

Meat Processing

BOS course name	Pattern of study	BOS course number	Schools Online (Administration) entry advice
Meat Processing (240 hours)	2 units x 2 years	tba (school/private provider delivered)	Enter this course number for both Preliminary (Year 11) and HSC (Year 12)
		43721 (TAFE NSW delivered)	
	or	4 units x 1 year	tba (school/private provider delivered)
	43727 (TAFE NSW delivered)		
Meat Processing (360 hours) <i>This course is for school-based apprentices/trainees only.</i>	3 units x 2 years	54602 (school/private provider delivered)	Enter this course number for both Preliminary (Year 11) and HSC (Year 12)
		43725 (TAFE NSW delivered)	
Meat Processing (420 hours) <i>This course is for school-based apprentices/trainees only.</i>	3 units x 1 year	tba (school/private provider delivered)	Enter this course number for either Preliminary (Year 11) or HSC (Year 12) depending on pattern of study
		43726 (TAFE NSW delivered)	
	and	4 units x 1 year	tba (school/private provider delivered)
	43727 (TAFE NSW delivered)		
AQF VET qualification	Statement of Attainment towards Certificate II in Meat Processing (Meat Retailing) (MTM20311) Certificate II in Meat Processing (Meat Retailing) (MTM20311) Statement of Attainment towards Certificate III in Meat Processing (Retail Butcher) (MTM30811)		
Minimum work placement	For non school-based trainees undertaking the 240-hour course, 35 hours is the minimum work placement requirement. For school-based apprentices/trainees, mandatory work placement requirements are met by the on-the-job training component of the school-based apprenticeship/traineeship.		
Exclusions	Meat Processing – Abattoirs (locally designed school/private provider delivered VET course)		

For TAFE NSW delivery only:

TAFE course name		TAFE course number	
	Meat Processing (Meat Retailing)		10476
	Meat Processing (Retail Butcher)		10484

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 (240 indicative hours)

- accredited for a total of 4 units at the Preliminary and/or HSC level
- attempt two mandatory units of competency and elective units of competency to a minimum of 190 HSC indicative hours.

Meat Processing (360 indicative hours)

- accredited for a total of 6 units at the Preliminary and/or HSC level
- attempt two mandatory units of competency and elective units of competency to a minimum of 310 HSC indicative hours.

Meat Processing (420 indicative hours)

- accredited for a total of 7 units at the Preliminary and/or HSC level
- attempt two mandatory units of competency and elective units of competency to a minimum of 370 HSC indicative hours.

To count a course 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 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 Years 9 and 10 (Stage 5)

In certain circumstances students in Years 9 and 10 (Stage 5) may access this Stage 6 VET course. 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 and title	HSC indicative hours of credit	Status for AQF VET qualification	
		Cert II in Meat Processing (Meat Retailing)	Cert III in Meat Processing (Retail Butcher)
MANDATORY Attempt the following units of competency			
MTMCOR202A Apply hygiene and sanitation practices	30	core	core group A Stage 1
MTMCOR204A Follow safe work policies and procedures	20	core	core group A Stage 1
ELECTIVE			
For 240-hour course, attempt units of competency to a minimum of <u>190</u> HSC indicative hours For 360-hour course, attempt units of competency to a minimum of <u>310</u> HSC indicative hours For 420-hour course, attempt units of competency to a minimum of <u>370</u> HSC indicative hours			
FDFO2061A Use numerical applications in the workplace	20	core	Stage 1 core Group A
HLTFA301B Apply first aid	20	elective Group A	Stage 1 core Group A
MTMCOR201A Maintain personal equipment	20	elective Group A	Stage 1 core Group A
MTMCOR203A Apply Quality Assurance practices	30	elective Group B	Stage 2 core Group B
MTMCOR205A Communicate in the workplace	20	core	Stage 1 core Group A
MTMCOR206A Overview the meat industry	20	core	Stage 1 core Group A
MTMPR201C Prepare and operate a bandsaw	10	elective Group B	Stage 2 core Group B
MTMPSR203A Sharpen knives	25	elective Group A	Stage 1 core Group A
MTMR101C Identify species and meat cuts	10	elective Group A	Stage 1 core Group A
MTMR102C Trim meat for further processing <i>Pre-requisite: MTMPSR203A</i>	5	elective Group A	Stage 1 core Group A
MTMR103C Store meat product	10	elective Group A	Stage 1 core Group A
MTMR104C Prepare minced meat and minced meat products <i>Pre-requisite: MTMPSR203A</i>	15	elective Group A	Stage 1 core Group A

Unit code and title	HSC indicative hours of credit	Status for AQF VET qualification	
		Cert II in Meat Processing (Meat Retailing)	Cert III in Meat Processing (Retail Butcher)
MTMR106C Provide service to customers	15	elective Group A	Stage 1 core Group A
MTMR107C Process sales transactions	10	elective Group A	Stage 1 elective Group D
MTMR201C Break and cut product using bandsaw <i>Pre-requisite: MTMPR201C</i>	10	elective Group B	Stage 2 core Group B
MTMR202C Provide advice on cooking and storage of meat products <i>Pre-requisite: MTMR106C</i>	5	elective Group B	Stage 2 core Group B
MTMR203C Select, weigh and package meat for sale	5	elective Group A	Stage 1 core Group A
MTMR204C Package product using manual packing and labelling equipment	5	elective Group B	Stage 2 core Group B
MTMR207B Use basic methods of meat cookery <i>Pre-requisite: MTMPSR203A</i>	30	elective Group B	Stage 2 core Group B
MTMR210B Make and sell sausages	20	elective Group B	Stage 2 core Group B
MTMR211B Produce and sell value-added products <i>Pre-requisite: MTMPSR203A</i>	5	elective Group B	Stage 2 core Group B
MTMSR201C Prepare and slice meat cuts <i>Pre-requisite: MTMPSR203A</i>	30	elective Group B	Stage 2 core Group B
MTMR212B Receive meat product	10	elective Group B	Stage 2 elective Group E
MTMR320B Locate, identify and assess meat cuts	20	other elective	Stage 3 core Group C
MTMSR202C Trim meat to specifications <i>Pre-requisite: MTMPSR203A</i>	20	elective Group B	Stage 2 core Group B
MTMSR204C Despatch meat product	5	elective Group B	Stage 2 elective Group E
PRMCL38A Clean a food handling area	15	elective Group A	Stage 1 core Group A
SIRXFIN001A Balance point-of-sale terminal	15	elective Group B	Stage 2 elective Group E

AQF VET qualification

To attain Certificate II in Meat Processing (Meat Retailing) (MTM20311) students must achieve 27 units of competency including:

- 5 core units of competency
- a minimum of 8 elective units of competency from Group A
- a minimum of 8 elective units of competency from Group B

A maximum of 5 units of competency can be selected from other Certificate II and III qualifications in the MTM11 Training Package, or from another Training Package or accredited course. Units selected must be relevant to meat retailing and must not duplicate units already contained within the qualification.

To attain Certificate III in Meat Processing (Retail Butcher) (MTM30811) students must achieve 43 units of competency including:

In Stage 1:

- 15 core units of competency from Group A
- 1 elective unit of competency from Group D.

In Stage 2:

- 10 core units of competency from Group B
- 1 elective unit of competency from Group E.

In Stage 3:

- 13 core units of competency from Group C
- 3 elective units of competency from Group F.