



**Australian Government**

**Department of Education, Employment and Workplace Relations**

# **MTM10111 Certificate I in Meat Processing (Smallgoods)**

**Release: 1**

## MTM10111 Certificate I in Meat Processing (Smallgoods)

### Modification History

Not Applicable

### Description

This qualification covers work activities undertaken by workers commencing entry-level work in smallgoods enterprises. It is 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:

- labourers requiring an induction.
- 

### Pathways Information

#### Pathways into the qualification

Pathways into the qualification may be:

- by direct entry without prior smallgoods skills or knowledge
- through a school vocational studies program combined with work experience.

This qualification is suited to Australian Apprenticeship pathways.

#### Pathways from the qualification

After achieving this qualification, candidates may undertake:

- MTM20211 Certificate II in Meat Processing (Smallgoods)
- MTM20411 Certificate II in Meat Processing (Food Services).
- 

### 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.

Learning and assessment strategies for this qualification should be based on the requirements of the units of competency for this qualification.

<b>Employability Skill</b>	<b>Industry/enterprise requirements for this qualification include:</b>
Communication	<ul style="list-style-type: none"> <li>• listening and carrying out instructions</li> <li>• speaking clearly and directly with other personnel</li> <li>• using mathematical skills related to areas such as time, weights and portion size</li> </ul>
Teamwork	<ul style="list-style-type: none"> <li>• working effectively as an individual as well as in a work team</li> <li>• working effectively with workers from another country</li> <li>• applying own knowledge to assist other members of the work team</li> </ul>
Problem solving	<ul style="list-style-type: none"> <li>• showing initiative in identifying problems, such as malfunctioning equipment, and ensuring appropriate steps are taken to notify the problem</li> </ul>
Initiative and enterprise	<ul style="list-style-type: none"> <li>• adapting to new situations, such as changes to products or introduction of new equipment</li> </ul>
Planning and organising	<ul style="list-style-type: none"> <li>• managing time and priorities, such as work times and production schedules</li> </ul>
Self-management	<ul style="list-style-type: none"> <li>• monitoring and evaluating own performance to ensure team and production requirements are met efficiently</li> <li>• taking responsibility for own work output</li> </ul>
Learning	<ul style="list-style-type: none"> <li>• being receptive to learning new ideas and techniques, such as changed work instructions, new equipment and processes</li> <li>• learning in a range of settings, such as through formal training or informally from other workers</li> </ul>
Technology	<ul style="list-style-type: none"> <li>• using technology, such as workplace machinery</li> <li>• applying OH&amp;S requirements when using technology</li> </ul>

## Packaging Rules

### Packaging Rules

Complete eight units of competency in total.

- complete all five core units of competency
- complete three elective units of competency.

One elective unit may be selected from any Certificate I or II 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

<b>Core units</b>			
MTMCOR202A	Apply hygiene and sanitation practices	MTMCOR205A	Communicate in the workplace
MTMCOR203A	Apply Quality Assurance practices	MTMCOR206A	Overview the meat industry
MTMCOR204A	Follow safe work policies and procedures		
<b>Elective units</b>			
MTMPS201C	Clean work area during operations	FDFOP2061A	Use numerical applications in the workplace
MTMS101C	Handle materials and products	HLTFA301B	Apply first aid
MTMS102C	Pack smallgoods product		