



Australian Government

MTM30511 Certificate III in Meat Processing (Slaughtering)

Release: 4

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Modification History

Release	TP Version	Comments
4	MTM11v3.1	Added elective unit <i>MTMP3046A Prepare and present viscera for inspection</i> Name change to core unit: <i>MTMCOR203A Apply Quality Assurance practices</i> is now <i>MTMCOR203B Comply with Quality Assurance and HACCP requirements</i>
3	MTM11v3	Minor typographical correction
2	MTM11v2	Added <i>MTMP3004A Assess effective stunning and bleeding</i> as an Elective Unit <i>MTMP3001C Knock and stun animal</i> updated to <i>MTMP3001D Stun animal</i> <i>MTMP3039C Eviscerate game shot carcase</i> updated to <i>MTMP3039D Eviscerate wild game field shot carcase</i>
1	MTM11v1	Initial release

Description

This qualification covers work activities undertaken by workers undertaking slaughtering duties in abattoirs. 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:

- slaughter and dressing operations.
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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.

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 carrying out instructions speaking clearly and directly with other personnel sharing information with other workers, especially during changeover processes
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 knowledge to assist other members of the work team using teamwork skills in a range of situations, such as assisting others to meet production schedules
Problem solving	<ul style="list-style-type: none"> solving problems, either individually or in teams, for example, reporting malfunctioning equipment to ensure that the problem is appropriately addressed
Initiative and enterprise	<ul style="list-style-type: none"> adapting to new situations, such as change of species or introduction of new equipment
Planning and organising	<ul style="list-style-type: none"> managing time and priorities, such as work times and meeting production schedules
Self-management	<ul style="list-style-type: none"> monitoring and evaluating own performance to ensure team and production requirements are met efficiently taking responsibility for own work output
Learning	<ul style="list-style-type: none"> learning in a range of settings, such as through formal training or informally from other workers learning new skills and techniques to adjust to production or equipment changes
Technology	<ul style="list-style-type: none"> using technology, such as workplace machinery demonstrating skilled use of workplace technology, such as knives applying OH&S requirements when using technology

Packaging Rules

Packaging Rules

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

A maximum of two 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 slaughtering 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
MTMPSR203A	Sharpen knives	4	
Elective units			
Slaughter floor operations			
MTMP3001D	Stun animal	4	MTMP3002C Stick and bleed animal 4
MTMP3004A	Assess effective stunning and bleeding	2	
Seal digestive tract			
MTMP3006C	Rod weasand	2	MTMP3008C Ring bung 4
MTMP3007C	Seal weasand	1	MTMP3009C Seal bung 2
Perform opening cuts			
MTMP3010A	Split carcass	4	MTMP3033C Operate hide puller 6
MTMP3015A	Bone neck	3	MTMP3034C Remove pelt manually 6

MTMP3016B	Perform 'Y' cut	2	MTMP3036C	Bed dress carcase	16
MTMP3017A	Skin head	4	MTMP3037C	Eviscerate animal carcase	8
MTMP3021C	Explain opening cuts*	1	MTMP3038C	Operate brisket cutter/saw	4
MTMP3022C	Perform flanking cuts	6	MTMP3039D	Eviscerate wild game field shot carcase	4
MTMP3023C	Perform brisket cuts	4	MTMP3041C	Backdown pig carcase	2
MTMP3024C	Perform rumping cuts	4	MTMP3042C	Prepare head for inspection	4
MTMP3025C	Perform rosette cuts	4	MTMP3043B	Operate air knife	2
MTMP3026C	Perform midline cuts	4	MTMP3044B	Drop sock and pull shoulder pelt	3
MTMP3031C	Scald and de-hair carcase	4	MTMP3045B	Undertake retain rail	2
MTMP3032C	Operate pelt puller	4	MTMP3046A	Prepare and present viscera for inspection	2

Perform legging

MTMP3011C	Overview legging operation*	1	MTMP3013C	Make second leg opening cuts	3
MTMP3012C	Make first leg opening cuts	4	MTMP3014C	Perform legging on small stock	4

* Units marked with an asterisk (*) must be undertaken with at least one other unit from the same section.

Units with prerequisite units

Units with prerequisite units

The following units from this qualification contain prerequisite units.

Unit	Prerequisite unit
MTMP3002C Stick and bleed animal	MTMPSR203A Sharpen knives
MTMP3007C Seal weasand	MTMPSR203A Sharpen knives

Unit	Prerequisite unit
MTMP3008C Ring bung	MTMPSR203A Sharpen knives
MTMP3015A Bone neck	MTMPSR203A Sharpen knives
MTMP3016B Perform 'Y' cut	MTMPSR203A Sharpen knives
MTMP3017A Skin head	MTMPSR203A Sharpen knives
MTMP3021C Explain opening cuts	MTMPSR203A Sharpen knives or MTMP3043B Operate air knife
MTMP3022C Perform flanking cuts	MTMPSR203A Sharpen knives
MTMP3023C Perform brisket cuts	MTMPSR203A Sharpen knives MTMP3021C Explain opening cuts
MTMP3024C Perform rumping cuts	MTMPSR203A Sharpen knives MTMP3021C Explain opening cuts
MTMP3025C Perform rosette cuts	MTMPSR203A Sharpen knives MTMP3021C Explain opening cuts
MTMP3026C Perform midline cuts	MTMPSR203A Sharpen knives MTMP3021C Explain opening cuts
MTMP3039C Eviscerate game shot carcass	MTMPSR203A Sharpen knives
MTMP3031C Scald and de-hair carcass	MTMPSR203A Sharpen knives
MTMP3033C Operate hide puller	MTMPSR203A Sharpen knives or MTMP3043B Operate air knife
MTMP3034C Remove pelt manually	MTMPSR203A Sharpen knives
MTMP3036C Bed dress carcass	MTMPSR203A Sharpen knives
MTMP3037C Eviscerate animal carcass	MTMPSR203A Sharpen knives
MTMP3041C Backdown pig carcass	MTMPSR203A Sharpen knives

Unit	Prerequisite unit
MTMP3042C Prepare head for inspection	MTMPSR203A Sharpen knives
MTMP3044B Drop sock and pull shoulder pelt	MTMPSR203A Sharpen knives
MTMP3045B Undertake retain rail	MTMPSR203A Sharpen knives
MTMP3012C Make first leg opening cuts	MTMPSR203A Sharpen knives MTMP3011C Overview legging operation
MTMP3013B Make second leg opening cuts	MTMPSR203A Sharpen knives MTMP3011C Overview legging operation
MTMP3014C Perform legging on small stock	MTMPSR203A Sharpen knives MTMP3011C Overview legging operation