



**Australian Government**

# **MTM2011 Certificate II in Meat Processing (Abattoirs)**

**Release: 4**

## MTM20111 Certificate II in Meat Processing (Abattoirs)

### Modification History

Release	TP Version	Comments
4	MTM11v4	Removed elective unit <i>MTMP2131C Prepare and despatch meat product orders</i>  Replaced elective unit <i>MTMP2006B Apply animal welfare and handling requirements</i> with <i>MTMP2010A Apply animal welfare and handling requirements</i>
3	MTM11v3.1	Added elective unit <i>AHCLSK205A Handle livestock using basic techniques</i>
2	MTM11v3	Added elective units <i>CPPCLO3020A Clean using pressure washing</i> and <i>CPPCLO30306A Clean at high levels</i>  Updated equivalent imported unit <i>PRMCL35B Maintain a cleaning storage area</i> to <i>CPPCLO2035A Maintain cleaning storage areas</i>  Updated equivalent imported unit <i>HLTFA301B Apply first aid</i> to <i>HLTFA301C</i>  Changed Description to clarify suitability for VET in Schools
1	MTM11v1	Initial release

## Description

This qualification covers work activities undertaken by workers commencing work in an abattoir.

This qualification **may be suitable** for use in a pre-vocational or VET in Schools program. However, schools will need to take into consideration the substantial amount of on-the-job training required in this qualification, as well as the risks associated with work in an abattoir, including:

- Q-fever and other zoonotic diseases
- the use of knives
- the demanding physical nature of some positions
- proximity to machinery
- use of automatic machinery.

### Job roles

Job role titles covered by this qualification may include:

- stockyard or lairage labourer
- slaughter floor labourer
- carcass trimmer
- packer
- offal room labourer
- tripe room labourer
- loadout operator
- skin shed labourer
- fellmongerer
- by-products labourer
- meat processing cleaner
- field harvester of wild game
- livestock handler in lairage.
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## Pathways Information

### Pathways into the qualification

Pathways into the qualification may be:

- by direct entry without prior meat processing skills or knowledge.

This qualification is suited to Australian Apprenticeship pathways.

### Pathways from the qualification

After achieving this qualification, candidates may undertake:

- any other Certificate II in Meat Processing qualification, with credit for applicable units already successfully completed
- approved Skill Sets to gain expertise in specific skilled job roles
- MTM30111 Certificate III in Meat Processing (Boning Room)
- MTM30211 Certificate III in Meat Processing (Food Services)

- MTM30311 Certificate III in Meat Processing (Meat Safety)
- MTM30411 Certificate III in Meat Processing (Rendering)
- MTM30511 Certificate III in Meat Processing (Slaughtering)
- MTM30611 Certificate III in Meat Processing (General)
- MSL30109 Certificate III in Laboratory Skills.
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## **Licensing/Regulatory Information**

No occupational licensing, legislative, regulatory or certification requirements apply to this qualification.

## **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.

Due to the high proportion of electives required by this qualification, the industry/enterprise requirements described for each Employability Skill are representative of the meat industry in general and may not reflect specific job roles. 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"> <li>• listening and carrying out instructions</li> <li>• speaking clearly and directly with other personnel</li> <li>• sharing information with other workers, especially during changeover processes</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>• solving problems, for example, reporting malfunctioning equipment, to ensure that the problem is appropriately addressed</li> </ul>
Initiative and enterprise	<ul style="list-style-type: none"> <li>• adapting to new situations, such as changes to products/specifications 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 meeting 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> <li>• learning new skills and techniques to adjust to production or equipment changes</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 all six core units of competency
- complete a minimum of three elective units of competency, to a minimum value of twenty points.

Units with a value of up to fifteen points can be selected from a Certificate III in Meat Processing qualification in Slaughtering, Boning Room, Rendering, General or Meat Safety.

A maximum of four units can be selected from other Certificate II level qualifications in this Training Package, or from another Training Package or accredited course. Units selected must be relevant to the identified job role and must not duplicate units already contained within the qualification. Units selected will be worth 2 points.

### Qualification structure

<b>Core units</b>					
<b>Identifying with the industry</b>					
MTMCOR201A	Maintain personal equipment	2	MTMCOR204A	Follow safe work policies and procedures	4
MTMCOR202A	Apply hygiene and sanitation practices	4	MTMCOR205A	Communicate in the workplace	4
MTMCOR203A	Apply Quality Assurance practices	4	MTMCOR206A	Overview the meat industry	2
<b>Elective units</b>					
<b>Handle animals</b>					
MTMP2002C	Prepare animals for slaughter	4	MTMP2009B	Unload livestock	1
MTMP2004B	Feed race	1	MTMP2011C	Identify animals using electronic systems	2
MTMP2005B	Restrain animal	1	AHCLSK205A	Handle livestock using basic techniques	3
MTMP2010A	Apply animal welfare and handling requirements*	4	AHCLSK212A	Ride horses to carry out stock work	5
MTMP2007B	Perform emergency kill	2	AHCLSK324A	Care for and train working dogs	3

MTMP2008A	Assess, purchase and transport calves	5		
<b>Prepare the carcase</b>				
MTMP2012C	Shackle animal	2	MTMP2023C	Remove brisket wool 1
MTMP2013C	Operate electrical stimulator	1	MTMP2024C	Prepare hide/pelt for removal 2
MTMP2014C	Remove head	1	MTMP2025B	Bag tail 1
MTMP2015C	Cut hocks	1	MTMP2026B	Remove and record tag 1
MTMP2016C	Mark brisket	1	MTMP2027B	Seal or drain urinary tract 1
MTMP2018C	Complete changeover operation	1	MTMP2028B	Singe carcase 1
MTMP2020C	Trim pig pre-evisceration	4	MTMP2029B	Shave carcase 1
MTMP2021C	Number carcase and head	1	MTMP2030B	Flush carcase 2
MTMP2022C	Punch pelts	2		
<b>Operate mechanical aids</b>				
MTMP2031C	Operate scalding/de-hairing equipment	4	MTMP2043C	Operate sterivac equipment 2
MTMP2032C	Operate whizzard knife	2	MTMP2044B	De-rind meat cuts 2
MTMP2033C	Operate rise and fall platform	1	MTMP2045B	De-nude meat cuts 2
MTMP2034C	Operate vacuum blood collection process	2	MTMP2046B	Operate rib puller 1
MTMP2035C	Operate nose roller	2	MTMP2047B	Operate frenching machine 1
MTMP2036C	Operate pneumatic cutter	1	MTMP2048B	Operate cubing machine 1
MTMP2037C	Operate circular saw	1	MTMP2049B	Cure and corn product in 2

				a meat processing plant	
MTMP2038C	Prepare carcass and equipment for hide/pelt puller	1	MTMP2050B	Operate head splitter	1
MTMP2039C	Operate tenderiser	1	MTMP2058B	Operate jaw breaker	1
MTMP2040C	Operate mincer	2	MTMPR201C	Prepare and operate bandsaw	2
MTMP2042C	Operate new technology or process	2	MTMSR201C	Prepare and slice meat cuts	1
<b>Trim carcass</b>					
MTMPSR203A	Sharpen knives	4	MTMP2054C	Inspect hindquarter and remove contamination	2
MTMP2051C	Trim neck	2	MTMP2055C	Inspect forequarter and remove contamination	2
MTMP2052C	Trim forequarter to specification	2	MTMP2057B	Remove spinal cord	2
MTMP2053C	Trim hindquarter to specification	2			
<b>Despatch carcass from slaughter floor</b>					
MTMP2061C	Grade carcass	8	MTMP2065C	Label and stamp carcass	2
MTMP2062C	Weigh carcass	2	MTMP2066C	Wash carcass	1
MTMP2063C	Operate semi-automatic tagging machine	4	MTMP2067B	Operate a decontamination unit	1
MTMP2064C	Measure fat	2	MTMP2068B	Remove tenderloin	2
<b>Pack meat products</b>					
MTMP2071C	Inspect meat for defects	4	MTMP2075C	Pack meat products	6
MTMP2072C	Assemble and prepare cartons	2	MTMP2082C	Operate carton scales	2
MTMP2074C	Identify cuts and specifications	6			



<b>Operate packaging machinery</b>					
MTMP2081C	Operate carton sealing machine	2	MTMPS203C	Operate scales and semi-automatic labelling machinery	8
MTMP2083C	Operate strapping machine	2	MTMPSR201C	Vacuum pack product	5
MTMP2084C	Operate carton-forming machine	2	MTMS206C	Package product using gas-flushing process	2
MTMP2085C	Operate automatic CL determination machine	2	MTMS208C	Operate metal detection unit	1
MTMP2086B	Operate bag forming equipment	1			
<b>Dress head</b>					
MTMP2091C	Assess dentition	1	MTMP2094C	Bone head	4
MTMP2092C	Drop tongue	1	MTMP2095C	Remove cheek meat	2
MTMP2093C	Wash head	1	MTMP2096C	Bar head and remove cheek meat	2
<b>Process offal</b>					
MTMP2116B	Process offal	6	MTMP2118B	Overview offal processing*	2
MTMP2117B	Process runners	6			
<b>Perform tripe processing operations</b>					
MTMP2121C	Prepare and trim honeycomb	3	MTMP2125C	Process small stock tripe	2
MTMP2122C	Recover mountain chain	3	MTMP2126C	Process bibles	2
MTMP2123C	Further process tripe	3	MTMP2127B	Process maws	2
MTMP2124C	Trim processed tripe	2	MTMP2175C	Process paunch	4
<b>Loadout product</b>					
MTMP2132C	Loadout meat product	4	MTMP2135C	Locate storage areas and product	2

MTMP2133C	Store carcase product	2	MTMP2136C	Complete re-pack operation	4
MTMP2134C	Store carton product	2	MTMP2137B	Bag carcase	1
<b>Process offal on slaughter floor</b>					
MTMP2102C	Process thick skirts	1	MTMP2145C	Separate and tie runners	1
MTMP2115C	Process thin skirts	1	MTMP2147C	Recover thin skirts	2
MTMP2141C	Overview offal processing on slaughter floor*	2	MTMP2148B	Remove thick skirts	1
MTMP2143C	Separate offal	2	MTMP2149B	Remove flares	1
MTMP2144C	Trim offal fat	1	MTMP2150B	Recover offal	4
<b>Process animal covering</b>					
MTMP2151C	Overview hide/pelt/skin processing*	2	MTMP2155C	Despatch hide or skin	4
MTMP2152C	Trim hide or skin	4	MTMP2156B	Treat hides chemically	2
MTMP2153C	Salt hide or skin	4	MTMP2157B	Chill/ice hides	2
MTMP2154C	Grade hide or skin	6	MTMP2158B	Crop pelts	2
<b>Operate fellmongering process</b>					
MTMP2161C	Overview fellmongering operations*	2	MTMP2165C	Perform sweating operation on fellmongered skins	3
MTMP2162C	Chemically treat skins for fellmongering process	2	MTMP2166C	Perform skin fleshing operation	3
MTMP2163C	Prepare chemicals for fellmongering process	3	MTMP2167C	Skirt and weigh fellmongered wool	2
MTMP2164C	Operate wool drier and press	3	MTMP2168B	Operate wool puller	3
<b>Dispose of condemned carcase</b>					
MTMP2171C	Dispose of condemned	1	MTMP2173C	Eviscerate condemned	2

	carcase*			carcase	
MTMP2172C	Skin condemned carcase	4			
<b>Process by-products</b>					
MTMP2176C	Process skin by-products	10	MTMP2178B	Skin slinks	2
MTMP2177C	Process pet meat	4	MTMP2179B	Process blood	2
<b>Render product</b>					
MTMP2181C	Overview rendering process*	2	MTMP2185C	Operate waste recovery systems	3
MTMP2182C	Operate hogger	4	MTMP2186C	Pack and despatch rendered products	4
MTMP2183C	Operate blow line	4	MTMP2187C	Break down and bone carcase for pet meat or rendering	4
MTMP2184C	Operate meat meal mill	4	MTMP2188C	Operate air filtration system	4
<b>Clean work area</b>					
MTMP2192B	Clean carcase hanging equipment	4	MTMPS201C	Clean work area during operations	4
<b>Clean after operations</b>					
MTMP2196C	Overview cleaning program*	2	MTMPS205C	Clean chillers	2
MTMP2193B	Clean amenities and grounds	2	CPPCLO3020A	Clean using pressure washing	1
MTMP2197C	Clean after operations - boning room	4	CPPCLO3036A	Clean at high levels	1
MTMP2198C	Clean after operations - slaughter floor	4	CPPCLO2035A	Maintain cleaning storage areas	2
<b>Operate vehicle</b>					
MTMP2201C	Transport food	4	AHCMOM212A	Operate quad bikes	2

MTMPS206C	Operate forklift in a specific workplace	6	TLID3020A	Care for livestock in transit	6
AHCMOM202A	Operate tractors	2			
<b>Maintain records</b>					
MTMPS204C	Maintain production records	10			
<b>General</b>					
MTMPSR202B	Apply environmentally sustainable work practices	2	NWP262A	Monitor and report wastewater treatment processes	2
HLTFA301C	Apply first aid	2	NWP263A	Operate and maintain wastewater treatment plant and equipment	8
NWP208A	Perform basic wastewater tests	2			

\* Units marked with an asterisk (\*) must be undertaken with at least one other unit from the same section.

## Units with prerequisite units

The following units from this qualification contain prerequisite units

Unit	Prerequisite
MTMP2014C Remove head	MTMPSR203A Sharpen knives
MTMP2015C Cut hocks	MTMPSR203A Sharpen knives
MTMP2016C Mark brisket	MTMPSR203A Sharpen knives
MTMP2020C Trim pig pre-evisceration	MTMPSR203A Sharpen knives
MTMP2023C Remove brisket wool	MTMPSR203A Sharpen knives
MTMP2025B Bag tail	MTMPSR203A Sharpen knives
MTMP2029B Shave carcass	MTMPSR203A Sharpen knives
MTMSR201C Prepare and slice meat	MTMPSR203A Sharpen knives

<b>Unit</b>	<b>Prerequisite</b>
cuts	
MTMP2051C Trim neck	MTMPSR203A Sharpen knives
MTMP2052C Trim forequarter to specification	MTMPSR203A Sharpen knives
MTMP2053C Trim hindquarter to specification	MTMPSR203A Sharpen knives
MTMP2054C Inspect hindquarter and remove contamination	MTMPSR203A Sharpen knives
MTMP2055C Inspect forequarter and remove contamination	MTMPSR203A Sharpen knives
MTMP2057B Remove spinal cord	MTMPSR203A Sharpen knives
MTMP2064C Measure fat	MTMPSR203A Sharpen knives
MTMP2068B Remove tenderloin	MTMPSR203A Sharpen knives
MTMP2092C Drop tongue	MTMPSR203A Sharpen knives
MTMP2094C Bone head	MTMPSR203A Sharpen knives
MTMP2095C Remove cheek meat	MTMPSR203A Sharpen knives
MTMP2096C Bar head and remove cheek meat	MTMPSR203A Sharpen knives
MTMP2116B Process offal	MTMPSR203A Sharpen knives
MTMP2117B Process runners	MTMPSR203A Sharpen knives
MTMP2121C Prepare and trim honeycomb	MTMPSR203A Sharpen knives
MTMP2124C Trim processed tripe	MTMPSR203A Sharpen knives
MTMP2125C Process small stock tripe	MTMPSR203A Sharpen knives
MTMP2126C Process bibles	MTMPSR203A Sharpen knives
MTMP2127B Process maws	MTMPSR203A Sharpen knives
MTMP2175C Process paunch	MTMPSR203A Sharpen knives

<b>Unit</b>	<b>Prerequisite</b>
MTMP2102C Process thick skirts	MTMPSR203A Sharpen knives
MTMP2115C Process thin skirts	MTMPSR203A Sharpen knives
MTMP2143C Separate offal	MTMPSR203A Sharpen knives
MTMP2144C Trim offal fat	MTMPSR203A Sharpen knives
MTMP2145C Separate and tie runners	MTMPSR203A Sharpen knives
MTMP2147C Recover thin skirts	MTMPSR203A Sharpen knives
MTMP2148B Remove thick skirts	MTMPSR203A Sharpen knives
MTMP2150B Recover offal	MTMPSR203A Sharpen knives
MTMP2152C Trim hide or skin	MTMPSR203A Sharpen knives
MTMP2172C Skin condemned carcass	MTMPSR203A Sharpen knives
MTMP2173C Eviscerate condemned carcass	MTMPSR203A Sharpen knives
MTMP2176C Process slink by-products	MTMPSR203A Sharpen knives
MTMP2177C Process pet meat	MTMPSR203A Sharpen knives
MTMP2178B Skin slinks	MTMPSR203A Sharpen knives
MTMP2187C Break down and bone carcass for pet meat or rendering	MTMPSR203A Sharpen knives