



**Australian Government**

# **MTM30211 Certificate III in Meat Processing (Food Services)**

**Release: 2**

## MTM30211 Certificate III in Meat Processing (Food Services)

### 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 meat enterprises which undertake specialised services, such as preparing specialty meat cuts, gourmet meat, bulk value-added products, providing meat preparation customer service, and so on.

The MTM30211 Certificate III in Meat Processing (Food Services) is a highly flexible qualification enabling selections to be made from a wide range of units.

This qualification is **not suitable** for inclusion as a VET in Schools program.

### Job roles

Job role titles covered by this qualification may include:

- further processing packer/team leader
- co-products experienced workers/team leader
- supermarket deli manager
- meat processing production machinery operator
- specialised boning operator.
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## Pathways Information

### Pathways into the qualification

Pathways into the qualification may be:

- after completion of a Certificate II in Meat Processing qualification
- by 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

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 and customers</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 or customers from another country</li> <li>applying own knowledge to assist other members of the work team</li> </ul>
Problem solving	<ul style="list-style-type: none"> <li>solving problems individually or in teams, for example, developing solutions to OH&amp;S issues</li> </ul>
Initiative and enterprise	<ul style="list-style-type: none"> <li>adapting to new situations, such as introduction of new products or equipment</li> </ul>
Planning and organising	<ul style="list-style-type: none"> <li>using basic business systems for planning and organising, for example, work instructions or Standard Operating Procedures</li> <li>managing time and priorities, such as work times and customer orders</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> </ul>
Technology	<ul style="list-style-type: none"> <li>using technology, such as point of sale technology</li> <li>demonstrating skill when using workplace technology, such as knives</li> <li>applying OH&amp;S requirements when using technology</li> </ul>

## Packaging Rules

### Packaging Rules

Complete twelve units of competency in total.

- complete all six core units of competency
- complete six elective units of competency.

The six elective units can be selected from a Certificate III qualification from the Abattoirs, Smallgoods, Meat Retailing and/or Food Processing sectors.

Units selected from the Abattoirs sector must be worth four or more points. If units of fewer than four points are selected, then additional units can be added to make up the points value.

Two units can be selected from another Training Package or accredited course. The units selected must be relevant to the identified job role and must not replicate units already selected.

### Qualification structure

Core units	
MTMCOR201A Maintain personal equipment	MTMCOR204A Follow safe work policies and procedures
MTMCOR202A Apply hygiene and sanitation practices	MTMCOR205A Communicate in the workplace
MTMCOR203B Comply with Quality Assurance and HACCP requirements	MTMCOR206A Overview the meat industry
Elective units	
Meat Processing (Abattoirs sector) packaged at AQF 3	
AND/OR	
Meat Processing (Meat Retailing) packaged at AQF 3	
AND/OR	
Meat Processing (Smallgoods) packaged at AQF 3	
AND/OR	
Food Processing packaged at AQF 3	

