



Australian Government

MTMSS00005 Basic Meat Industry Skill Set

Release: 2

MTMSS00005 Basic Meat Industry Skill Set

Modification History

December 2011: Correction of typographical errors.

Description

Not Applicable

Pathways Information

Pathway	The Units of Competency comprising the Basic Meat Industry Skill Set are drawn from AQF levels I and II in the qualifications, and can be counted towards other qualifications, where this is in accordance with the qualification requirements.
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Licensing/Regulatory Information

Not Applicable

Skill Set Requirements

Units	<p>MTMCOR204A Follow safe work policies and procedures</p> <p>MTMCOR202A Apply hygiene and sanitation practices</p>
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Target Group

Target Group	<p>Typically the trainee is a new employee commencing work in the meat industry who will be able to:</p> <p>work safely, demonstrating knowledge and application of the Occupational Health and Safety (OH&S) requirements of the workplace</p> <p>fulfil OH&S responsibilities and recognise the OH&S responsibilities of key personnel</p> <p>follow workplace OH&S policies and procedures</p> <p>follow workplace requirements for hazard identification and risk control</p> <p>follow emergency procedures</p> <p>operate machinery safely</p> <p>apply the personal hygiene and sanitation practices required of workers in a meat establishment</p> <p>clean their own work area and equipment during operations</p> <p>identify sources of contamination and spoilage</p> <p>follow workplace's hygiene and sanitation requirements.</p>
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Suggested words for Statement of Attainment

Suggested words for Statement of Attainment	<p>This Skill Set from the MTM11 Australian Meat Industry Training Package meets the industry requirements for working safely and applying hygiene and sanitation requirements for commencing workers in the Australian meat industry.</p>
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