



Australian Government

MTMSS00038 Meat Industry Microbiological Testing Skill Set

Release: 1

MTMSS00038 Meat Industry Microbiological Testing Skill Set

Modification History

Not Applicable

Description

Not Applicable

Pathways Information

Pathway	<p>Applicant students would preferably have completed <i>Certificate III in Meat Processing (General)</i> which includes some of the Units required. Alternatively, applicant students will have substantial experience at a meat processing plant, including work in Quality Assurance (QA) or a laboratory, and have demonstrated skills commensurate with AQF III.</p> <p>These competencies can provide credit towards:</p> <p>MSL44109 Certificate IV in Laboratory Techniques (Meat Processing) and</p> <p>MSL54109 Diploma of Laboratory Technology (Meat Processing)</p> <p>Qualifications from the vocational training and education sector articulate directly into tertiary qualifications, so advanced standing would be given towards a degree level qualification.</p>
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Licensing/Regulatory Information

Not Applicable

Skill Set Requirements

Units	<p>MSL933001A Maintain the laboratory/field workplace fit for purpose</p> <p>MSL973002A Prepare working solutions</p> <p>MSL973003A Prepare culture media</p> <p>MSL973004A Perform aseptic techniques</p> <p>MSL933004A Perform calibration checks on equipment and assist with its maintenance</p> <p>MSL934003A Maintain and control stocks</p> <p>MSL935002A Assist in the maintenance of reference materials</p> <p>MSL953001A Receive and prepare samples for testing</p> <p>MSL974006A Perform biological procedures</p> <p>MSL973007A Perform microscopic examination</p> <p>MSL974004A Perform food tests</p> <p>MSL975001A Perform microbiological tests</p> <p>MSL924001A Process and interpret data</p> <p>MSL925001A Analyse data and report results</p> <p>MSL935003A Authorise the issue of test results</p>
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Target Group

Target Group	This Skill Set is for meat industry laboratory workers who are required to perform rapid tests for pathogens as described in the Australian Quarantine Inspection Service (AQIS) approved methods for microbiological testing of meat and meat products.
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Suggested words for Statement of Attainment

Suggested words for Statement of Attainment	These Units from the MSL09 Laboratory Operations Training Package meet the requirements for conducting rapid tests for pathogens in meat processing laboratories as described in the Australian Quarantine Inspection Service (AQIS) approved methods for microbiological testing of meat and meat products.
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