



Australian Government

MTMSS00034 Meat Hygiene Assessment (Carton Meat) Skill Set

Release: 3

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Modification History

Release	TP Version	Comments
3	MTM11v3.1	Name change to unit: <i>MTMCOR203A Apply Quality Assurance practices</i> is now <i>MTMCOR203B Comply with Quality Assurance and HACCP requirements</i>
2	MTM11v3	Replaced missing information in Skill Set Requirements
1	MTM11v1.1	Initial release

Description

Not applicable.

Pathways Information

The Units of Competency comprising the Meat Hygiene Assessment (Boning Room) Skill Set are drawn from AQF levels II, III and IV in the Qualifications, and can be counted towards other Qualifications where this is in accordance with the Qualification requirements.

Licensing/Regulatory Information

Not applicable.

Skill Set Requirements

Units	MTMCOR202A Apply hygiene and sanitation practices MTMCOR203B Comply with Quality Assurance and HACCP requirements MTMP3076B Perform boning room Meat Hygiene Assessment
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Target Group

Typically the Meat Hygiene Assessment data is gathered by a company QA or regulatory officer who assesses carton meat for contamination.

Suggested words for Statement of Attainment

This Skill Set from the MTM11 Australian Meat Industry Training Package meets the industry requirements for conducting carton meat product Meat Hygiene Assessment in a meat processing plant.

Custom Content Section

Not applicable.