



Australian Government

MTM30311 Certificate III in Meat Processing (Meat Safety)

Release: 4

MTM30311 Certificate III in Meat Processing (Meat Safety)

Modification History

Release	TP Version	Comments
4	MTM11v3.1	Added elective unit <i>MTMP3004A Assess effective stunning and bleeding</i> 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	MTM11v2	<i>MTMP411A Inspect game meat</i> updated to <i>MTMP411B Inspect wild game meat</i>
2	MTM11v1.1	Corrected typographical errors
1	MTM11v1	Initial release

Description

This qualification covers work activities undertaken by meat inspectors in meat processing enterprises. The MTM30311 Certificate III in Meat Processing (Meat Safety) is most commonly undertaken by meat inspectors in domestic processing enterprises. However, at the time of endorsement of this Training Package legislation and regulatory requirements relating to meat inspection were undergoing considerable change at both state/territory and federal level. People seeking registration as a meat inspector should check the current requirements with their state or territory food authority or the Australian Quarantine Inspection Service (AQIS), as appropriate.

This qualification 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:

- meat inspector.
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Pathways Information

Pathways into the qualification

Pathways into the qualification may be:

- after completion of a Certificate I or II Meat Processing qualification
- through Recognition of Prior Learning
- by direct entry without prior meat industry 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 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)
- MTM40211 Certificate IV in Meat Processing (Meat Safety)
- 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

Depending on the jurisdiction, Meat Inspectors must be registered with the relevant controlling authority (e.g. PrimeSafe (Victoria) or AQIS for export plants).

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 • reading and interpreting workplace documentation such as work instructions, Standard Operating Procedures, Australian Standards and AQIS directives • preparing written documentation, such as reports • using mathematical skills relating to areas such as time and temperature • sharing information with supervisors and regulatory authorities • applying negotiation, persuasion and assertiveness skills when addressing food safety issues
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 food safety knowledge to assist other members of the work team • using teamwork skills in a range of situations, such as when addressing food safety issues
Problem solving	<ul style="list-style-type: none"> • developing practical and creative solutions to workplace problems, such as food safety issues • showing independence and initiative in identifying problems, for example, the need to revise and update a work instruction • using numeracy skills to resolve problems, such as calculation and estimation • resolving concerns raised by external groups, such as customers or regulatory authorities
Initiative and enterprise	<ul style="list-style-type: none"> • adapting to new situations, such as changes to products or introduction of new equipment • translating ideas into action, for example contributing to the revision of a work instruction or Standard Operating Procedure
Planning and organising	<ul style="list-style-type: none"> • collecting, analysing and organising information, such as HACCP reports

EMPLOYABILITY SKILLS QUALIFICATION SUMMARY

	<ul style="list-style-type: none"> • using basic business processes for planning and organising, for example, production schedules • taking initiative and making decisions within workplace role, for example condemnation of a carcass • managing time and priorities such as meeting report deadlines and timely implementation of corrective actions
Self-management	<ul style="list-style-type: none"> • monitoring and evaluating own performance to ensure meat safety 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 food safety requirements, new equipment and processes • learning in a range of settings, such as through formal training or informally from other workers • learning new skills and techniques to adjust to production or equipment changes • managing own learning to ensure currency, for example, by attending technical workshops or through internet research
Technology	<ul style="list-style-type: none"> • using technology, such as workplace machinery, computers and testing equipment • demonstrating skilled use of workplace technology • applying OH&S requirements when using technology

Packaging Rules

Packaging Rules

Complete fifteen units of competency in total.

- complete all twelve core units
- complete three elective units.

Qualification structure

Core units			
MTMCOR201A	Maintain personal equipment	MTMP3003A	Handle animals humanely while conducting ante-mortem inspection
MTMCOR202A	Apply hygiene and sanitation practices	MTMP3071C	Perform ante-mortem inspection and make disposition
MTMCOR203B	Comply with Quality Assurance and HACCP requirements	MTMP3072C	Perform post-mortem inspection and make disposition
MTMCOR204A	Follow safe work policies and procedures	MTMP3073B	Implement food safety program
MTMCOR205A	Communicate in the workplace	MTMP408A	Inspect transportation containers/vehicles
MTMCOR206A	Overview the meat industry	MTMPSR203A	Sharpen knives
Elective units			
MTMP3042C	Prepare head for inspection	MTMP412A	Inspect poultry
MTMP3046A	Prepare and present viscera for inspection	MTMP413A	Inspect ratites
MTMP3074B	Perform carcass Meat Hygiene Assessment	MTMP3004A	Assess effective stunning and bleeding
MTMP3075B	Perform process monitoring for Meat Hygiene Assessment	MTMPS415A	Conduct an internal audit of a documented program
MTMP3076B	Perform boning room Meat Hygiene Assessment	BSBFLM312C	Contribute to team effectiveness
MTMP3077B	Perform offal Meat	MSL904001A	Perform standard calibrations

	Hygiene Assessment	
MTMP403B	Oversee plant compliance with the Australian Standards for meat processing	MSL922001A Record and present data
MTMP411B	Inspect wild game meat	MSL954001A Obtain representative samples in accordance with sampling plan

Units with prerequisite units

Units with prerequisite units

The following units from this qualification contain prerequisite units.

Unit	Prerequisite
MTMP3071C Perform ante-mortem inspection and make disposition	MTMP3003A Handle animals humanely while conducting ante-mortem inspection
MTMP3072C Perform post-mortem inspection and make disposition	MTMPSR203A Sharpen knives
MTMP3042C Prepare head for inspection	MTMPSR203A Sharpen knives
MTMP3046A Prepare and present viscera for inspection	MTMPSR203A Sharpen knives
MTMP3074B Perform carcass Meat Hygiene Assessment	MTMPSR203A Sharpen knives