



**Australian Government**

# **MTM30411 Certificate III in Meat Processing (Rendering)**

**Release 3**

## MTM30411 Certificate III in Meat Processing (Rendering)

### Modification History

Release	TP Version	Comments
3	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>
2	MTM11v3	Added Elective Unit <i>MSAPMSUP172A Identify and minimise environmental hazards</i>
1	MTM11v1	Initial release

## Description

This qualification covers work activities undertaken by workers in rendering plants. It 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:

- renderer/by-products operator.
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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 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)
- 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.

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</li> <li>• reading and interpreting workplace documentation, such as work instructions, Standard Operating Procedures and Material Safety Data Sheets (MSDS)</li> <li>• using mathematical skills, such as time, weights and temperature</li> <li>• sharing information with other workers, especially during changeover processes</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 from another country</li> <li>• applying own knowledge to assist other members of the work team</li> <li>• using teamwork skills in a range of situations, such as assisting others to meet production schedules</li> </ul>
Problem solving	<ul style="list-style-type: none"> <li>• solving problems, for example, reporting malfunctioning equipment, to ensure that the problem is appropriately addressed</li> <li>• showing independence and initiative in identifying problems, for example, the need to revise and update a work instruction</li> </ul>
Initiative and enterprise	<ul style="list-style-type: none"> <li>• adapting to new situations, such as changes to chemicals or introduction of new equipment</li> </ul>
Planning and organising	<ul style="list-style-type: none"> <li>• managing time and priorities, such as work times and meeting production schedules</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>• learning in a range of settings, such as through formal training or informally from other workers</li> <li>• learning new skills and techniques to adjust to production or equipment changes</li> </ul>

**EMPLOYABILITY SKILLS QUALIFICATION SUMMARY**

Technology	<ul style="list-style-type: none"><li>• using technology, such as workplace machinery</li><li>• demonstrating skilled use of workplace technology, for example, a tallow press</li><li>• applying OH&amp;S requirements when using technology</li></ul>
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## Packaging Rules

### Packaging Rules

- complete all six core units of competency
- complete a minimum of four elective units of competency to the minimum value of thirty points.

A maximum of three units can be selected from other Certificate III qualifications in this Training Package, or from another Training Package or accredited course. Units selected must be relevant to the identified rendering job role and must not duplicate units already contained within the qualification. Units selected will be worth 2 points.

### Qualification structure

Core units					
MTMCOR201A	Maintain personal equipment	2	MTMCOR204A	Follow safe work policies and procedures	4
MTMCOR202A	Apply hygiene and sanitation practices	4	MTMCOR205A	Communicate in the workplace	4
MTMCOR203B	Comply with Quality Assurance and HACCP requirements	4	MTMCOR206A	Overview the meat industry	2
Elective units					
MTMP3081C	Operate batch cooker	8	MTMP3087C	Operate blood processing plant	6
MTMP3082C	Operate continuous cooker	7	MTMP3088C	Produce rendered products hygienically	6
MTMP3083C	Operate press	5	MTMP3089C	Render edible products	2
MTMP3084C	Operate wet rendering process	10	MTMP3090B	Implement a Quality Assurance program for rendering plant	4
MTMP3085C	Monitor boiler operations	4	MSAPMSUP172A	Identify and minimise environmental hazards	2
MTMP3086C	Operate tallow processing plant	6			