



Australian Government

Department of Education, Employment and Workplace Relations

MTM10211 Certificate I in Meat Processing (Meat Retailing)

Release: 2

MTM10211 Certificate I in Meat Processing (Meat Retailing)

Modification History

December 2011: Correction of typographical errors.

Description

This qualification covers work activities undertaken by workers commencing work in meat retailing 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:

- butcher shop assistant
- meat department assistant.
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Pathways Information

Pathways into the qualification

Pathways into the qualification may be:

- by direct entry without prior meat retailing 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:

- MTM20311 Certificate II in Meat Processing (Meat Retailing)
- MTM20411 Certificate II in Meat Processing (Food Services)
- MTM30811 Certificate III in Meat Processing (Retail Butcher), with credit for applicable units already successfully completed.
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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

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.

Employability Skill	Industry/enterprise requirements for this qualification include:
Communication	<ul style="list-style-type: none"> • listening and carrying out instructions • speaking clearly and directly with other personnel and customers • reading and interpreting workplace-related documentation, such as customer orders and recipes • using mathematical skills in areas such as time, weights and portion size and tender
Teamwork	<ul style="list-style-type: none"> • working effectively as an individual as well as in a work team • working effectively with workers and customers from another country
Problem solving	<ul style="list-style-type: none"> • solving problems, such as malfunctioning equipment or OH&S issues individually or assisting other team members
Initiative and enterprise	<ul style="list-style-type: none"> • adapting to new situations, such as changes to products or introduction of new equipment
Planning and organising	<ul style="list-style-type: none"> • collecting, analysing and organising information, such as customer orders and product specifications • using basic business systems for planning and organising, for example, work instructions or Standard Operating Procedures • managing time and priorities, such as work times and customer order deadlines
Self-management	<ul style="list-style-type: none"> • taking responsibility for own work output
Learning	<ul style="list-style-type: none"> • being receptive to learning new ideas and techniques, such as changed work instructions, new equipment and processes • learning in a range of setting, such as through formal training or informally from other workers
Technology	<ul style="list-style-type: none"> • using technology, such as workplace machinery • applying OH&S requirements when using workplace technology, such as knives

Packaging Rules

Packaging Rules

Complete sixteen units of competency in total.

- complete five core units of competency
- complete eleven elective units of competency.

A maximum of two units can be selected from other Certificate I or II qualifications in this Training Package, or from another Training Package or accredited course. Units selected must be relevant to meat retailing and must not duplicate units already contained within the qualification.

Qualification structure

Core units			
MTMCOR202A	Apply hygiene and sanitation practices	MTMCOR206A	Overview the meat industry
MTMCOR204A	Follow safe work policies and procedures	FDFOP2061A	Use numerical applications in the workplace
MTMCOR205A	Communicate in the workplace		
Elective units			
MTMCOR201A	Maintain personal equipment	MTMR107C	Process sales transactions
MTMPSR203A	Sharpen knives	MTMR108B	Undertake minor routine maintenance
MTMR101C	Identify species and meat cuts	MTMR109B	Monitor meat temperature from receipt to sale
MTMR102C	Trim meat for further processing	MTMR203C	Select, weigh and package meat for sale
MTMR103C	Store meat product	HLTFA301B	Apply first aid
MTMR104C	Prepare minced meat and minced meat products	PRMCL38A	Clean a food handling area

MTMR106C	Provide service to customers	
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Units with prerequisite units

Units with prerequisite units

The following units from this qualification contain prerequisite units.

Unit	Prerequisite unit
MTMR102C Trim meat for further processing	MTMPSR203A Sharpen knives
MTMR104C Prepare minced meat and minced meat products	MTMPSR203A Sharpen knives