTMPSR203 A
MTMP2116 B	Process offal	MTMPSR203 A
MTMP2117 B	Process runners	MTMPSR203 A
MTMP2118 B	Overview offal processing	NIL
MTMP2121 C	Prepare and trim honeycomb	MTMPSR203 A
MTMP2122 C	Recover mountain chain	NIL
MTMP2123 C	Further process tripe	NIL
MTMP2124 C	Trim processed tripe	MTMPSR203 A
MTMP2125 C	Process small stock tripe	MTMPSR203 A
MTMP2126 C	Process bibles	MTMPSR203 A
MTMP2127 B	Process maws	MTMPSR203 A
MTMP2131	Prepare and despatch meat product orders	NIL

Code	Unit title	Pre-requisite
C		
MTMP2132 C	Loadout meat product	NIL
MTMP2133 C	Store carcase product	NIL
MTMP2134 C	Store carton product	NIL
MTMP2135 C	Locate storage areas and product	NIL
MTMP2136 C	Complete re-pack operation	NIL
MTMP2137 B	Bag carcase	NIL
MTMP2141 C	Overview offal processing on the slaughter floor	NIL
MTMP2143 C	Separate offal	MTMPSR203 A
MTMP2144 C	Trim offal fat	MTMPSR203 A
MTMP2145 C	Separate and tie runners	MTMPSR203 A
MTMP2147 C	Recover thin skirts	MTMPSR203 A
MTMP2148 B	Remove thick skirts	MTMPSR203 A
MTMP2149 B	Remove flares	NIL
MTMP2150 B	Recover offal	MTMPSR203 A
MTMP2151 C	Overview hide/pelt/skin processing	NIL
MTMP2152 C	Trim hide or skin	MTMPSR203 A
MTMP2153 C	Salt hide or skin	NIL
MTMP2154 C	Grade hide or skin	NIL

Code	Unit title	Pre-requisite
MTMP2155 C	Despatch hide or skin	NIL
MTMP2156 B	Treat hides chemically	NIL
MTMP2157 B	Chill/ice hides	NIL
MTMP2158 B	Crop pelts	NIL
MTMP2161 C	Overview fellmongering operations	NIL
MTMP2162 C	Chemically treat skins for fellmongering process	NIL
MTMP2163 C	Prepare chemicals for fellmongering process	NIL
MTMP2164 C	Operate wool drier and press	NIL
MTMP2165 C	Perform sweating operation on fellmongered skins	NIL
MTMP2166 C	Perform skin fleshing operation	NIL
MTMP2167 C	Skirt and weigh fellmongered wool	NIL
MTMP2168 B	Operate wool puller	NIL
MTMP2171 C	Dispose of condemned carcase	NIL
MTMP2172 C	Skin condemned carcase	MTMPSR203 A
MTMP2173 C	Eviscerate condemned carcase	MTMPSR203 A
MTMP2175 C	Process paunch	MTMPSR203 A
MTMP2176 C	Process slink by-products	MTMPSR203 A
MTMP2177 C	Process pet meat	MTMPSR203 A
MTMP2178	Skin slinks	MTMPSR203

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Code B	Unit title	Pre-requisite A
MTMP2179 B	Process blood	NIL
MTMP2181 C	Overview rendering process	NIL
MTMP2182 C	Operate hogger	NIL
MTMP2183 C	Operate blow line	NIL
MTMP2184 C	Operate meat meal mill	NIL
MTMP2185 C	Operate waste recovery systems	NIL
MTMP2186 C	Pack and despatch rendered products	NIL
MTMP2187 C	Break down and bone carcase for pet meat or rendering	MTMPSR203 A
MTMP2188 C	Operate air filtration system	NIL
MTMP2192 B	Clean carcase hanging equipment	NIL
MTMP2193 B	Clean amenities and grounds	NIL
MTMP2196 C	Overview cleaning program	NIL
MTMP2197 C	Clean after operations - boning room	NIL
MTMP2198 C	Clean after operations - slaughter floor	NIL
MTMP2201 C	Transport food	NIL
MTMP3001 D	Stun animal	NIL
MTMP3002 C	Stick and bleed animal	MTMPSR203 A
MTMP3003 A	Handle animals humanely while conducting ante-mortem inspection	NIL

Code	Unit title	Pre-requisite
MTMP3004 A	Assess effective stunning and bleeding	NIL
MTMP3006 C	Rod weasand	NIL
MTMP3007 C	Seal weasand	MTMPSR203 A
MTMP3008 C	Ring bung	MTMPSR203 A
MTMP3009 C	Seal bung	NIL
MTMP3010 A	Split carcase	NIL
MTMP3011 C	Overview legging operation	NIL
MTMP3012 C	Make first leg opening cuts	MTMPSR203 A MTMP3011C
MTMP3013 C	Make second leg opening cuts	MTMPSR203 A MTMP3011C
MTMP3014 C	Perform legging on small stock	MTMPSR203 A MTMP3011C
MTMP3015 A	Bone neck	MTMPSR203 A
MTMP3016 B	Perform 'Y' cut	MTMPSR203 A
MTMP3017 A	Skin head	MTMPSR203 A
MTMP3021 C	Explain opening cuts	MTMPSR203 A or MTMP3043B
MTMP3022 C	Perform flanking cuts	MTMPSR203 A
MTMP3023 C	Perform brisket cuts	MTMPSR203 A

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Code	Unit title	Pre-requisite
		MTMP3021C
MTMP3024C	Perform rumping cuts	MTMPSR203A MTMP3021C
MTMP3025C	Perform rosette cuts	MTMPSR203A MTMP3021C
MTMP3026C	Perform midline cuts	MTMPSR203A MTMP3021C
MTMP3031C	Scald and de-hair carcase	MTMPSR203A
MTMP3032C	Operate pelt puller	NIL
MTMP3033C	Operate hide puller	MTMPSR203A or MTMP3043B
MTMP3034C	Remove pelt manually	MTMPSR203A
MTMP3036C	Bed dress carcase	MTMPSR203A
MTMP3037C	Eviscerate animal carcase	MTMPSR203A
MTMP3038C	Operate brisket cutter/saw	NIL
MTMP3039D	Eviscerate wild game field shot carcase	MTMPSR203A
MTMP3041C	Backdown pig carcase	MTMPSR203A
MTMP3042C	Prepare head for inspection	MTMPSR203A
MTMP3043B	Operate air knife	NIL
MTMP3044B	Drop sock and pull shoulder pelt	MTMPSR203A
MTMP3045	Undertake retain rail	MTMPSR203

Code	Unit title	Pre-requisite
B		A
MTMP3046A	Prepare and present viscera for inspection	MTMPSR203A
MTMP3052C	Bone small stock carcase - leg	MTMPSR203A
MTMP3054C	Slice and trim leg - small stock	MTMPSR203A
MTMP3055C	Bone large stock carcase - forequarter	MTMPSR203A
MTMP3056C	Bone large stock carcase - hindquarter	MTMPSR203A
MTMP3057C	Slice and trim large stock forequarter	MTMPSR203A
MTMP3058C	Slice and trim large stock hindquarter	MTMPSR203A
MTMP3059C	Break carcase using a bandsaw	MTMPR201C
MTMP3060C	Operate leg boning machine	NIL
MTMP3061C	Operate trunk boning machine	MTMPSR203A
MTMP3062B	Bone small stock carcase - shoulder	MTMPSR203A
MTMP3063B	Bone small stock carcase - middle	MTMPSR203A
MTMP3064B	Slice small stock carcase - shoulder	MTMPSR203A
MTMP3065B	Slice small stock carcase - middle	MTMPSR203A
MTMP3066B	Bone carcase using mechanical aids (large stock)	MTMPSR203A
MTMP3071C	Perform ante-mortem inspection and make disposition	MTMP3003A
MTMP3072C	Perform post-mortem inspection and make disposition	MTMPSR203A
MTMP3073B	Implement food safety program	NIL

Code	Unit title	Pre-requisite
MTMP3074 B	Perform carcase Meat Hygiene Assessment	MTMPSR203 A
MTMP3075 B	Perform process monitoring for Meat Hygiene Assessment	NIL
MTMP3076 B	Perform boning room Meat Hygiene Assessment	NIL
MTMP3077 B	Perform offal Meat Hygiene Assessment	NIL
MTMP3081 C	Operate batch cooker	NIL
MTMP3082 C	Operate continuous cooker	NIL
MTMP3083 C	Operate press	NIL
MTMP3084 C	Operate wet rendering process	NIL
MTMP3085 C	Monitor boiler operations	NIL
MTMP3086 C	Operate tallow processing plant	NIL
MTMP3087 C	Operate blood processing plant	NIL
MTMP3088 C	Produce rendered products hygienically	NIL
MTMP3089 C	Render edible products	NIL
MTMP3090 B	Implement a Quality Assurance program for rendering plant	NIL
MTMP3095 B	Grade beef carcases using Meat Standards Australia standards	NIL
MTMP3099 B	Use standard product descriptions - sheep/goats	NIL
MTMP3100 B	Use standard product descriptions - beef	NIL
MTMP3101 B	Use standard product descriptions - pork	NIL
MTMP3102	Provide coaching	NIL

Code	Unit title	Pre-requisite
B		
MTMP3103 B	Provide mentoring	NIL
MTMP3104 B	Use standard product descriptions - kangaroos	NIL
MTMP3105 A	Follow and implement an established work plan	NIL
MTMP3107 B	Perform manual chemical lean testing	NIL
MTMP401B	Utilise refrigeration index	NIL
MTMP402B	Implement a Meat Hygiene Assessment program	NIL
MTMP403B	Oversee plant compliance with the Australian Standards for meat processing	NIL
MTMP404B	Apply meat science	NIL
MTMP405B	Conduct and validate pH/temperature declines to Meat Standards Australia standards	NIL
MTMP406A	Develop and implement Quality Assurance program for a rendering plant	NIL
MTMP407B	Supervise new recruits	NIL
MTMP408A	Inspect transportation container/vehicle	NIL
MTMP409A	Maintain abattoir design and construction standards	NIL
MTMP410A	Oversee humane handling of animals	NIL
MTMP411B	Inspect wild game meat	NIL
MTMP412A	Inspect poultry	NIL
MTMP413A	Inspect ratites	NIL
MTMPR201 C	Prepare and operate bandsaw	NIL
MTMPS201 C	Clean work area during operations	NIL
MTMPS203 C	Operate scales and semi-automatic labelling machinery	NIL
MTMPS204 C	Maintain production records	NIL

Code	Unit title	Pre-requisite
MTMPS205C	Clean chillers	NIL
MTMPS206C	Operate forklift in a specific workplace	NIL
MTMPS300A	Assess product in chillers	NIL
MTMPS411C	Monitor meat preservation process	NIL
MTMPS412C	Monitor and overview the production of processed meats and smallgoods	NIL
MTMPS414B	Monitor and overview the production of Uncooked Comminuted Fermented Meat (UCFM)	MTMCOR202A MTMCOR403A
MTMPS415A	Conduct an internal audit of a documented program	NIL
MTMPS416A	Conduct statistical analysis of process	NIL
MTMPS417A	Manage/oversee an external audit of the establishment's quality system	NIL
MTMPS418A	Oversee export requirements	NIL
MTMPS5603C	Develop, manage and maintain quality systems	NIL
MTMPS5604C	Manage maintenance systems	NIL
MTMPS5605C	Manage utilities and energy	NIL
MTMPS5607C	Manage and improve meat industry plant operations	NIL
MTMPS5608C	Manage environmental impacts of meat processing operations	NIL
MTMPS5609C	Manage, maintain and continuously improve OH&S plans and systems	NIL
MTMPS5610C	Manage transportation of meat, meat products and meat by-products	NIL
MTMPSR20	Vacuum pack product	NIL

Code	Unit title	Pre-requisite
1C		
MTMPSR202B	Apply environmentally sustainable work practices	NIL
MTMPSR203A	Sharpen knives	NIL
MTMPSR301C	Cure and corn product	NIL
MTMPSR401C	Coordinate contracts	NIL
MTMPSR402C	Prepare and evaluate resource proposals	NIL
MTMPSR403C	Facilitate achievement of enterprise environmental policies and goals	NIL
MTMPSR404C	Foster a learning culture in a meat enterprise	NIL
MTMPSR405C	Build productive and effective workplace relationships	NIL
MTMPSR406C	Manage and maintain a food safety plan	NIL
MTMPSR407A	Assess and evaluate meat industry requirements and processes	NIL
MTMPSR408A	Specify beef product using AUS-MEAT language	NIL
MTMPSR409A	Specify sheep product using AUS-MEAT language	NIL
MTMPSR410A	Specify pork product using AUS-MEAT language	NIL
MTMPSR411A	Lead communication in the workplace	NIL
MTMPSR412A	Participate in product recall	NIL
MTMPSR413A	Participate in ongoing development and implementation of a HACCP and Quality Assurance system	NIL
MTMPSR414A	Establish sampling program	NIL
MTMPSR56	Design and manage the food safety system	NIL

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Code	Unit title	Pre-requisite
01C		
MTMPSR5604C	Manage new product/process development	NIL
MTMPSR601A	Benchmark to manage/improve enterprise performance	NIL
MTMPSR602A	Monitor and manage organisational legal responsibilities	NIL
MTMPSR603A	Manage meat processing systems to maintain and improve product quality	NIL
MTMPSR604A	Manage effective operation of meat enterprise cold chain and refrigeration systems	NIL
MTMPSR606A	Assess and purchase livestock	NIL
MTMPSR607A	Analyse and develop enterprise systems for new opportunities	NIL
MTMPSR608A	Establish new markets	NIL
MTMR101C	Identify species and meat cuts	NIL
MTMR102C	Trim meat for further processing	MTMPSR203A
MTMR103C	Store meat product	NIL
MTMR104C	Prepare minced meat and minced meat products	MTMPSR203A
MTMR106C	Provide service to customers	NIL
MTMR107C	Process sales transactions	NIL
MTMR108B	Undertake minor routine maintenance	NIL
MTMR109B	Monitor meat temperature from receival to sale	NIL
MTMR201C	Break and cut product using a bandsaw	MTMPR201C
MTMR202C	Provide advice on cooking and storage of meat products	MTMR106C
MTMR203C	Select, weigh and package meat for sale	NIL
MTMR204C	Package product using manual packing and labelling equipment	NIL
MTMR207B	Use basic methods of meat cookery	MTMPSR203

Code	Unit title	Pre-requisite
		A
MTMR208B	Vacuum pack product in a retail operation	NIL
MTMR209B	Undertake routine preventative maintenance	NIL
MTMR210B	Make and sell sausages	NIL
MTMR211B	Produce and sell value-added products	MTMPSR203 A
MTMR212B	Receive meat product	NIL
MTMR301C	Prepare specialised cuts	MTMPSR203 A
MTMR302C	Assess carcase/product quality	NIL
MTMR303C	Calculate yield of carcase or product	NIL
MTMR304C	Manage stock	NIL
MTMR305C	Meet customer needs	MTMR106C
MTMR306C	Provide advice on nutritional role of meat	NIL
MTMR307C	Merchandise products and services	NIL
MTMR308C	Prepare and produce value-added products	NIL
MTMR309C	Prepare, roll, sew and net meat	NIL
MTMR310C	Bone and fillet poultry	MTMPSR203 A
MTMR311C	Cost and price meat products	NIL
MTMR312C	Prepare portion control to specifications	MTMPSR203 A
MTMR313C	Bone game meat	MTMPSR203 A
MTMR314B	Order stock in a meat enterprise	NIL
MTMR315B	Calculate and present statistical data in a meat enterprise	NIL
MTMR316B	Utilise the Meat Standards Australia system for beef to meet customer requirements	MTMPSR203 A
MTMR317B	Cure, corn and sell product	NIL
MTMR318B	Assess and sell poultry product	NIL
MTMR319B	Break carcases for retail sale	MTMPSR203 A MTMR320B

Code	Unit title	Pre-requisite
MTMR320B	Locate, identify and assess cuts	NIL
MTMR321A	Assess and address customer preferences	NIL
MTMR322A	Collect and prepare standard samples	NIL
MTMR501A	Develop and assess a meat retailing business opportunity	NIL
MTMS101C	Handle materials and products	NIL
MTMS102C	Pack smallgoods product	NIL
MTMS205C	Package product using thermoform process	NIL
MTMS206C	Package product using gas flushing process	NIL
MTMS207C	Operate bar and coder systems	NIL
MTMS208C	Operate metal detection unit	NIL
MTMS210B	Select/identify and prepare casings	NIL
MTMS211B	Manually shape and form product	NIL
MTMS212B	Manually link and tie product	MTMPSR203A
MTMS213B	Slice product using simple machinery	NIL
MTMS214B	Rotate stored meat	NIL
MTMS215B	Rotate meat product	NIL
MTMS216B	Inspect carton meat	NIL
MTMS217A	Prepare dry ingredients	NIL
MTMS218B	Measure and calculate routine workplace data	NIL
MTMS300B	Operate mixer/blender unit	NIL
MTMS301B	Cook, steam and cool product	NIL
MTMS302B	Prepare dried meat	NIL
MTMS303B	Fill casings	NIL
MTMS304B	Thaw product - water	NIL
MTMS305B	Thaw product - air	NIL
MTMS306B	Identify and repair equipment faults	NIL
MTMS307A	Sort meat	NIL
MTMS308A	Batch meat	NIL
MTMS309B	Operate product forming machinery	NIL

Code	Unit title	Pre-requisite
MTMS310B	Operate link and tie machinery	NIL
MTMS311B	Operate complex slicing and packaging machinery	NIL
MTMS312A	Prepare meat-based pates and terrines for commercial sale	NIL
MTMS313A	Prepare product formulations	NIL
MTMS314A	Ferment and mature product	NIL
MTMS315A	Blend meat product	NIL
MTMSR201C	Prepare and slice meat cuts	MTMPSR203A
MTMSR202C	Trim meat to specifications	MTMPSR203A
MTMSR203C	Package product using automatic packing and labelling equipment	NIL
MTMSR204C	Despatch meat product	NIL
MTMSR301C	Break carcase into primal cuts	MTMPSR203A
MTMSR302C	Prepare primal cuts	MTMPSR203A
MTMSR303A	Smoke product	NIL

Imported Units of Competency

Imported Units of Competency in MTM11 Australian Meat Industry Training Package

Code	Title	Origin
AHCBIO302A	Identify and report unusual disease or plant pest signs	AHC10 Agriculture, Horticulture and Conservation and Land Management Training Package
AHCLSK204A	Carry out regular livestock observation	AHC10 Agriculture, Horticulture and Conservation and Land Management Training Package

Code	Title	Origin
AHCLSK207A	Load and unload livestock	AHC10 Agriculture, Horticulture and Conservation and Land Management Training Package
AHCLSK212A	Ride horses to carry out stock work	AHC10 Agriculture, Horticulture and Conservation and Land Management Training Package
AHCLSK324A	Care for and train working dogs	AHC10 Agriculture, Horticulture and Conservation and Land Management Training Package
AHCMOM202A	Operate tractors	AHC10 Agriculture, Horticulture and Conservation and Land Management Training Package
AHCMOM212A	Operate quad bikes	AHC10 Agriculture, Horticulture and Conservation and Land Management Training Package
BSBCOM501B	Identify and interpret compliance requirements	BSB07 Business Services Training Package
BSBCOM601B	Research compliance requirements and issues	BSB07 Business Services Training Package
BSBCUS402A	Address customer needs	BSB07 Business Services Training Package
BSBDES701A	Research and apply design theory	BSB07 Business Services Training Package
BSBDIV601A	Develop and implement diversity policy	BSB07 Business Services Training Package
BSBFIM501A	Manage budgets and financial plans	BSB07 Business Services Training Package
BSBFIM601A	Manage finances	BSB07 Business Services Training Package
BSBFLM312C	Contribute to team effectiveness	BSB07 Business Services Training Package
BSBHRM402A	Recruit, select and induct staff	BSB07 Business Services Training Package
BSBINM302A	Utilise a knowledge management system	BSB07 Business Services Training Package
BSBINM401A	Implement workplace information system	BSB07 Business Services Training Package
BSBINN301A	Promote innovation in a team	BSB07 Business Services Training

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Code	Title	Origin
	environment	Package
BSBINN801A	Lead innovative thinking and practice	BSB07 Business Services Training Package
BSBITU101A	Operate a personal computer	BSB07 Business Services Training Package
BSBLED401A	Develop teams and individuals	BSB07 Business Services Training Package
BSBMGT402A	Implement operational plan	BSB07 Business Services Training Package
BSBMGT403A	Implement continuous improvement	BSB07 Business Services Training Package
BSBMGT605B	Provide leadership across the organisation.	BSB07 Business Services Training Package
BSBMGT617A	Develop and implement a business plan	BSB07 Business Services Training Package
BSBMKG414B	Undertake marketing activities	BSB07 Business Services Training Package
BSBMKG502B	Establish and adjust the marketing mix	BSB07 Business Services Training Package
BSBRES801A	Initiate and lead applied research	BSB07 Business Services Training Package
BSBRKG404A	Monitor and maintain records in an online environment	BSB07 Business Services Training Package
BSBWOR402A	Promote team effectiveness	BSB07 Business Services Training Package
FDFAU4001A	Assess compliance with food safety programs	FDF10 Food Processing Training Package
FDFAU4002A	Communicate and negotiate to conduct food safety audits	FDF10 Food Processing Training Package
FDFAU4003A	Conduct food safety audits	FDF10 Food Processing Training Package
FDFAU4004A	Identify, evaluate and control food safety hazards	FDF10 Food Processing Training Package
FDFOP2007A	Work in a freezer storage area	FDF10 Food Processing Training Package
FDFOP2010A	Work with temperature controlled stock	FDF10 Food Processing Training Package

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Code	Title	Origin
FDFOP2061A	Use numerical applications in the workplace	FDF10 Food Processing Training Package
FDFOP3002A	Set up a production or packaging line for operation	FDF10 Food Processing Training Package
HLTFA301B	Apply first aid	HLT07 Health Training Package
MSACMG701A	Prepare for and implement change	MSA07 Manufacturing Training Package
MSACMG706A	Build relationships between teams in a manufacturing environment	MSA07 Manufacturing Training Package
MSACMG803A	Develop models of future state manufacturing practice	MSA07 Manufacturing Training Package
MSL904001A	Perform standard calibrations	MSL09 Laboratory Operations Training Package
MSL916005A	Manage complex projects	MSL09 Laboratory Operations Training Package
MSL922001A	Record and present data	MSL09 Laboratory Operations Training Package
MSL924001A	Process and interpret data	MSL09 Laboratory Operations Training Package
MSL925001A	Analyse data and report results	MSL09 Laboratory Operations Training Package
MSL933001A	Maintain the laboratory/field workplace fit for purpose	MSL09 Laboratory Operations Training Package
MSL933004A	Perform calibration checks on equipment and assist with its maintenance	MSL09 Laboratory Operations Training Package
MSL934003A	Maintain and control stocks	MSL09 Laboratory Operations Training Package
MSL935002A	Assist in the maintenance of reference materials	MSL09 Laboratory Operations Training Package
MSL935003A	Authorise the issue of test results	MSL09 Laboratory Operations Training Package
MSL952002A	Handle and transport samples or equipment	MSL09 Laboratory Operations Training Package
MSL953001A	Receive and prepare samples for testing	MSL09 Laboratory Operations Training Package
MSL954001A	Obtain representative samples in	MSL09 Laboratory Operations Training

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Code	Title	Origin
	accordance with sampling plan	Package
MSL973001A	Perform basic tests	MSL09 Laboratory Operations Training Package
MSL973002A	Prepare working solutions	MSL09 Laboratory Operations Training Package
MSL973003A	Prepare culture media	MSL09 Laboratory Operations Training Package
MSL973004A	Perform aseptic techniques	MSL09 Laboratory Operations Training Package
MSL974006A	Perform biological procedures	MSL09 Laboratory Operations Training Package
MSL973007A	Perform microscopic examination	MSL09 Laboratory Operations Training Package
MSL974004A	Perform food tests	MSL09 Laboratory Operations Training Package
MSL975001A	Perform microbiological tests	MSL09 Laboratory Operations Training Package
NWP208A	Perform basic wastewater tests	NWP07 Water Training Package
NWP262A	Monitor and report wastewater treatment processes	NWP07 Water Training Package
NWP263A	Operate and maintain wastewater treatment plant and equipment	NWP07 Water Training Package
NWP704A	Lead a project development	NWP07 Water Training Package
NWP706A	Review and evaluate water and wastewater sustainability objectives	NWP07 Water Training Package
NWP707A	Analyse and review water treatment plant technology	NWP07 Water Training Package
PRMCL35B	Maintain a cleaning storage area	PRM04 Asset Maintenance Training Package
PRMCL38A	Clean a food handling area	PRM04 Asset Maintenance Training Package
PSPHR616A	Manage performance management system	PSP04 Public Sector Training Package
PSPREG412A	Gather and manage evidence	PSP04 Public Sector Training Package
SIRXCLM002A	Manage store facilities	SIR07 Retail Services Training Package

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Code	Title	Origin
SIRXFIN001A	Balance point-of-sale terminal	SIR07 Retail Services Training Package
SIRXFIN004A	Manage financial resources	SIR07 Retail Services Training Package
SIRXINV004A	Buy merchandise	SIR07 Retail Services Training Package
SIRXINV005A	Control inventory	SIR07 Retail Services Training Package
SIRXMER002A	Coordinate merchandise presentation	SIR07 Retail Services Training Package
SIRXMGT005A	Set strategic plans	SIR07 Retail Services Training Package
SIRXMGT006A	Initiate and implement change	SIR07 Retail Services Training Package
SIRXSLS001A	Sell products and services	SIR07 Retail Services Training Package
TAEDEL301A	Provide work skill instruction	TAE10 Training and Education Training Package
TAEASS401A	Plan assessment activities and processes	TAE10 Training and Education Training Package
TAEASS402A	Assess competence	TAE10 Training and Education Training Package
TLIA2009A	Complete and check import/export documentation	TLI10 Transport and Logistics Training Package
TLID2013A	Move materials mechanically using automated equipment	TLI10 Transport and Logistics Training Package
TLID3020A	Care for livestock in transit	TLI10 Transport and Logistics Training Package

Assessment Guidelines Overview

Introduction

These Assessment Guidelines provide the endorsed framework for assessment of units of competency in this Training Package. They are designed to ensure that assessment is consistent with the *Australian Quality Training Framework (AQTF) Essential Standards for Initial and Continuing Registration*. Assessments against the units of competency in this Training Package must be carried out in accordance with these Assessment Guidelines.

Assessment System Overview

This section provides an overview of the requirements for assessment when using this Training Package, including a summary of the AQTF requirements; licensing and registration requirements; and assessment pathways.

Quality assessment underpins the credibility of the vocational education and training sector. The Assessment Guidelines of a Training Package are an important tool in supporting quality assessment.

Assessment within the National Skills Framework is the process of collecting evidence and making judgements about whether competency has been achieved to confirm whether an individual can perform to the standards expected in the workplace, as expressed in the relevant endorsed unit of competency.

Assessment must be carried out in accordance with the:

- benchmarks for assessment
- specific industry requirements
- principles of assessment
- rules of evidence
- assessment requirements set out in the AQTF

Benchmarks for Assessment

The endorsed units of competency in this Training Package are the benchmarks for assessment. As such, they provide the basis for nationally recognised Australian Qualifications Framework (AQF) qualifications and Statements of Attainment issued by Registered Training Organisations (RTOs).

Principles of Assessment

All assessments carried out by RTOs are required to demonstrate compliance with the principles of assessment:

- validity
- reliability
- flexibility
- fairness
- sufficiency

These principles must be addressed in the:

- design, establishment and management of the assessment system for this Training Package
- development of assessment tools, and
- the conduct of assessment.

Validity

Assessment is valid when the process is sound and assesses what it claims to assess. Validity requires that:

(a)   assessment against the units of competency must cover the broad range of skills and knowledge that are essential to competent performance

(b)   assessment of knowledge and skills must be integrated with their practical application

(c)   judgement of competence must be based on sufficient evidence (that is, evidence gathered on a number of occasions and in a range of contexts using different assessment methods).   The specific evidence requirements of each unit of competency provide advice on sufficiency

Reliability

Reliability refers to the degree to which evidence presented for assessment is consistently interpreted and results in consistent assessment outcomes. Reliability requires the assessor to have the required competencies in assessment and relevant vocational competencies (or to assess in conjunction with someone who has the vocational competencies). It can only be achieved when assessors share a common interpretation of the assessment requirements of the unit(s) being assessed.

Flexibility

To be flexible, assessment should reflect the candidate's needs; provide for recognition of competencies no matter how, where or when they have been acquired; draw on a range of methods appropriate to the context, competency and the candidate; and support continuous competency development.

Fairness

Fairness in assessment requires consideration of the individual candidate's needs and characteristics, and any reasonable adjustments that need to be applied to take account of them. It requires clear communication between the assessor and the candidate to ensure that the candidate is fully informed about, understands and is able to participate in, the assessment process, and agrees that the process is appropriate. It also includes an opportunity for the person being assessed to challenge the result of the assessment and to be reassessed if necessary.

Sufficiency

Sufficiency relates to the quality and quantity of evidence assessed. It requires collection of enough *appropriate* evidence to ensure that all aspects of competency have been satisfied and that competency can be demonstrated repeatedly. Supplementary sources of evidence may be necessary. The specific evidence requirements of each unit of competency provide advice on sufficiency.   Sufficiency is also one of the rules of evidence.

Rules of Evidence

The rules of evidence guide the collection of evidence that address the principles of validity and reliability, guiding the collection of evidence to ensure that it is valid, sufficient, current and authentic.

Valid

Valid evidence must relate directly to the requirements of the unit of competency. In ensuring evidence is valid, assessors must ensure that the evidence collected supports demonstration of the outcomes and performance requirements of the unit of competency together with the knowledge and skills necessary for competent performance. Valid evidence must encapsulate the breadth and depth of the unit of competency, which will necessitate using a number of different assessment methods.

Sufficient

Sufficiency relates to the quality and quantity of evidence assessed. It requires collection of enough appropriate evidence to ensure that all aspects of competency have been satisfied and that competency can be demonstrated repeatedly. Supplementary sources of evidence may be necessary. The specific evidence requirements of each unit of competency provide advice on sufficiency.

Current

In assessment, currency relates to the age of the evidence presented by a candidate to demonstrate that they are still competent. Competency requires demonstration of current performance, so the evidence collected must be from either the present or the very recent past.

Authentic

To accept evidence as authentic, an assessor must be assured that the evidence presented for assessment is the candidate's own work.

Assessment Requirements of the Australian Quality Training Framework

Assessment leading to nationally recognised AQF qualifications and Statements of Attainment in the vocational education and training sector must meet the requirements of the AQTF as expressed in the AQTF 2010 *Essential Standards for Registration.*
The AQTF 2010 *Essential Standards for Initial and Continuing Registration* can be downloaded from <www.training.com.au>.

The following points summarise the assessment requirements.

Registration of Training Organisations

Assessment must be conducted by, or on behalf of, an RTO formally registered by a State or Territory Registering Body in accordance with the AQTF. The RTO must have the specific units of competency and/or AQF qualifications on its scope of registration.

Quality Training and Assessment

Each RTO must provide quality training and assessment across all its operations. See the AQTF 2010 *Essential Standards for Initial and Continuing Registration*, Standard 1.

Assessor Competency Requirements

Each person involved in training and assessment must be competent for the functions they perform. See the AQTF 2010 *Essential Standards for Initial and Continuing Registration*, Standard 1 for assessor (and trainer) competency requirements. See also the AQTF 2010 *Users' Guide to the Essential Standards for Registration* – Appendix 2.

Assessment Requirements

The RTOs assessments, including RPL, must meet the requirements of the relevant endorsed Training Package. See the AQTF 2010 *Essential Standards for Initial and Continuing Registration*.

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Assessment Strategies

Each RTO must have strategies for training and assessment that meet the requirements of the relevant Training Package or accredited course and are developed in consultation with industry stakeholders. See the AQTF 2010 *Essential Standards for Initial and Continuing Registration*.

National Recognition

Each RTO must recognise the AQF qualifications and Statements of Attainment issued by any other RTO. See the AQTF 2010 *Essential Standards for Initial and Continuing Registration*..

Access and Equity and Client Outcomes

Each RTO must adhere to the principles of access and equity and maximise outcomes for its clients. See the AQTF 2010 *Essential Standards for Initial and Continuing Registration.*

Monitoring Assessments

Training and/or assessment provided on behalf of the RTO must be monitored to ensure that it is in accordance with all aspects of the AQTF 2010 *Essential Standards for Initial and Continuing Registration.*

Recording Assessment Outcomes

Each RTO must manage records to ensure their accuracy and integrity. See the AQTF 2010 *Essential Standards for Initial and Continuing Registration*.

Issuing AQF qualifications and Statement of Attainment

Each RTO must issue AQF qualifications and Statements of Attainment that meet the requirements of the current *AQF Implementation Handbook* and the endorsed Training Packages within the scope of its registration. An AQF qualification is issued once the full requirements for a qualification, as specified in the nationally endorsed Training Package are met. A Statement of Attainment is issued when an individual has completed one or more units of competency from nationally recognised qualification(s)/courses(s). See the AQTF and the edition of the *AQF Implementation Handbook*—available on the AQF Council website <www.aqf.edu.au >

Licensing/Registration Requirements

This section provides information on licensing/registration requirements for this Training Package, with the following important disclaimer.

Licensing and registration requirements that apply to specific industries, and vocational education and training, vary between each State and Territory, and can regularly change.

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Contact the relevant State or Territory Department(s) to check if the licensing/registration requirements described below still apply, and to check if there are any others with which you must comply. For further information contact mintrac@mintrac.com.au

Separate licensing arrangements are required for the following units within MTM11 Australian Meat Industry Training Package:

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- MTMPS206B *Operate forklift in a specific workplace*. Candidates undertaking this unit are required to hold a current forklift licence prior to commencement of this unit.
- MTMP2007A *Perform emergency kill*. Candidates undertaking this unit are required to hold a current firearms licence prior to commencement of this unit, if a firearm is to be used to undertake the emergency kill.
- MTMPSR408A *Specify beef product using AUS-MEAT language*,
- MTMPSR409A *Specify sheep product using AUS-MEAT language*,
- MTMPSR410A *Specify pork product using AUS-MEAT language*. Separate certification through AUS-MEAT is required.

Contact the relevant State or Territory Department(s) to check if the licensing/registration requirements described below still apply, and to check if there are any others with which you must comply. For further information contact

Requirements for Assessors

In order to conduct assessment for statutory licensing or other industry registration requirements, assessors must meet the requirements outlined in the following chart, in addition to the AQTF requirements.

LICENCE/REGISTRATION	JURISDICTION	REQUIREMENTS

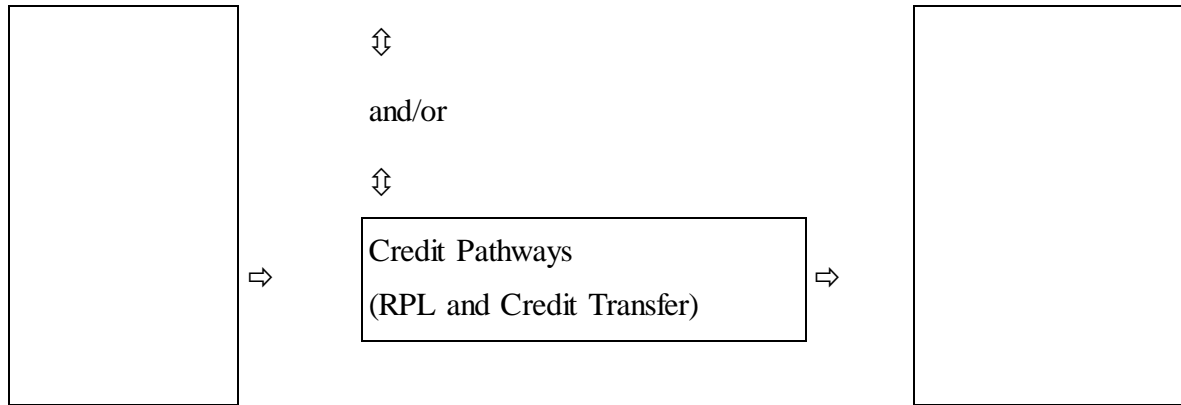These requirements may be met through

Pathways

The competencies in this Training Package may be attained in a number of ways including through:

- formal or informal education and training
- experiences in the workplace
- general life experience, and/or
- any combination of the above.

Assessment under this Training Package leading to an AQF qualification or Statement of Attainment may follow a learning and assessment pathway, or a recognition pathway, or a combination of the two as illustrated in the following diagram.

Units of Competency	⇒	Learning and Assessment Pathways	⇒	Statement of Attainment and/or qualification under the Australian Qualifications Framework

⇕

and/or

⇕

⇨
Credit Pathways
(RPL and Credit Transfer)
⇨
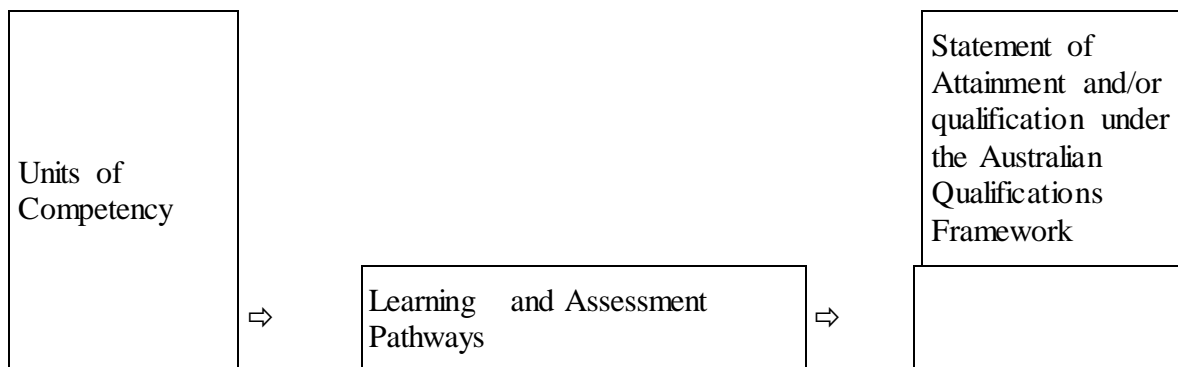
Each of these assessment pathways leads to full recognition of competencies held – the critical issue is that the candidate is competent, not how the competency was acquired. Assessment, by any pathway, must comply with the assessment requirements set out in the Assessment Guidelines of the Training Package , the AQTF and, where relevant, the Australian Qualifications Framework.

Learning and Assessment Pathways
Usually, learning and assessment are integrated, with evidence being collected and feedback provided to the candidate at anytime throughout the learning and assessment process. Learning and assessment pathways may include structured programs in a variety of contexts using a range of strategies to meet different learner needs. Structured learning and assessment programs could be: group-based, work-based, project-based, self-paced, action learning-based; conducted by distance or e-learning; and/or involve practice and experience in the workplace.
Learning and assessment pathways to suit Australian Apprenticeships have a mix of formal structured training and structured workplace experience with formative assessment activities through which candidates can acquire and demonstrate skills and knowledge from the relevant units of competency.
Credit Pathways

Credit is the value assigned for the recognition of equivalence in content between different types of learning and/or qualifications which reduces the volume of learning required to achieve a qualification.

Credit arrangements must be offered by all RTOs that offer Training Package qualifications. Each RTO must have a systematic institutional approach with clear, accessible and transparent policies and procedures.

Competencies already held by individuals can be formally assessed against the units of competency in this Training Package, and should be recognised regardless of how, when or where they were acquired, provided that the learning is relevant to the unit of competency outcomes.

Recognition of Prior Learning

Recognition of Prior Learning (RPL) is an assessment process which determines the credit outcomes of an individual application for credit.

The availability of Recognition of Prior Learning (RPL) provides all potential learners with access to credit opportunities.
The recognition of prior learning pathway is appropriate for candidates who have previously attained skills and knowledge and who, when enrolling in qualifications, seek to shorten the duration of their training and either continue or commence working. This may include the following groups of people:

- existing workers;
- individuals with overseas qualifications;
- recent migrants with established work histories;
- people returning to the workplace; and
- people with disabilities or injuries requiring a change in career.
-

As with all assessment, RPL assessment should be undertaken by academic or teaching staff with expertise in the subject, content of skills area, as well as knowledge of and expertise in RPL assessment policies and procedures.

Assessment methods used for RPL should provide a range of ways for individuals to demonstrate that they have met the required outcomes and can be granted credit. These might include:

- questioning (oral or written)
- consideration of a portfolio and review of contents
- consideration of third party reports and/or other documentation such as documentation such as articles, reports, project material, papers, testimonials or other products prepared by the RPL applicant that relate to the learning outcomes of the relevant qualification component
- mapping of learning outcomes from prior formal or non-formal learning to the relevant qualification components
- observation of performance, and
- participation in structured assessment activities the individual would normally be required to undertake if they were enrolled in the qualification component/s.

In a Recognition of Prior Learning (RPL) pathway, the candidate provides current, quality evidence of their competency against the relevant unit of competency. This process may be directed by the candidate and verified by the assessor. Where the outcomes of this process indicate that the candidate is competent, structured training is not required. The RPL requirements of the AQTF must be met.
As with all assessment, the assessor must be confident that the evidence indicates that the candidate is currently competent against the endorsed unit of competency. This evidence may take a variety of forms and might include certification, references from past employers, testimonials from clients, work samples and/or observation of the candidate. The onus is on candidates to provide sufficient evidence to satisfy assessors that they currently hold the relevant competencies. In judging evidence, the assessor must ensure that the evidence of prior learning is:

- authentic (the candidate's own work);
- valid (directly related to the current version of the relevant endorsed unit of competency);
- reliable (shows that the candidate consistently meets the endorsed unit of competency);
- current (reflects the candidate's current capacity to perform the aspect of the work covered by the endorsed unit of competency); and
- sufficient (covers the full range of elements in the relevant unit of competency and addresses the four dimensions of competency, namely task skills, task management skills, contingency management skills, and job/role environment skills).

Credit Transfer
Credit transfer is a process which provides learners with agreed and consistent credit outcomes based on equivalences in content between matched qualifications.

This process involves education institutions:

- mapping, comparing and evaluating the extent to which the defined *learning outcomes and assessment requirements* of the individual *components of one qualification* are equivalent to the learning outcomes and assessment requirements of the individual components of another qualification
- making an educational judgment of the credit outcomes to be assigned between the matched components of the two qualifications
- setting out the agreed credit outcomes in a documented arrangement or agreement, and
- publicising the arrangement/agreement and credit available.

Combination of Pathways

Credit may be awarded on the basis of a combination of credit transfer plus an individual RPL assessment for additional learning. Once credit has been awarded on the basis of RPL, subsequent credit transfer based on these learning outcomes should not include revisiting the RPL assessment but should be based on credit transfer or articulation or other arrangements between providers.

Where candidates for assessment have gained competencies through work and life experience and gaps in their competence are identified, or where they require training in new areas, a combination of pathways may be appropriate.
In such situations, the candidate may undertake an initial assessment to determine their current competency. Once current competency is identified, a structured learning and assessment program ensures that the candidate acquires the required additional competencies identified as gaps.

Assessor Requirements
This section identifies the specific requirements on the vocational competence and experience for assessors, to ensure that they meet the needs of industry and their obligations under AQTF, and clarifies how others may contribute to the assessment process where one person alone does not hold all the required competencies.

Assessor Competencies

The AQTF specifies mandatory competency requirements for assessors. For information, Element 1.4 from the AQTF 2007 *Essential Standards for Registration* follows:

1.4   Training and assessment are conducted by trainers and assessors who:

a)   have the necessary training and assessment competencies as determined by the National Quality Council or its successors, and

b)   have the relevant vocational competencies at least to the level being delivered or assessed, and

c)   can demonstrate current industry skills directly relevant to the training/assessment being undertaken, and

d)   continue to develop their Vocational Education and Training (VET) knowledge and skills as well as their industry currency and trainer/assessor competence.

* See AQTF 2010 *Users' Guide to the Essential Standards for Registration* – Appendix 2

Designing Assessment Tools

This section provides an overview on the use and development of assessment tools.

Use of Assessment Tools

Assessment tools provide a means of collecting the evidence that assessors use in making judgements about whether candidates have achieved competency.

There is no set format or process for the design, production or development of assessment tools. Assessors may use prepared assessment tools, such as those specifically developed to support this Training Package, or they may develop their own.

Using Prepared Assessment Tools

If using prepared assessment tools, assessors should ensure these relate to the current version of the relevant unit of competency. The current unit of competency can be checked on the National Register *<www.ntis.gov.au>*.

Developing Assessment Tools

When developing their own assessment tools, assessors must ensure that the tools:

- are benchmarked against the relevant unit or units of competency;
- are reviewed as part of the validation of assessment strategies required under the AQTF; and
- meet the assessment requirements expressed in the AQTF 2010 *Essential Standards for Initial and Continuing Registration*.

A key reference for assessors developing assessment tools is TAE10 Training and Education Training Package.

Language, Literacy and Numeracy

The design of assessment tools must reflect the language, literacy and numeracy competencies required for the performance of a task in the workplace and not exceed these expectations.

Conducting Assessment

This section details the mandatory assessment requirements and provides information on equity in assessment including reasonable adjustment.

Mandatory Assessment Requirements

Assessments must meet the criteria set out in the AQTF 2010 *Essential Standards for Initial and Continuing Registration*. For information, the mandatory assessment requirements from Standard 1 from the AQTF 2010 *Essential Standards for Initial and Continuing Registration* are as follows:

1.5   Assessment, including Recognition of Prior Learning (RPL):

a) meets the requirements of the relevant Training Package or accredited course
b) is conducted in accordance with the principles of assessment and the rules of evidence
c) meets workplace and, where relevant, regulatory requirements
d) is systematically validated.

Assessment of Employability Skills

Employability Skills are integral to workplace competency. As such, they must be considered in the design, customisation, delivery and assessment of vocational education and training programs in an integrated and holistic way, as represented diagrammatically below.
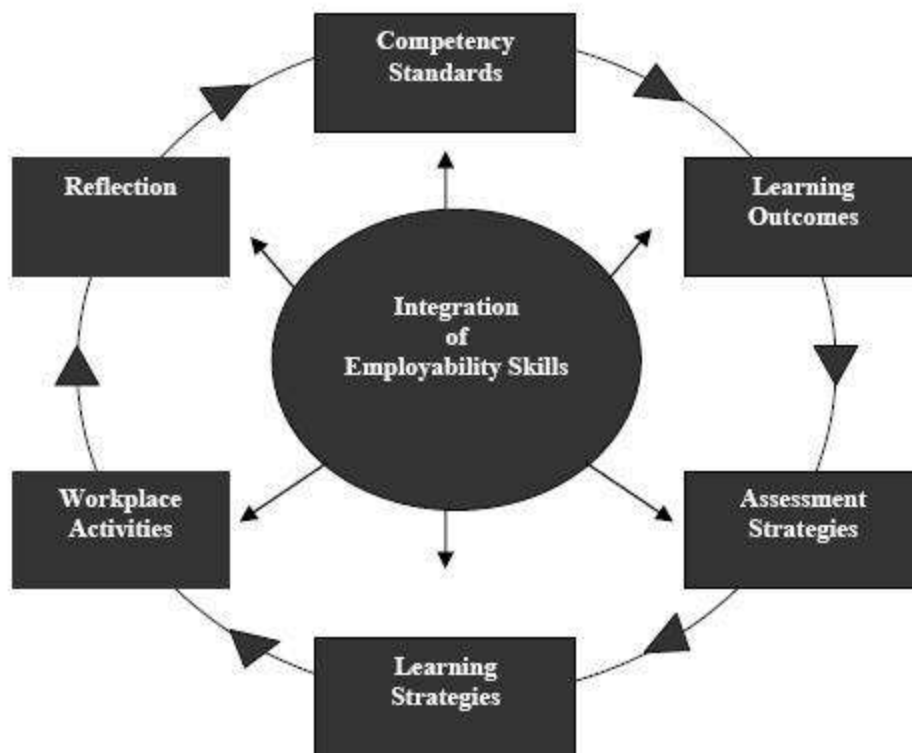
Employability Skills are embedded within each unit of competency, and an Employability Skills Summary is available for each qualification. Training providers must use Employability Skills information in order to design valid and reliable training and assessment strategies. This analysis could include:

- reviewing units of competency to locate relevant Employability Skills and determine how they are applied within the unit
- analysing the Employability Skills Summary for the qualification in which the unit or units are packaged to help clarify relevant industry and workplace contexts and the application of Employability Skills at that qualification outcome
- designing training and assessment to address Employability Skills requirements.

The National Quality Council has endorsed a model for assessing and reporting Employability Skills, which contains further suggestions about good practice strategies in teaching, assessing, learning and reporting Employability Skills. The model is available from <http://www.training.com.au/>.
The endorsed approach includes learners downloading qualification specific Employability Skills Summaries for Training Package qualifications from an online repository at <http://employabilityskills.training.com.au>
For more information on Employability Skills in
AgriFood Skills Australia Training Packages go to the AgriFood Skills Australia website at www.agrifoodskills.net.au.
Employability Skills are reported on each qualification using the following statement on the qualification testamur: "A summary of the Employability Skills developed through this qualification can be downloaded from http://employabilityskills.training.com.au "

Access and Equity

An individual's access to the assessment process should not be adversely affected by restrictions placed on the location or context of assessment beyond the requirements specified in this Training Package: training and assessment must be bias-free.

Under the rules for their development, Training Packages must reflect and cater for the increasing diversity of Australia's VET clients and Australia's current and future workforce. The flexibilities offered by Training Packages should enhance opportunities and potential outcomes for all people so that we can all benefit from a wider national skills base and a shared contribution to Australia's economic development and social and cultural life.

Reasonable Adjustments

It is important that education providers take meaningful, transparent and reasonable steps to consult, consider and implement reasonable adjustments for students with disability.

Under the Disability Standards for Education 2005, education providers must make reasonable adjustments for people with disability to the maximum extent that those adjustments do not cause that provider unjustifiable hardship. While 'reasonable adjustment' and 'unjustifiable hardship' are different concepts and involve different considerations, they both seek to strike a balance between the interests of education providers and the interests of students with and without disability.

An adjustment is any measure or action that a student requires because of their disability, and which has the effect of assisting the student to access and participate in education and training on the same basis as students without a disability. An adjustment is reasonable if it achieves this purpose while taking into account factors such as the nature of the student's disability, the views of the student, the potential effect of the adjustment on the student and others who might be affected, and the costs and benefits of making the adjustment.

An education provider is also entitled to maintain the academic integrity of a course or program and to consider the requirements or components that are inherent or essential to its nature when assessing whether an adjustment is reasonable. There may be more than one adjustment that is reasonable in a given set of circumstances; education providers are required to make adjustments that are reasonable and that do not cause them unjustifiable hardship.

The Training Package Guidelines provides more information on reasonable adjustment, including examples of adjustments. *Go to http://www.deewr.gov.au/tpdh/Pages/home.aspx .*

Further Sources *of Information*

The section provides a listing of useful contacts and resources to assist assessors in planning, designing, conducting and reviewing of assessments against this Training Package.

Contacts

AgriFood Skills Australia

PO Box 5450
Kingston ACT 2604
Phone: (02) 6163 7200
Fax: (02) 6163 7299
Web: http://www.agrifoodskills.net.au
Email: info@agrifoodskills.net.au

National Meat Industry Training Advisory Council (MINTRAC)

150 Victoria Road
Drummoyne NSW 2047
Phone: (02) 9819 6699
Fax: (02) 9819 6099
Web: http://www.mintrac.com.au
Email: mintrac@mintrac.com.au

Technical and Vocational Education and Training (TVET) Australia Limited
Level 21, 390 St Kilda Road, Melbourne VIC 3150
PO Box 12211, A'Beckett Street Post Office, Melbourne, Victoria, 8006
Ph: +61 3 9832 8100
Fax: +61 3 9832 8198
Email: sales@tvetaustralia.com.au
Web: www.tvetaustralia.com.au

For information on the TAE10 Training and Education Training Package contact:

Innovation & Business Skills Australia

Telephone: (03) 9815 7000
Facsimile: (03) 9815 7001
Email: virtual@ibsa.org.au

Web: www.ibsa.org.au

General Resources
AQF Implementation Handbook, Fourth Edition 2007. Australian Qualifications Framework Advisory Board, 2002 <www.aqf.edu.au>

Australian Quality Training Framework (AQTF) and *AQTF 2010 Users' Guide to the Essential Standards for Registration –*
http://www.training.com.au/pages/menuitem5cbe14d51b49dd34b225261017a62dbc.aspx

For general information and resources go to http://www.training.com.au/

The National Register is an electronic database providing comprehensive information about RTOs, Training Packages and accredited courses - <www.ntis.gov.au>
The Training Package Development Handbook site provides National Quality Council policy for the development of Training Packages. The site also provides guidance material for the application of that policy, and other useful information and links.
http://www.deewr.gov.au/Skills/Overview/Policy/TPDH/Pages/main.aspx

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Assessment Resources

Registered training organisations (RTOs) are at the forefront of vocational education and training (VET) in Australia. They translate the needs of industry into relevant, quality, client-focussed training and assessment.

RTOs should strive for innovation in VET teaching and learning practices and develop highly flexible approaches to assessment which take cognisance of specific needs of learners, in order to improve delivery and outcomes of training.

Resources can be purchased or accessed from:

- TVET Australia – provides an integrated service to enable users of the national training system to identify and acquire training materials, identify copyright requirements and enter licenses for use of that material consistent with the scope and direction of the NQC.

    http://www.productservices.tvetaustralia.com.au/

Assessment Guidelines

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