

Meat Processing

| BOS course name | Pattern of study | BOS course number | Schools Online entry advice |
|--------------------------------|-------------------|-------------------|--|
| Meat Processing (480 hours) | 3 units x 2 years | 43725 | Enter this course number for both Preliminary (Year 11) and HSC (Year 12) |
| | and | | |
| | 2 units x 1 year | 43720 | Enter this course number for either Preliminary (Year 11) or HSC (Year 12) depending on pattern of study |

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| TAFE course name | Meat Processing (Meat Retailing) | TAFE course number | 3084 |
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| AQF VET qualification | Certificate II in Meat Processing (Meat Retailing) (MTM20307) |
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| Minimum work placement | Mandatory work placement requirements are met by the on-the-job training component of the school-based traineeship. |
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| Exclusions | none |
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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 (480 indicative hours)

- accredited for a total of 8 units at the Preliminary and/or HSC level
- attempt all compulsory units of competency and one elective unit of competency.

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*.

Access including access by students in Stage 5

This course is for students undertaking a school-based traineeship.

In certain circumstances students in Stage 5 may access a 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 | Compulsory or elective for AQF VET qualification | HSC indicative hours of credit |
|--|--|----------------------------|--|--------------------------------|
| COMPULSORY Attempt ALL units of competency | | | | |
| FDFCORBM2A | Use basic mathematical concepts | nil | Cert I compulsory core | 20 |
| HLTFA301B | Apply first aid | nil | Cert I compulsory technical | 20 |
| MTMMP1C | Maintain personal equipment | nil | Cert I compulsory technical | 20 |
| MTMMP2C | Apply hygiene and sanitation practices | nil | Cert I compulsory core | 30 |
| MTMMP3C | Apply quality assurance practices | nil | Cert II compulsory technical | 30 |
| MTMMP4C | Follow safe work policies and procedures | nil | Cert I compulsory core | 20 |
| MTMMP5C | Communicate in the workplace | nil | Cert I compulsory core | 20 |
| MTMMP6C | Overview the meat industry | nil | Cert I compulsory core | 20 |
| MTMMP11C | Sharpen knives | nil | Cert I compulsory technical | 25 |
| MTMPR201B | Prepare and operate bandsaw | nil | Cert II compulsory technical | 10 |
| MTMR101B | Identify species and meat cuts | nil | Cert I compulsory technical | 10 |
| MTMR102B | Trim meat for further processing | MTMMP11C | Cert I compulsory technical | 5 |
| MTMR103B | Store meat product | nil | Cert I compulsory technical | 10 |
| MTMR104B | Prepare minced meat and minced meat products | MTMMP11C | Cert I compulsory technical | 15 |
| MTMR106B | Provide service to customers | nil | Cert I compulsory technical | 15 |
| MTMR201B | Break and cut product using a bandsaw | MTMPR201B | Cert I compulsory technical | 10 |

| Unit code | Unit title | Unit-specific prerequisite | Compulsory or elective for AQF VET qualification | HSC indicative hours of credit |
|-----------|--|----------------------------|--|--------------------------------|
| MTMR202B | Provide advice on cooking and storage of meat products | MTMR106B | Cert II compulsory technical | 5 |
| MTMR203B | Select, weigh and package meat for sale | nil | Cert I compulsory technical | 5 |
| MTMR204B | Package product using manual packing and labelling equipment | nil | Cert II compulsory technical | 5 |
| MTMR207A | Use basic methods of meat cookery | MTMMP11C | Cert II compulsory technical | 30 |
| MTMR210A | Make and sell sausages | nil | Cert II compulsory technical | 20 |
| MTMR211A | Produce and sell value-added products | MTMMP11C | Cert II compulsory technical | 5 |
| MTMSR201B | Prepare and slice meat cuts | MTMMP11C | Cert II compulsory technical | 30 |
| MTMSR202B | Trim meat to specifications | MTMMP11C | Cert II compulsory technical | 20 |
| PRMCL38A | Clean a food handling area | nil | Cert I compulsory technical | 15 |

| ELECTIVE Attempt TWO units of competency to meet qualification packaging rules | | | | |
|--|----------------------------|-----|----------------------------|----|
| MTMR107B | Process sales transactions | nil | Cert I optional technical | 10 |
| MTMR212A | Receive meat products | nil | Cert II optional technical | 10 |
| MTMSR204B | Despatch meat product | nil | Cert II optional technical | 5 |

AQF VET qualification

To attain Certificate II in Meat Processing (Meat Retailing) (MTM20307) students must:

- a) complete the requirements for Certificate I in Meat Processing (Meat Retailing)
 - 5 compulsory core units
 - 10 compulsory technical units
 - 1 optional technical unit
- b) complete the requirements for Certificate II in Meat Processing (Meat Retailing)
 - 10 compulsory technical units
 - 1 optional technical unit.