

Meat Processing (Meat Retailing)

BOS course name	Pattern of study	BOS course number	Schools Online (Administration) entry advice
Meat Processing (240 hours)	4 units x 1 year	tba (school/private provider delivered)	Enter this course number for either Preliminary (Year 11) or HSC (Year 12)
		43727 (TAFE NSW delivered)	
Meat Processing (480 hours) <i>This course is for school-based 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)	
	and	2 units x 1 year	54601 (school/private provider delivered)
		43720 (TAFE NSW delivered)	

AQF VET qualification	Statement of Attainment towards Certificate II in Meat Processing (Meat Retailing) (MTM20307) Certificate II in Meat Processing (Meat Retailing) (MTM20307)
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Minimum work placement	For non school-based trainees undertaking the 240-hour course, 35 hours is the minimum work placement requirement. For school-based trainees, mandatory work placement requirements are met by the on-the-job training component of the school-based traineeship.
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Exclusions	Meat Processing – Abattoirs (locally-designed school/private provider delivered VET course)
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For TAFE NSW delivery only:

TAFE course name	Meat Processing (Meat Retailing)	TAFE course number	3084
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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 (240 indicative hours)

- accredited for a total of 4 units at the Preliminary and/or HSC level
- attempt units of competency to a minimum of 240 HSC indicative hours.

Meat Processing (480 indicative hours) – for school-based trainees only

- accredited for a total of 8 units at the Preliminary and/or HSC level
- attempt all compulsory units of competency and two (2) elective units 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*.

The pattern of study entered (for example 3 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

The 480-hour course is only for students undertaking a school-based traineeship.

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	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 II 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 (2) 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.