

Meat Processing (Abattoirs)

BOS course name	Pattern of study	BOS course number	Schools Online entry advice
Meat Processing (Abattoirs) (240 hours)	2 units x 2 years	54600	Enter this course number in both Preliminary (Year 11) and HSC (Year 12)

AQF VET qualification	Certificate II in Meat Processing (Abattoirs) MTM20107
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Minimum work placement	For school-based trainees mandatory work placement requirements are met through the on-the-job training component of the school-based traineeship.
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Exclusions	Meat Processing (Meat Retailing) (locally-designed TAFE NSW delivered VET courses)
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HSC unit credit and course requirements

HSC unit credit for VET courses can be accredited to the Preliminary and/or HSC pattern of study.

Meat Processing (Abattoirs) (240 indicative hours)

- accredited for a total of 4 units at the Preliminary and/or HSC level
- attempt all compulsory units of competency and elective units of competency to a minimum of 100 HSC indicative hours (and at least 20 points – see qualification packaging rules).

For a course to count towards the HSC program of study students must satisfy the course completion criteria as required by the Board of Studies. Refer to Section 8.4 of the *Assessment, Certification and Examination (ACE) Manual*.

The pattern of study entered (for example 2 units x 2 years) should reflect the delivery of the course over successive years. Students will be credentialled for the HSC unit credit entered each calendar year provided they have satisfactorily completed the course requirements for that calendar year as determined by the school/RTO.

Access including access by students in Stage 5

This course is available to students who are participating in an approved school-based traineeship training contract.

In certain circumstances students in Stage 5 may access this Stage 6 VET course while also completing the requirements for the award of the School Certificate. Further information is available on the Board of Studies website at www.boardofstudies.nsw.edu.au/voc_ed/stage-5.html

Course content

Unit code	Unit title	Unit-specific prerequisite	Certificate II in Meat Processing (Abattoirs)	Point value	HSC indicative hours of credit
COMPULSORY Attempt ALL units of competency					
MTMMP1C	Maintain personal equipment	nil	compulsory	–	20
MTMMP2C	Apply hygiene and sanitation practices	nil	compulsory	–	30
MTMMP3C	Apply quality assurance practices	nil	compulsory	–	30
MTMMP4C	Follow safe work policies and procedures	nil	compulsory	–	20
MTMMP5C	Communicate in the workplace	nil	compulsory	–	20
MTMMP6C	Overview the meat industry	nil	compulsory	–	20
Total HSC indicative hours for compulsory units of competency					140
ELECTIVE Attempt units to a minimum of <u>100</u> HSC indicative hours					
MTMMP11C	Sharpen knives	nil	technical	4	25
MTMP2054B	Inspect hindquarter and remove contamination	MTMMP11C	technical	2	15
MTMP2055B	Inspect forequarter and remove contamination	MTMMP11C	technical	2	15
MTMP2057A	Remove spinal cord	MTMMP11C	technical	2	15
MTMP2062B	Weigh carcass	nil	technical	2	10
MTMP2071B	Inspect meat for defects	nil	technical	4	20
MTMP2074B	Identify cuts and specifications	nil	technical	6	25
MTMP2075B	Pack meat products	nil	technical	6	25
MTMPS201B	Clean work area during operations	nil	technical	4	10
Total HSC indicative hours					240

AQF VET qualification

To attain Certificate II in Meat Processing (Abattoirs) (MTM20107) students must achieve:

- a) 6 core units of competency
- b) technical units of competency to the value of 20 points.