



**Australian Government**

# **MTM20411 Certificate II in Meat Processing (Food Services)**

**Release: 3**

## MTM20411 Certificate II in Meat Processing (Food Services)

### Modification History

Release	TP Version	Comments
3	MTM11v4	Updated Pathways Information with correct qualification codes
2	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>
1	MTM11v1	Initial release

## Description

This qualification covers work activities undertaken by workers commencing work in meat enterprises which undertake specialised services, such as preparing specialty meat cuts, gourmet meat, bulk value-added products, and providing meat preparation customer service.

The MTM20411 Certificate II in Meat Processing (Food Services) is a highly flexible qualification enabling selections to be made from a wide range of units.

This qualification may be suitable for inclusion as a VET in Schools program, but careful attention must be given to ensuring appropriate work placement opportunities are available for the selected units.

### Job roles

Job role titles covered by this qualification may include:

- meat wholesale preparation worker
- meat department customer service worker
- meat wholesale packer/wrapper
- meat wholesale packer/slicer
- butcher shop customer service worker
- delicatessen assistant
- value-adding worker in a boning room
- workers in single species retail outlets
- workers undertaking shelf-ready preparation of meat products
- 'meals ready-to-eat' preparers
- portion control slicer and packer.
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## Pathways Information

### Pathways into the qualification

Pathways into the qualification may be:

- by direct entry without prior industry 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:

- any other Certificate II in Meat Processing qualification, with credit for applicable units 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)
- MTM30511 Certificate III in Meat Processing (Slaughtering)
- MTM30611 Certificate III in Meat Processing (General)
- MTM30813 Certificate III in Meat Processing (Retail Butcher)
- MTM30911 Certificate III in Meat Processing (Smallgoods - General)
- MTM31011 Certificate III in Meat Processing (Smallgoods - Manufacture)

## **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"> <li>listening and carrying out instructions</li> <li>speaking clearly and directly with other personnel and customers</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 or customers 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, either individually or in teams, such as packaging faults or reporting equipment malfunction</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>using basic business processes, for example, work instructions, when preparing to undertake a task</li> <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> </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, such as knives</li> </ul>

## Packaging Rules

### Packaging Rules

Complete fourteen units of competency in total.

- complete all six core units of competency
- complete eight elective units of competency.

The eight elective units can be selected from a Certificate I and/or Certificate II from the Abattoirs, Smallgoods, Meat Retailing and/or Food Processing sectors.

Units selected from the Abattoirs sector must be worth 2 or more points (if a 1-point unit is selected, then an additional unit must be selected to make up the 2 points).

Up to two units can be selected from another Training Package or accredited course. Units selected must be relevant to the identified job role and must not replicate units already selected.

### Qualification structure

Core units	
MTMCOR201A Maintain personal equipment	MTMCOR204A Follow safe work policies and procedures
MTMCOR202A Apply hygiene and sanitation practices	MTMCOR205A Communicate in the workplace
MTMCOR203B Comply with Quality Assurance and HACCP requirements	MTMCOR206A Overview the meat industry
Elective units	
Meat Processing (Abattoirs) packaged at AQF 2	
AND/OR	
Meat Processing (Meat Retailing) packaged at AQF 1 and AQF 2	
AND/OR	
Meat Processing (Smallgoods) packaged at AQF 1 and AQF 2	
AND/OR	

Food Processing packaged at AQF 1 and AQF 2