



Australian Government

MTMSS00039 Meat Packer (Boning Room) Skill Set

Release: 2

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Modification History

Release	TP Version	Comments
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 Packer (Boning Room) Skill Set are drawn from AQF level II 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 MTMCOR204A Follow safe work policies and procedures MTMP2071C Inspect meat for defects MTMP2074C Identify cuts and specifications MTMP2075C Pack meat products
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Target Group

Typically the trainee is a company employee who is engaged in the handling and packing of meat products in a meat processing boning room.

Suggested words for Statement of Attainment

This Skill Set from the MTM11 Australian Meat Industry Training Package meets the industry requirements for the handling and packing of meat products at a meat processing boning room

Custom Content Section

Not applicable.