



Australian Government

Department of Education, Employment and Workplace Relations

MTM40211 Certificate IV in Meat Processing (Meat Safety)

Release: 1

MTM40211 Certificate IV in Meat Processing (Meat Safety)

Modification History

Not Applicable

Description

This qualification covers work activities undertaken by meat inspectors in meat processing enterprises, usually at export processing plants. 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.

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 successful completion of MTM30307 or MTM30311 Certificate III in Meat Processing (Meat Safety)
- by direct entry without prior meat processing skills or knowledge
- 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 Meat Processing qualification at Level IV, with credit for applicable units successfully completed
- approved Skill Sets to gain expertise in specific skilled job roles
- MTM50111 Diploma of Meat Processing
- MTM5211 Diploma of Meat Processing (Meat Retailing).
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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 interpreting worker issues or management concerns • speaking clearly and directly with other personnel, such as workers, management and customers • 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, such as graphing, calculation and prediction • sharing information with managers 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 or implement corrective action • using numeracy skills, such as calculation, prediction and graphing, to resolve problems • 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 processes or introduction of new equipment • translating ideas into action, for example contributing to the revision of a work instruction or Standard Operating Procedure

EMPLOYABILITY SKILLS QUALIFICATION SUMMARY	
	<ul style="list-style-type: none"> generating a range of options in response to workplace issues, for example, suggesting a range of alternatives for addressing food safety issues
Planning and organising	<ul style="list-style-type: none"> collecting, analysing and organising information, such as HACCP reports and testing results using basic business processes for planning and organising, for example, preparation of on-plant audits taking initiative and making decisions within workplace role for determining corrective actions managing time and priorities, such as meeting report deadlines and completing audit processes
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 legislation or food safety standards learning in a range of settings, such as through formal training or informally from other workers learning new skills and techniques, for example, Refrigeration Index 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 twenty-eight units of competency in total.

- complete all sixteen core units of competency
- complete a minimum of three units from Group A
- complete a minimum of five units from Group B.

Qualification structure

Core units	
MTMCOR201 Maintain personal equipment A	MTMCOR403A Participate in OH&S risk control process

MTMCOR202 A	Apply hygiene and sanitation practices	MTMCOR404A	Facilitate hygiene and sanitation performance
MTMCOR203 A	Apply Quality Assurance practices	MTMP3003A	Handle animals humanely while conducting ante-mortem inspection
MTMCOR204 A	Follow safe work policies and procedures	MTMP3071C	Perform ante-mortem inspection and make disposition
MTMCOR205 A	Communicate in the workplace	MTMP3072C	Perform post-mortem inspection and make disposition
MTMCOR206 A	Overview the meat industry	MTMP3073B	Implement food safety program
MTMCOR401 C	Manage own work performance	MTMP408A	Inspect transportation container/vehicle
MTMCOR402 C	Facilitate Quality Assurance process	MTMPSR203A	Sharpen knives
Elective units			
Group A			
MTMP3042C	Prepare head for inspection	MTMP3077B	Perform offal Meat Hygiene Assessment
MTMP3046A	Prepare and present viscera for inspection	BSBFLM312C	Contribute to team effectiveness
MTMP3074B	Perform carcass Meat Hygiene Assessment	MSL904001A	Perform standard calibrations
MTMP3075B	Perform process monitoring for Meat Hygiene Assessment	MSL922001A	Record and present data
MTMP3076B	Perform boning room Meat Hygiene Assessment	MSL954001A	Obtain representative samples in accordance with sampling plan
Group B			
MTMP401B	Utilise refrigeration index	MTMPS414B	Monitor and overview the production of Uncooked Comminuted Fermented Meat (UCFM)
MTMP402B	Implement a Meat Hygiene Assessment program	MTMPS415A	Conduct an internal audit of a documented program

MTMP403B	Oversee plant compliance with the Australian Standards for meat processing	MTMPS418A	Oversee export requirements
MTMP409A	Maintain abattoir design and construction standards	MTMPSR405C	Build productive and effective workplace relationships
MTMP410A	Oversee humane handling of animals	MTMPSR413A	Participate in ongoing development and implementation of a HACCP and Quality Assurance system
MTMP411A	Inspect game meat	MTMPSR414A	Establish sampling program
MTMP412A	Inspect poultry	FDFAU4001A	Assess compliance with food safety programs
MTMP413A	Inspect ratites	FDFAU4003A	Conduct food safety audits
MTMPS411C	Monitor meat preservation process	FDFAU4002A	Communicate and negotiate to conduct food safety audits
MTMPS412C	Monitor and overview the production of processed meats and smallgoods	PSPREG412A	Gather and manage evidence

Units with prerequisite units

Units with prerequisite units

The following units from this qualification contain prerequisite units.

Unit	Prerequisite
MTMCOR401C Manage own work performance	MTMCOR205A Communicate in the workplace
MTMCOR403A Participate in OH&S risk control process	MTMCOR204A Follow safe work policies and procedures
MTMCOR402C Facilitate Quality Assurance process	MTMCOR203A Apply Quality Assurance practices
MTMCOR404A Facilitate hygiene and sanitation performance	MTMCOR202A Apply hygiene and sanitation practices
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
MTMP3046B Prepare and present offal for inspection	MTMPSR203A Sharpen knives
MTMP3074B Perform carcass Meat Hygiene Assessment	MTMPSR203A Sharpen knives
MTMPS4148B Monitor and overview the production of Uncooked Comminuted Fermented Meat (UFCM)	MTMCOR202A Apply hygiene and sanitation practices MTMCOR403A Participate in OH&S risk control process