

# MTMSS00052 Produce Cooked Meat Products Skill Set

Release: 1



#### MTMSS00052 Produce Cooked Meat Products Skill Set

#### **Modification History**

Release	TP Version	Comments
1	MTM11v4	Initial release

#### **Description**

Not applicable.

#### **Pathways Information**

The units of competency comprising the Produce Cooked Meat Products Skill Set are drawn from AQF levels II, III and IV in the meat processing qualifications, and can be counted towards these qualifications where this is in accordance with the qualification requirements.

#### Licensing/Regulatory Information

No occupational licensing, legislative, regulatory or certification requirements apply to this Skill Set.

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### **Skill Set Requirements**

Unit Code	Unit Title
MTMCOR202A	Apply hygiene and sanitation practices
MTMCOR404A	Facilitate hygiene and sanitation performance
MTMPS412C	Monitor and overview the production of processed meat and smallgoods
MTMPSR413A	Participate in ongoing development and implementation of a HACCP and Quality Assurance system
MTMR322A	Collect and prepare standard samples
MTMS213B	Slice product using simple machinery
MTMS301B	Cook, steam and cool product
MTMSR215A	Package meat and smallgoods for retail sale

## **Target Group**

This Skill Set is for meat retailers who wish to include cooked meat products with their existing product range.

## Suggested words for Statement of Attainment

This Skill Set from the MTM11 Australian Meat Industry Training Package meets the industry requirements for the inclusion of cooked meat products in a meat retailing product range.

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