



**Australian Government**

# **MTM30111 Certificate III in Meat Processing (Boning Room)**

**Release: 2**

## MTM30111 Certificate III in Meat Processing (Boning Room)

### Modification History

Release	TP Version	Comments
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 in boning rooms or in meat wholesale enterprises which prepare meat cuts from whole carcasses. It is **not 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:

- boner
- slicer
- bandsaw operator.
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## Pathways Information

### Pathways into the qualification

Pathways into the qualification may be:

- by direct entry without prior meat industry skills or knowledge
- after completion of a Certificate I or II Meat Processing qualification
- through Recognition of Prior Learning.

This qualification is suited to Australian Apprenticeship pathways.

### Pathways from the qualification

After achieving this qualification, candidates may undertake:

- any other Certificate III in Meat Processing qualification with credit for applicable units successfully completed
- approved Skill Sets to gain expertise in specific skilled job roles
- MTM40111 Certificate IV in Meat Processing (Leadership)
- MTM40311 Certificate IV in Meat Processing (Quality Assurance)
- MTM40411 Certificate IV in Meat Processing (General).
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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.

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>• using mathematical skills such as time, weights and temperature</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> <li>• using teamwork skills in a range of situations, such as assisting others to meet production schedules</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 product 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>

**EMPLOYABILITY SKILLS QUALIFICATION SUMMARY****Technology**

- using technology, such as workplace machinery
- demonstrating skilled use of workplace technology, for example, using a bandsaw
- applying OH&S requirements when using technology

## Packaging Rules

### Packaging Rules

- complete all seven core units of competency
- complete a minimum of two elective units of competency to a minimum value of thirty points.

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

### Qualification structure

Core units					
MTMCOR201A	Maintain personal equipment	2	MTMCOR205A	Communicate in the workplace	4
MTMCOR202A	Apply hygiene and sanitation practices	4	MTMCOR206A	Overview the meat industry	2
MTMCOR203B	Comply with Quality Assurance and HACCP requirements	4	MTMPSR203A	Sharpen knives	4
MTMCOR204A	Follow safe work policies and procedures	4			
Elective units					
MTMP3052C	Bone small stock carcass - leg	10	MTMP3060C	Operate leg boning machine	10
MTMP3054C	Slice and trim leg - small stock	10	MTMP3061C	Operate trunk boning machine	10
MTMP3055C	Bone large stock carcass - forequarter	15	MTMP3062B	Bone small stock carcass - shoulder	10
MTMP3056C	Bone large stock carcass - hindquarter	15	MTMP3063B	Bone small stock carcass - middle	10
MTMP3057C	Slice and trim large stock forequarter	15	MTMP3064B	Slice small stock carcass - shoulder	10
MTMP3058C	Slice and trim large stock hindquarter	15	MTMP3065B	Slice small stock carcass - middle	10

MTMP3059C	Break carcase using a bandsaw	15	MTMP3066B	Bone carcase using mechanical aids (large stock)	15
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## Units with prerequisite units

The following units from this qualification contain prerequisite units.

Unit	Prerequisite
MTMP3052C Bone small stock carcass - leg	MTMPSR203A Sharpen knives
MTMP3054C Slice and trim leg - small stock	MTMPSR203A Sharpen knives
MTMP3055C Bone large stock carcass - forequarter	MTMPSR203A Sharpen knives
MTMP3056C Bone large stock carcass - hindquarter	MTMPSR203A Sharpen knives
MTMP3057C Slice and trim large stock - forequarter	MTMPSR203A Sharpen knives
MTMP3058C Slice and trim large stock - hindquarter	MTMPSR203A Sharpen knives
MTMP3059C Break carcass using a bandsaw	MTMPSR203A Sharpen knives
MTMP3061C Operate-trunk boning machine	MTMPSR203A Sharpen knives
MTMP3062B Bone small stock carcass - shoulder	MTMPSR203A Sharpen knives
MTMP3063B Bone small stock carcass - middle	MTMPSR203A Sharpen knives
MTMP3064B Slice small stock carcass - shoulder	MTMPSR203A Sharpen knives
MTMP3065B Slice small stock carcass - middle	MTMPSR203A Sharpen knives
MTMP3066B Bone carcass using mechanical aids (large stock)	MTMPSR203A Sharpen knives