



Australian Government

Department of Education, Employment and Workplace Relations

MTM60111 Advanced Diploma of Meat Processing

Release: 2

MTM60111 Advanced Diploma of Meat Processing

Modification History

| Release | TP Version | Comments |
|---------|------------|--|
| 2 | MTM11v3 | Updated equivalent imported Unit <i>SIRXCLM002A Manage store facilities</i> to <i>SIRXCLM402 Manage store facilities</i> |
| 1 | MTM11v1 | Initial release |

Description

The qualification is for people who are in a management position and who seek to move into senior positions within their own enterprise or in related industry organisations. People who enter this qualification will usually have substantial experience in a meat industry sector, and will be seeking to improve their business expertise and experience, and broader knowledge and understanding of the industry.

People who are considering undertaking this qualification need to be aware that it requires extensive reading, research capability, writing of assignments and project work.

The MTM60111 Advanced Diploma of Meat Processing is designed for people who are already employed in the industry and who have the opportunity to draw upon workplace experiences and to carry out assignments and projects in the workplace.

Job roles

Job role titles covered by this qualification may include:

- plant manager
- project officer
- peak organisation representative.
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Pathways Information

Pathways into the qualification

Pathways into the qualification may be:

- completion of a Diploma of Meat Processing
- completion of a Bachelor degree
- 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 Diploma or Advanced Diploma qualification in a related industry area
- a Graduate Certificate/Diploma in Agribusiness
- a post-graduate qualification.
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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

Entry requirements

The following units must be completed prior to commencement of this qualification:

- MTMCOR403A Participate in OH&S risk control process

- MTMCOR401C Manage own work performance
- MTMCOR404A Facilitate hygiene and sanitation performance
- MTMCOR402C Facilitate Quality Assurance process
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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 interpreting worker issues, management, industry or customer concerns • speaking clearly and directly with other personnel, such as workers, management, regulators and customers • reading and interpreting workplace documentation, such as industry research outcomes, contracts, legislation and regulation • preparing written documentation, such as reports, market estimates and business proposals • using mathematical skills for purposes, such as budgeting and production estimates • sharing information with co-workers, managers, customers and regulatory authorities • applying negotiation, persuasion and assertiveness skills when working with staff, customers or suppliers, during planning and addressing enterprise issues |
| Teamwork | <ul style="list-style-type: none"> • working effectively as an individual as well as in a work team • working effectively with colleagues from diverse backgrounds • applying own technical and managerial knowledge to assist other members of the work team • using teamwork skills in a range of situations, such as when addressing industry-wide issues, for example, labour shortages • identifying and utilising the strengths of other team members, such as specialised technical knowledge • providing coaching and mentoring support to colleagues |
| Problem solving | <ul style="list-style-type: none"> • developing practical and creative solutions to workplace |

EMPLOYABILITY SKILLS QUALIFICATION SUMMARY

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| | <p>problems, such as issues of supply and production</p> <ul style="list-style-type: none">• showing independence and initiative in identifying problems, for example, identifying the potential impact of the establishment of a new competitor• working with a team to resolve a problem, for example, a disease outbreak• testing assumptions and taking context into account, for example, testing the impact of a supply problem on capacity to meet customer commitments• using numeracy skills, such as calculation, estimation, and budget forecasting, to resolve problems• listening and resolving concerns in relation to workplace issues, for example, outcomes of a customer audit |
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EMPLOYABILITY SKILLS QUALIFICATION SUMMARY

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| Initiative and enterprise | <ul style="list-style-type: none"> • adapting to new situations, such as changes to customer specifications or introduction of new equipment • translating ideas into action, for example, introducing and trialling automated equipment • being creative and innovative in identifying opportunities and creating solutions, for example, seeking funding support for a proposal or assessing the viability of new technology • identifying opportunities that might not be obvious to others, for example, a change of supplier to achieve cost savings • developing a strategic, creative, long-term vision through research of the economic and political environment impacting the industry |
| Planning and organising | <ul style="list-style-type: none"> • collecting, analysing and organising information, such as peak body strategic plans, market forecasts and technical publications • using business processes for planning and organising for developing business plans • taking initiative and making decisions within workplace role, for example, setting production levels • participating in continuous improvement processes, such as the enterprise Quality Assurance system • determining and applying resources, such as financial, human and physical resources • managing time and priorities, such as meeting customer deadlines • adjusting resource allocation to cope with contingencies, for example, loss of a customer contract, production delays or staff shortages |
| Self-management | <ul style="list-style-type: none"> • having and articulating own ideas and vision, for example, when undertaking company business planning processes • monitoring and evaluating own performance to ensure company requirements are addressed • taking responsibility for work outcomes of self and others within area of responsibility |
| Learning | <ul style="list-style-type: none"> • being receptive to learning new ideas and techniques, such as changed legislation, food safety measures or product specifications • learning in a range of settings, such as through formal training, independent research or informally from colleagues • learning new skills and techniques to adjust to industry or customer changes • managing own learning to ensure currency, for example, by attending technical workshops or through internet research • applying a range of learning approaches appropriate to |

EMPLOYABILITY SKILLS QUALIFICATION SUMMARY

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| | <p>individual and situational requirements</p> <ul style="list-style-type: none">• contributing to the learning of others through support of professional development and informal learning processes |
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EMPLOYABILITY SKILLS QUALIFICATION SUMMARY

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| Technology | <ul style="list-style-type: none"> • using technology, such as computers, software packages and testing equipment • demonstrating skilled use of workplace technology • applying OH&S requirements when using technology • adapting to new technology requirements, such as new software • applying technology as a management tool, for example, running production reports or using spreadsheets |
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Packaging Rules**Packaging Rules**

Complete a total of ten units of competency.

- a minimum of five units must be selected from Group A
- a minimum of three units must be selected from Group B.

Two of the elective units can be selected from a relevant Diploma or Advanced Diploma from this Training Package or any other Training Package or accredited course. Selected units must be relevant to meat industry and must not duplicate units already contained within the qualification.

Qualification requirements

| Group A - Elective units | | | |
|---------------------------------|--|----------------|--|
| MTMPS5603 C | Develop, manage and maintain quality systems | BSBCOM50 1B | Identify and interpret compliance requirements |
| MTMPS5604 C | Manage maintenance systems | BSBFIM501 A | Manage budgets and financial plan |
| MTMPS5605 C | Manage utilities and energy | BSBMGT60 5B | Provide leadership across the orga |
| MTMPS5607 C | Manage and improve meat industry plant operations | BSBMGT61 7A | Develop and implement a business |
| MTMPS5608 C | Manage environmental impacts of meat processing operations | BSBMKG50 2B | Establish and adjust the marketing |
| MTMPS5609 C | Manage, maintain and continuously improve OH&S plans and systems | MSL916005 A | Manage complex projects |
| MTMPS5610 | Manage transportation of meat, meat | SIRXCLM40 | Manage store facilities |

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| C | products and meat by-products | 2 | |
| MTMPSR560 1C | Design and manage the food safety system | SIRXMGT0 05A | Set strategic plans |
| MTMPSR560 4C | Manage new product/process development | SIRXMGT0 06A | Initiate and implement change |
| MTMR501A | Develop and assess a meat retailing business opportunity | | |
| Group B - Elective units | | | |
| MTMPSR601 A | Benchmark to manage/improve enterprise performance | MTMPSR60 7A | Analyse and develop enterprise new opportunities |
| MTMPSR602 A | Monitor and manage organisational legal responsibilities | MTMPSR60 8A | Establish new markets |
| MTMPSR603 A | Manage meat processing systems to maintain and improve product quality | BSBDIV601 A | Develop and implement diversity |
| MTMPSR604 A | Manage effective operation of meat enterprise cold chain and refrigeration systems | BSBFIM601 A | Manage finances |
| MTMPSR606 A | Assess and purchase livestock | | |