



Australian Government

MTMSS00045 Meat Processing Core Skill Set

Release: 2

MTMSS00045 Meat Processing Core Skill Set

Modification History

Release	TP Version	Comments
2	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>
1	MTM11v3	Initial release

Description

Not applicable.

Pathways Information

The Units of Competency comprising the MTM11 Meat Processing Core Skill Set are core Units for most AQF level II and III Qualifications, and can be counted towards these Qualifications where this is in accordance with the Qualification requirements.

Licensing/Regulatory Information

Readers should ensure that they have also read the part of the Training Package that outlines licensing and regulatory requirements.

Skill Set Requirements

Units	MTMCOR201A Maintain personal equipment MTMCOR202A Apply hygiene and sanitation practices MTMCOR203B Comply with Quality Assurance and HACCP requirements MTMCOR204A Follow safe work policies and procedures MTMCOR205A Communicate in the workplace MTMCOR206A Overview the meat industry
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Target Group

Typically the trainee is an enterprise employee who is new to the industry or the enterprise.

Suggested words for Statement of Attainment

This Skill Set from the MTM11 Australian Meat Industry Training Package meets the industry requirements for core operator skills to work in a meat processing enterprise.

Custom Content Section

Not applicable.