Australian Government

Department of Education, Employment and Workplace Relations

MTM50111 Diploma of Meat Processing

Release: 1

INDUSTRY SKILLS COUNCILS
Creating Australia's Future

MTM50111 Diploma of Meat Processing

Modification History

Not Applicable

Description

The qualification is for people who are in a management position or who have the potential to move into these positions. People who enter this qualification will usually have substantial experience in a meat industry sector, and will be seeking to improve their business expertise and experience.

People who are considering undertaking this qualification need to be aware that it requires extensive reading, writing of assignments and project work. Previous study at a minimum of Certificate IV level is good preparation for Diploma level study.

The Diploma qualification is designed for people who are already employed in the industry and who have the opportunity to draw upon workplace experiences and to carry out assignments and projects in the workplace.

Job roles

Job role titles covered by this qualification may include:

- production manager
- maintenance manager
- Quality Assurance manager
- foreperson
- shift manager
- departmental manager
- regulator
- senior supervisor.
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Pathways Information

Pathways into the qualification

Pathways into the qualification may be:

- completion of a Certificate III or IV in Meat Processing
- completion of a trade qualification
- completion of a Bachelor degree
- by direct entry with industry experience but without formal 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:

- MTM60111 Advanced Diploma of Meat Processing
- any other Diploma or Advanced Diploma qualification in a related industry area
- a Bachelor degree.
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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

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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 interpreting worker issues, management or customer concerns • speaking clearly and directly with other personnel, such as workers, management and customers • reading and interpreting workplace documentation, such as industry research outcomes, contracts, legislation and regulations • preparing written documentation, such as reports, market estimates and business proposals • using mathematical skills for purposes, such as budgeting and production estimates • sharing information with co-workers, managers, customers and regulatory authorities • applying negotiation, persuasion and assertiveness skills when working with staff, customers and suppliers, during planning and addressing enterprise issues
Teamwork	• working effectively as an individual as well as in a work team • working effectively with colleagues from diverse backgrounds • applying own technical and managerial knowledge to assist other members of the work team • using teamwork skills in a range of situations, such as when addressing industrial issues • identifying and utilising the strengths of other team members, such as specialised technical knowledge • providing coaching and mentoring support to colleagues
Problem solving	• developing practical and creative solutions to workplace problems, such as production issues • showing independence and initiative in identifying problems, for example, identifying the establishment of a new competitor

EMPLOYABILITY SKILLS QUALIFICATION SUMMARY	
	• working with a team to resolve a problem, for example, a biotechnology issue • testing assumptions and taking context into account, for example, testing the impact of a supply problem on capacity to meet customer commitments • using numeracy skills, such as calculation, estimation, and budget forecasting, to resolve problems • listening and resolving concerns in relation to workplace issues, for example, outcomes of a customer audit
Initiative and enterprise	• adapting to new situations, such as changes to customer specifications or introduction of new equipment • translating ideas into action, for example, revising a work instruction or Standard Operating Procedure • being creative and innovative in identifying opportunities and creating solutions, for example, seeking funding support for a proposal or assessing the viability of new technology • identifying opportunities that might not be obvious to others, for example, a change of supplier to achieve cost savings • developing a strategic, creative, long-term vision through research of the economic and political environment impacting the industry
Planning and organising	• collecting, analysing and organising information, such as peak body strategic plans, market forecasts and technical publications • using business processes for planning and organising, or developing business plans • taking initiative and making decisions within workplace role, for example, setting production levels • participating in continuous improvements processes, such as the enterprise Quality Assurance system • determining and applying resources, such as financial, human and physical resources • managing time and priorities, such as meeting customer deadlines • adjusting resource allocation to cope with contingencies, for example, loss of a customer contract or production delays
Self-management	• having and articulating own ideas and vision, for example, when contributing to company business planning processes • monitoring and evaluating own performance to ensure company requirements are addressed • taking responsibility for work outcomes of self and others within area of responsibility
Learning	• being receptive to learning new ideas and techniques, such as changed legislation, food safety measures or product

EMPLOYABILITY SKILLS QUALIFICATION SUMMARY	
	specifications
	• learning in a range of settings such as through formal training or informally from other workers or self-directed research
	• learning new skills and techniques to adjust to management or enterprise changes
	• managing own learning to ensure currency, for example, by attending technical workshops or through internet research
	• applying a range of learning approaches appropriate to individual and situational requirements
	• contributing to the learning of others through support of professional development and informal learning processes
Technology	• using technology, such as computers, software packages and testing equipment
	• demonstrating skilled use of workplace technology
	• applying OH&S requirements when using technology
	• adapting to new technology requirements, such as new software
	• applying technology as a management tool, for example, running production reports or using spreadsheets

Packaging Rules

Packaging Rules
Complete ten units of competency in total.

- Complete all four core units of competency
- Complete six elective units of competency.

Two of the elective units can be selected from a relevant Diploma or Advanced Diploma from this Training Package or any other Training Package or accredited course. Selected units must be relevant to meat industry and must not duplicate units already contained within the qualification.

Qualification structure

Core units			
MTMCOR401C	Manage own work performance	MTMCOR403A	Participate in OH&S risk control process
MTMCOR402C	Facilitate Quality Assurance process	MTMCOR404A	Facilitate hygiene and sanitation performance
Elective units			

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MTMPS5603C	Develop, manage and maintain quality systems	MTMPS5610C	Manage transportation of meat, meat products and meat by-products
MTMPS5604C	Manage maintenance systems	MTMPSR5601C	Design and manage the food safety system
MTMPS5605C	Manage utilities and energy	MTMPSR5604C	Manage new product/process development
MTMPS5607C	Manage and improve meat industry plant operations	BSBFIM501A	Manage budgets and financial plans
MTMPS5608C	Manage environmental impacts of meat processing operations	BSBMGT605B	Provide leadership across the organisation
MTMPS5609C	Manage, maintain and continuously improve OH&S plans and systems	MSL916005A	Manage complex projects

Units with prerequisite units

Units with prerequisite units
The following units from this qualification contain prerequisite units.

Unit	Prerequisite
MTMCOR401C Manage own work performance	MTMCOR205A Communicate in the workplace
MTMCOR403A Participate in OH&S risk control process	MTMCOR204A Follow safe work policies and procedures
MTMCOR402C Facilitate Quality Assurance process	MTMCOR203A Apply Quality Assurance practices
MTMCOR404A Facilitate hygiene and sanitation performance	MTMCOR202A Apply hygiene and sanitation practices

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