



**Australian Government**

# **MTMSS00037 Meat Hygiene Assessment Officer Skill Set**

**Release: 3**

## MTMSS00037 Meat Hygiene Assessment Officer Skill Set

### Modification History

Release	TP Version	Comments
3	MTM11v3.1	Name change to unit: <i>MTMCOR203A Apply Quality Assurance practices</i> is now <i>MTMCOR203B Comply with Quality Assurance and HACCP requirements</i>
2	MTM11v3	Replaced missing information in Skill Set Requirements
1	MTM11v1.1	Initial release

### Description

Not applicable.

### Pathways Information

The Units of Competency comprising the Meat Hygiene Assessment Officer Skill Set are drawn from AQF levels II and IV in the Qualifications, and can be counted towards other Qualifications where this is in accordance with the Qualification requirements.

### Licensing/Regulatory Information

Not applicable.

### Skill Set Requirements

<b>Units</b>	MTMCOR202A Apply hygiene and sanitation practices MTMCOR203B Comply with Quality Assurance and HACCP requirements MTMP402B Implement a Meat Hygiene Assessment Program
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## **Target Group**

Typically the Meat Hygiene Assessment data is gathered by a company QA or regulatory officer who manages Meat Hygiene Assessment processes.

## **Suggested words for Statement of Attainment**

This Skill Set from the MTM11 Australian Meat Industry Training Package meets the industry requirements for managing Meat Hygiene Assessment in a meat processing plant.

## **Custom Content Section**

Not applicable.