



Australian Government

MTMSS00012 Cooked and Processed Meats for Meat Retail Product Range Skill Set

Release: 1

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Modification History

Release	TP Version	Comments
1	MTM11v4	Initial release

Description

Not applicable.

Pathways Information

The units of competency comprising the Cooked and Processed Meats for Meat Retail Product Range 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.

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
MTMSR215A	Package meat and smallgoods for retail sale

Target Group

This Skill Set is for meat retailers who wish to include cooked and/or processed meats 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 or processed meats in a meat retailing product range.