



Australian Government

MTM20211 Certificate II in Meat Processing (Smallgoods)

Release: 5

MTM20211 Certificate II in Meat Processing (Smallgoods)

Modification History

Release	TP Version	Comments
5	MTM11v4	Added elective unit <i>MTMSR215A Package meat and smallgoods for retail sale</i>
4	MTM11v3.1	Name change to core unit: <i>MTMCOR203A Apply Quality Assurance practices</i> is now <i>MTMCOR203B Comply with Quality Assurance and HACCP requirements</i>
3	MTM11v3	<i>MTMS212B Manually link and tie product</i> superseded by <i>MTMS219A Manually link and tie product</i> Updated equivalent imported Unit <i>PRMCL38A Clean a food handling area</i> to <i>CPPCLO3038A Clean food-handling areas</i> Updated equivalent imported Unit <i>HLTFA301B Apply first aid</i> to <i>HLTFA301C</i> Minor typographical correction
2	MTM11v1.1	Wording of packaging rules amended for clarity
1	MTM11v1	Initial release

Description

This qualification covers work activities undertaken by workers undertaking work in smallgoods establishments. It is not appropriate for use as a pre-vocational qualification or for inclusion as a VET in Schools program unless there is opportunity for a sustained period of work placement in a smallgoods enterprise. A substantial component of this qualification must be assessed on the job.

Job roles

Job role titles covered by this qualification may include:

- smallgoods labourer
- smallgoods operator.
-

Pathways Information

Pathways into the qualification

Pathways into the qualification may be:

- direct entry without prior work experience
- after completion of MTM10111 Certificate I in Meat Processing (Smallgoods)
- through Recognition of Prior Learning
- 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:

- any other Certificate II in Meat Processing qualification, with credit for applicable units successfully completed
- MTM30911 Certificate III in Meat Processing (Smallgoods - General)
- MTM31011 Certificate III in Meat Processing (Smallgoods - Manufacture)
- MTM30211 Certificate III 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.

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"> • listening and carrying out instructions • speaking clearly and directly with other personnel • using mathematical skills related to areas such as time, weights and portion size
Teamwork	<ul style="list-style-type: none"> • working effectively as an individual as well as in a work team • working effectively with workers from another country • applying own knowledge to assist other members of the work team
Problem solving	<ul style="list-style-type: none"> • showing independence in identifying problems, such as malfunctioning equipment or OH&S issues
Initiative and enterprise	<ul style="list-style-type: none"> • adapting to new situations, such as changes to products or introduction of new equipment • using numeracy skills to solve problems, such as modification of temperature settings
Planning and organising	<ul style="list-style-type: none"> • managing time and priorities, such as work times and meeting production schedules
Self-management	<ul style="list-style-type: none"> • monitoring and evaluating own performance to ensure team and production requirements are met efficiently • 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 settings, 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 technology

Packaging Rules

Packaging Rules

Complete sixteen (16) units of competency in total.

- complete all five (5) core units of competency
- complete eleven (11) elective units of competency, made up of:
 - a minimum of three (3) units of competency from Group A
 - a minimum of six (6) units of competency from Group B.

Two additional elective units may be selected from Group A or B or any Certificate 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

Core units			
MTMCOR202A	Apply hygiene and sanitation practices	MTMCOR205A	Communicate in the workplace
MTMCOR203B	Comply with Quality Assurance and HACCP requirements	MTMCOR206A	Overview the meat industry
MTMCOR204A	Follow safe work policies and procedures		
Elective units			
Group A			
MTMPS201C	Clean work area during operations	FDFOP2061A	Use numerical applications in the workplace
MTMS101C	Handle materials and products	HLTFA301C	Apply first aid
MTMS102C	Pack smallgoods product		
Group B			
MTMPSR203A	Sharpen knives	MTMS213B	Slice product using simple

		machinery	
MTMPS300A	Assess product in chillers	MTMS214B	Rotate stored meat
MTMP2054C	Inspect hindquarter and remove contamination	MTMS215B	Rotate meat product
MTMP2055C	Inspect forequarter and remove contamination	MTMS216B	Inspect carton meat
MTMP2133C	Store carcase product	MTMS217A	Prepare dry ingredients
MTMP2134C	Store carton product	MTMS218B	Manually link and tie product
MTMP2197C	Clean after operations - boning room	MTMS219A	Measure and calculate routine workplace data
MTMPS203C	Operate scales and semi-automatic labelling machinery	MTMSR201C	Prepare and slice meat cuts
MTMPS205C	Clean chillers	MTMSR202C	Trim meat to specifications
MTMPS206C	Operate a forklift in a specific workplace	MTMSR203C	Package product using automatic packing and labelling equipment
MTMPSR201C	Vacuum pack product	MTMSR204C	Despatch meat product
MTMS205C	Package product using thermoform process	MTMSR215A	Package meat and smallgoods for retail sale
MTMS206C	Package product using gas flushing process	FDFOP2007A	Work in a freezer storage area

MTMS207C	Operate bar and coder systems	FDFOP2010A	Work with temperature controlled stock
MTMS208C	Operate metal detection unit	MSL922001A	Record and present data
MTMS210B	Select/identify and prepare casings	CPPCLO3038A	Clean food-handling areas
MTMS211B	Manually shape and form product	TLID2013A	Move materials mechanically using automated equipment

Units with prerequisite units

The following units from this qualification contain prerequisite units.

Unit	Prerequisite
MTMP2054C Inspect hindquarter and remove contamination	MTMPSR203A Sharpen knives
MTMP2055C Inspect forequarter and remove contamination	MTMPSR203A Sharpen knives
MTMSR201C Prepare and slice meat cuts	MTMPSR203A Sharpen knives
MTMSR202C Trim meat to specifications	MTMPSR203A Sharpen knives