



**Australian Government**

**Department of Education, Employment and Workplace Relations**

# **MTM30611 Certificate III in Meat Processing (General)**

**Release: 2**

## MTM30611 Certificate III in Meat Processing (General)

### Modification History

#### June 2012:

- Added *MTMP3004A Assess effective stunning and bleeding* as an Elective Unit.
- *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*.
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### Description

This qualification covers work activities undertaken by workers in meat processing plants who are working in the areas of Quality Assurance or the laboratory.

#### **Job roles**

Job role titles covered by this qualification may include:

- Quality Assurance officer
- meat processing laboratory assistant
- game harvester
- game depot manager
- pre-dressing game inspector
- supervisor and leading hand
- on-floor trainer.
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### Pathways Information

#### **Pathways into the qualification**

Pathways into the qualification may be:

- after completion of a Certificate I or II Meat Processing qualification
- through Recognition of Prior Learning
- by direct entry without prior industry skills or knowledge.

This qualification is suited to Australian Apprenticeship pathways.

#### **Pathways from the qualification**

After achieving this qualification, candidates may undertake:

- any other Certificate III in Meat Processing qualification with credit for applicable units successfully completed
- MSL30109 Certificate III in Laboratory Skills
- approved Skill Sets to gain expertise in specific skilled job roles, for example, the Meat Industry Microbiological Skill Set
- MTM40111 Certificate IV in Meat Processing (Leadership)
- MTM40311 Certificate IV in Meat Processing (Quality Assurance)

- MTM40411 Certificate IV in Meat Processing (General).
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## **Licensing/Regulatory Information**

### **Licensing, legislative, regulatory or certification considerations**

Units of competency in this qualification do not require a licence or certification.

## **Entry Requirements**

Not Applicable

## Employability Skills Summary

### EMPLOYABILITY SKILLS QUALIFICATION SUMMARY

The following table contains a summary of the Employability Skills required by the meat industry for this qualification. The Employability Skills facets described here are broad industry requirements that may vary depending on qualification packaging options.

Due to the high proportion of electives required by this qualification, the industry/enterprise requirements described for each Employability Skill are representative of the meat industry in general and may not reflect specific job roles. Learning and assessment strategies for this qualification should be based on the requirements of the units of competency for this qualification.

Employability Skill	Industry/enterprise requirements for this qualification include:
Communication	<ul style="list-style-type: none"> <li>• listening and carrying out instructions</li> <li>• speaking clearly and directly with other personnel</li> <li>• reading and interpreting workplace documentation, such as work instructions, Standard Operating Procedures and workplace memorandums</li> <li>• interpreting customer needs, for example, product specifications</li> <li>• using mathematical skills, such as time, weights and temperature</li> <li>• sharing information with other workers, especially during changeover processes</li> </ul>
Teamwork	<ul style="list-style-type: none"> <li>• working effectively as an individual as well as in a work team</li> <li>• working effectively with workers from another country</li> <li>• applying own knowledge to assist other members of the work team</li> </ul>
Problem solving	<ul style="list-style-type: none"> <li>• developing practical solutions to workplace problems, such as OH&amp;S issues</li> <li>• solving problems, either individually or in teams, for example, reporting malfunctioning equipment, to ensure that the problem is appropriately addressed</li> <li>• using numeracy skills to solve problems, for example, adjusting temperatures</li> </ul>
Initiative and enterprise	<ul style="list-style-type: none"> <li>• adapting to new situations, such as change of species or introduction of new equipment</li> <li>• identifying opportunities that might not be obvious to others, for example, making changes to allocation of work tasks to speed up production</li> </ul>
Planning and organising	<ul style="list-style-type: none"> <li>• collecting, analysing and organising information, such as work instructions or Standard Operating Procedures</li> <li>• using basic business systems for planning and organising, for</li> </ul>

**EMPLOYABILITY SKILLS QUALIFICATION SUMMARY**

	<p>example, production schedules and customer specifications</p> <ul style="list-style-type: none"><li>• managing time and priorities, such as work times and production schedules</li></ul>
Self-management	<ul style="list-style-type: none"><li>• monitoring and evaluating own performance to ensure team and production requirements are met efficiently</li><li>• taking responsibility for own work output</li></ul>
Learning	<ul style="list-style-type: none"><li>• learning in a range of settings, such as through formal training or informally from other workers</li><li>• learning new skills and techniques to adjust to production or equipment changes</li></ul>
Technology	<ul style="list-style-type: none"><li>• using technology, such as workplace machinery</li><li>• demonstrating skilled use of workplace technology, such as knives</li><li>• applying OH&amp;S requirements when using technology</li></ul>

## Packaging Rules

### Packaging Rules

- complete all six core units of competency
- complete a minimum of two elective units of competency to a minimum value of thirty points.

Up to three units may be substituted with units selected from another Certificate III or IV qualification in this Training Package, or another Training Package or accredited course. The selected units must be relevant to the nominated meat processing job and must not duplicate units already contained in the qualification. Units selected will be worth 2 points.

### Qualification structure

Core units					
MTMCOR201A	Maintain personal equipment	2	MTMCOR204A	Follow safe work policies and procedures	4
MTMCOR202A	Apply hygiene and sanitation practices	4	MTMCOR205A	Communicate in the workplace	4
MTMCOR203A	Apply Quality Assurance practices	4	MTMCOR206A	Overview the meat industry	2
Elective units					
MTMP3001D	Stun animal	4	MTMP3066B	Bone carcase using mechanical aids (large stock)	15
MTMP3002C	Stick and bleed animal	4	MTMP3074B	Perform carcase Meat Hygiene Assessment	2
MTMP3004A	Assess effective stunning and bleeding	2	MTMP3075B	Perform process monitoring for Meat Hygiene Assessment	2
MTMP3006C	Rod weasand	2	MTMP3076B	Perform boning room Meat Hygiene Assessment	2
MTMP3007C	Seal weasand	1	MTMP3077B	Perform offal Meat Hygiene Assessment	2
MTMP3008C	Ring bung	4	MTMP3081C	Operate batch cooker	8
MTMP3009C	Seal bung	2	MTMP3082C	Operate continuous cooker	7

MTMP3010A	Split carcase	4	MTMP3083C	Operate press	5
MTMP3011C	Overview legging operation	1	MTMP3084C	Operate wet rendering process	10
MTMP3012C	Make first leg opening cuts	4	MTMP3085C	Monitor boiler operations	4
MTMP3013C	Make second leg opening cuts	3	MTMP3086C	Operate tallow processing plant	6
MTMP3014C	Perform legging on small stock	4	MTMP3087C	Operate blood processing plant	6
MTMP3015A	Bone neck	3	MTMP3088C	Produce rendered products hygienically	6
MTMP3016B	Perform 'Y' cut	2	MTMP3089C	Render edible products	2
MTMP3017A	Skin head	4	MTMP3090B	Implement a Quality Assurance program for rendering plant	4
MTMP3021C	Explain opening cuts	1	MTMP3095B	Grade beef carcasses using Meat Standards Australia standards	3
MTMP3022C	Perform flanking cuts	6	MTMP3099B	Use standard product descriptions - sheep/goats	2
MTMP3023C	Perform brisket cuts	4	MTMP3100B	Use standard product descriptions - beef	2
MTMP3024C	Perform rumping cuts	4	MTMP3101B	Use standard product descriptions - pork	2
MTMP3025C	Perform rosette cuts	4	MTMP3102B	Provide coaching	3
MTMP3026C	Perform midline cuts	4	MTMP3103B	Provide mentoring	3
MTMP3031C	Scald and de-hair carcase	4	MTMP3104B	Use standard product descriptions - kangaroos	2
MTMP3032C	Operate pelt puller	4	MTMP3105A	Follow and implement an established work plan	3

MTMP3033C	Operate hide puller	6	MTMP3107B	Perform manual chemical lean testing	2
MTMP3034C	Remove pelt manually	6	MTMP403B	Oversee plant compliance with the Australian Standards for meat processing	3
MTMP3036C	Bed dress carcase	16	MTMP411B	Inspect wild game meat	3
MTMP3037C	Eviscerate animal carcase	8	MTMP412A	Inspect poultry	3
MTMP3038C	Operate brisket cutter/saw	4	MTMP413A	Inspect ratites	3
MTMP3039D	Eviscerate wild game field shot carcase	4	MTMPS300A	Assess product in chillers	8
MTMP3041C	Backdown pig carcase	2	MTMPS415A	Conduct an internal audit of a documented program	3
MTMP3042C	Prepare head for inspection	4	BSBFLM312C	Contribute to team effectiveness	3
MTMP3043B	Operate air knife	2	MSL904001A	Perform standard calibrations	2
MTMP3044B	Drop sock and pull shoulder pelt	3	MSL922001A	Record and present data	2
MTMP3045B	Undertake retain rail	2	MSL933001A	Maintain the laboratory/field workplace fit for purpose	3
MTMP3046A	Prepare and present viscera for inspection	2	MSL952002A	Handle and transport samples or equipment	3
MTMP3052C	Bone small stock carcase - leg	10	MSL954001A	Obtain representative samples in accordance with sampling plan	3
MTMP3054C	Slice and trim leg - small stock	10	MSL973001A	Perform basic tests	3
MTMP3055C	Bone large stock carcase - forequarter	15	MSL973002A	Prepare working solutions	3



MTMP3056C	Bone large stock carcass - hindquarter	15	MSL973003A	Prepare culture media	3
MTMP3057C	Slice and trim large stock - forequarter	15	MSL973004A	Perform aseptic techniques	3
MTMP3058C	Slice and trim large stock - hindquarter	15	TAED301A	Provide work skill instruction	3
MTMP3059C	Break carcass using a bandsaw	15	MTMG300A	Overview wild game meat industry	2
MTMP3060C	Operate leg-boning machine	10	MTMG301A	Operate a game harvesting vehicle	3
MTMP3061C	Operate trunk boning machine	10	MTMG302A	Eviscerate, inspect and tag wild game carcass in the field	3
MTMP3062B	Bone small stock carcass - shoulder	10	MTMG303A	Receive and inspect wild game carcasses from the field	3
MTMP3063B	Bone small stock carcass - middle	10	MTMG304A	Receive and inspect wild game carcasses at a processing plant	3
MTMP3064B	Slice small stock carcass - shoulder	10	MTMG305A	Store wild game carcass	3
MTMP3065B	Slice small stock carcass - middle	10	MTMG306A	Use firearms to harvest wild game	3

## Units with prerequisite units

### Units with prerequisite units

The following units from this qualification contain prerequisite units.

Unit	Prerequisite
MTMP3002C Stick and bleed animal	MTMPSR203A Sharpen knives
MTMP3007C Seal weasand	MTMPSR203A Sharpen knives
MTMP3008C Ring bung	MTMPSR203A Sharpen knives
MTMP3012C Make first leg opening cuts	MTMPSR203A Sharpen knives MTMP3011C Overview legging operation
MTMP3013C Make second leg opening cuts	MTMPSR203A Sharpen knives MTMP3011C Overview legging operation
MTMP3014C Perform legging on small stock	MTMPSR203A Sharpen knives MTMP3011C Overview legging operation
MTMP3015A Bone neck	MTMPSR203A Sharpen knives
MTMP3016B Perform 'Y' cut	MTMPSR203A Sharpen knives
MTMP3017A Skin head	MTMPSR203A Sharpen knives
MTMP3021C Explain opening cuts	MTMPSR203A Sharpen knives or MTMP3043B Operate air knife
MTMP3022C Perform flanking cuts	MTMPSR203A Sharpen knives
MTMP3023C Perform brisket cuts	MTMPSR203A Sharpen knives MTMP3021C Explain opening cuts
MTMP3024C Perform rumping cuts	MTMPSR203A Sharpen knives MTMP3021C Explain opening cuts
MTMP3025C Perform rosette cuts	MTMPSR203A Sharpen knives MTMP3021C Explain opening cuts
MTMP3026C Perform midline cuts	MTMPSR203A Sharpen knives MTMP3021C Explain opening cuts
MTMP3031C Scald and de-hair carcase	MTMPSR203A Sharpen knives
MTMP3033C Operate hide puller	MTMPSR203A Sharpen knives or MTMP3043B Operate air knife
MTMP3034C Remove pelt manually	MTMPSR203A Sharpen knives
MTMP3036C Bed dress carcase	MTMPSR203A Sharpen knives

MTMP3037C Eviscerate animal carcass	MTMPSR203A Sharpen knives
MTMP3039C Eviscerate game shot carcass	MTMPSR203A Sharpen knives
MTMP3041C Backdown pig carcass	MTMPSR203A Sharpen knives
MTMP3042C Prepare head for inspection	MTMPSR203A Sharpen knives
MTMP3044B Drop sock and pull shoulder pelt	MTMPSR203A Sharpen knives
MTMP3045B Undertake retain rail	MTMPSR203A Sharpen knives
MTMP3046A Prepare and present offal for inspection	MTMPSR203A Sharpen knives
MTMP3052C Bone small stock carcass - leg	MTMPSR203A Sharpen knives
MTMP3054C Slice and trim leg - small stock	MTMPSR203A Sharpen knives
MTMP3055C Bone large stock carcass - forequarter	MTMPSR203A Sharpen knives
MTMP3056C Bone large stock carcass - hindquarter	MTMPSR203A Sharpen knives
MTMP3057C Slice and trim large stock forequarter	MTMPSR203A Sharpen knives
MTMP3058C Slice and trim large stock hindquarter	MTMPSR203A Sharpen knives
MTMP3059C Break carcass using a bandsaw	MTMPR201C Prepare and operate bandsaw
MTMP3061C Operate trunk boning machine	MTMPSR203A Sharpen knives
MTMP3062B Bone small stock carcass - shoulder	MTMPSR203A Sharpen knives
MTMP3063B Bone small stock carcass - middle	MTMPSR203A Sharpen knives
MTMP3064B Slice small stock carcass - shoulder	MTMPSR203A Sharpen knives
MTMP3065B Slice small stock carcass - middle	MTMPSR203A Sharpen knives
MTMP3066B Bone carcass using mechanical aids (large stock)	MTMPSR203A Sharpen knives
MTMP3074B Perform carcass Meat Hygiene Assessment	MTMPSR203A Sharpen knives
MTMG302A Eviscerate, inspect and tag wild game carcass in the field	MTMPSR203A Sharpen knives