MTM30911 Certificate III in Meat Processing (Smallgoods - General)

Release: 5

MTM30911 Certificate III in Meat Processing (Smallgoods - General)

Modification History

Release	TP Version	Comments
5	MTM11v4	Corrected publishing error in unit list
4	MTM11v3.1	Name change to core unit: *MTMCOR203A Apply Quality Assurance practices* is now *MTMCOR203B Comply with Quality Assurance and HACCP requirements*
3	MTM11v3	*MTMS212B Manually link and tie product* superseded by *MTMS219A Manually link and tie product* Updated equivalent imported Units: *PRMCL38A Clean a food handling area* to *CPPCLO3038A Clean food-handling areas* *HLTFA301B Apply first aid* to *HLTFA301C*
2	MTM11v1.1	Correction of typographical errors
1	MTM11v1	Initial release

Description

This qualification covers work activities undertaken by smallgoods producers working in larger, factory-type smallgoods enterprises. Factories will often have specialised lines of production, (for example, hams and bacons) and use complex production machinery, and may not encompass the range of smallgoods production techniques found in traditional smallgoods enterprises.

This qualification is **not appropriate** for use as a pre-vocational qualification or for inclusion as a VET in Schools program.

Job roles

Job role titles covered by this qualification may include:

- smallgoods operator
- slicing and packaging operator
- slicer
- product formulation operator.
-

Pathways Information

Pathways into the qualification

Pathways into the qualification may be:

- by direct entry without prior work experience
- after completion of the Certificate I and II in Meat Processing (Smallgoods) qualifications
- through Recognition of Prior Learning.

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
- approved Skill Sets to gain expertise in specific skilled job roles
- MTM40111 Certificate IV in Meat Processing (Leadership)
- MTM40311 Certificate IV in Meat Processing (Quality Assurance)
- MTM40411 Certificate IV in Meat Processing (General).
-

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	• listening and carrying out instructions • speaking clearly and directly with other personnel • reading and interpreting workplace documentation, such as work instructions, Standard Operating Procedures and workplace memorandums • interpreting customer needs, for example, product specifications • using mathematical skills in areas such as time, weights and temperature
Teamwork	• working effectively as an individual as well as in a work team • working effectively with workers from another country • applying own knowledge to assist other members of the work team
Problem solving	• showing independence and initiative in identifying problems, for example the need to revise and update a work instruction • solving problems, either individually or in teams, for example, reporting malfunctioning equipment to ensure that the problem is appropriately addressed • using numeracy skills to solve problems, for example, adjusting portion sizes and calculating stock requirements
Initiative and enterprise	• adapting to new situations, such as introduction of new product or equipment
Planning and organising	• collecting, analysing and organising information, such as work instructions or Standard Operating Procedures • using basic business systems for planning and organising, for example, customer specifications • taking initiative and making decisions within workplace role, for example, recommending adjustments to schedules to meet production deadlines • managing time and priorities, such as work times and delivery

EMPLOYABILITY SKILLS QUALIFICATION SUMMARY

	times for customer orders
Self-management	• monitoring and evaluating own performance to ensure team and production requirements are met efficiently • taking responsibility for own work output
Learning	• learning in a range of settings, such as through formal training or informally from other workers • learning new skills and techniques to adjust to product or equipment changes
Technology	• using technology, such as workplace machinery • demonstrating skilled use of workplace technology, for example, packaging equipment • applying OH&S requirements when using technology

Packaging Rules

Packaging Rules

Complete twenty-five units of competency in total.

- complete all five core units of competency
- complete a minimum of two units from Group A
- complete a minimum of seven units from Group B
- complete a minimum of seven units from Group C.

Up to four elective units may be selected from any Certificate II or III qualification in this Training Package, or any other Training Package or accredited course. Units selected must be relevant to smallgoods processing and must not duplicate any unit already contained in the qualification.

Qualification structure

Core units			
MTMCOR202A	Apply hygiene and sanitation practices	MTMCOR205A	Communicate in the workplace
MTMCOR203B	Comply with Quality Assurance and HACCP requirements	MTMCOR206A	Overview the meat industry
MTMCOR204A	Follow safe work policies and procedures		
Elective units			
Group A			
MTMPS201C	Clean work area during operations	FDFOP2061A	Use numerical applications in the workplace
MTMS101C	Handle materials and products	HLTFA301C	Apply first aid
MTMS102C	Pack smallgoods product		
Group B			
MTMP2054C	Inspect hindquarter and remove contamination	MTMS213B	Slice product using simple machinery
MTMP2055C	Inspect forequarter and remove contamination	MTMS214B	Rotate stored meat
MTMP2133C	Store carcase product	MTMS215B	Rotate meat product
MTMP2134C	Store carton product	MTMS216B	Inspect carton meat

MTMP2197C	Clean after operations - boning room	MTMS217A	Prepare dry ingredients
MTMPS203C	Operate scales and semi-automatic labelling machinery	MTMS218B	Measure and calculate routine workplace data
MTMPS205C	Clean chillers	MTMS219A	Manually link and tie product
MTMPS206C	Operate a forklift in a specific workplace	MTMSR201C	Prepare and slice meat cuts
MTMPS300A	Assess product in chillers	MTMSR202C	Trim meat to specifications
MTMPSR201C	Vacuum pack product	MTMSR203C	Package product using automatic packing and labelling equipment
MTMPSR203A	Sharpen knives	MTMSR204C	Despatch meat product
MTMS205C	Package product using thermoform process	FDFOP2007A	Work in a freezer storage area
MTMS206C	Package product using gas flushing process	FDFOP2010A	Work with temperature controlled stock
MTMS207C	Operate bar and coder systems	MSL922001A	Record and present data
MTMS208C	Operate metal detection unit	CPPCLO3038A	Clean food-handling areas
MTMS210B	Select/identify and prepare casings	TLID2013A	Move materials mechanically using automated equipment
MTMS211B	Manually shape and form product		
Group C			
MTMP3100B	Use standard product descriptions - beef	MTMS311B	Operate complex slicing and packaging machinery
MTMP3101B	Use standard product descriptions - pork	MTMS312A	Prepare meat-based pates and terrines for commercial sale

MTMP3102B	Provide coaching	MTMS313A	Prepare product formulations
MTMP3103B	Provide mentoring	MTMS314A	Ferment and mature product
MTMPS204C	Maintain production records	MTMS315A	Blend meat product
MTMPSR301C	Cure and corn product	MTMSR301C	Break carcase into primal cuts
MTMS300B	Operate mixer/blender unit	MTMSR302C	Prepare primal cuts
MTMS301B	Cook, steam and cool product	MTMSR303A	Smoke product
MTMS302B	Prepare dried meat	BSBINM302A	Utilise a knowledge management system
MTMS303B	Fill casings	FDFOP3002A	Set up a production or packaging line for operation
MTMS304B	Thaw product - water	MSL904001A	Perform standard calibrations
MTMS305B	Thaw product - air	MSL952002A	Handle and transport samples or equipment
MTMS306B	Identify and repair equipment faults	MSL954001A	Obtain representative samples in accordance with sampling plan
MTMS307A	Sort meat	MSL973001A	Perform basic tests
MTMS308A	Batch meat	TAEDEL301A	Provide work skill instruction
MTMS309B	Operate product forming machinery	TLIA2009A	Complete and check import/export documentation
MTMS310B	Operate link and tie machinery		

Units with prerequisite units

Units with prerequisite units

The following units from this qualification contain prerequisite units.

Unit	Prerequisite
MTMP2054C Inspect hindquarter and remove contamination	MTMPSR203A Sharpen knives
MTMP2055C Inspect forequarter and remove contamination	MTMPSR203A Sharpen knives
MTMSR201C Prepare and slice meat cuts	MTMPSR203A Sharpen knives
MTMSR202C Trim meat to specifications	MTMPSR203A Sharpen knives
MTMSR301C Break carcase into primal cuts	MTMPSR203A Sharpen knives
MTMSR302C Prepare primal cuts	MTMPSR203A Sharpen knives

AgriFood Skills Australia