



final report

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Review and update of the Australian Meat Industry Training Package support materials

Milestone 6 report

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1 Milestone requirements

Milestone requirements

- priority 4 and 5 developments completed
- dissemination strategy completed
- product uptake figures of all revised materials supplied.

1.1 Progress report on all developments

The 290 sets of unit materials developed under this project have now been completed. The final disks of materials went on sale on November 1st 2007. Disks are being sold as follows:

- *Certificate II in Meat Processing (Abattoirs)* containing materials for 162 of the 166 units from that qualification
- *Certificate III in Meat Processing – abattoirs sector*, containing materials for all 93 Units of Competency
- *Certificate IV in Meat Processing*, containing materials for 39 of the 66 Units of Competency.

The final development progress report is attached – see Attachment 1.

1.2 Dissemination strategy completed

Training Managers and RTOs have been /will be informed of the 1 November release date through:

- Training Managers network meetings
- the MI&QA conference
- the Meat Retailing conference
- Training Package Implementation workshop meetings
- the November and December issues of *Mintracker*
- an entry in the 'news' section of the MINTRAC website.

The materials have also been listed in the MINTRAC product catalogue – see an extract from the Catalogue in Attachment 2.

In addition, a unit-by-unit listing of materials available for the Training Package has been added to the MINTRAC website, on <http://www.mintrac.net.au/traing-lis.asp>.

1.3 Ongoing management of the materials

An Issues Register has been created to record all feedback and recommended corrections to the Training and Assessment materials. Critical issues will be addressed immediately and all previous purchasers notified of the corrections. Less important corrections will be addressed in an annual revision of the materials. Product CDs will receive a new version number each year.

1.4 Product uptake figures

The disks went on sale on 1st November 2007. Orders have now been received for four disks. It is anticipated that it will be some time before all RTOs realise that the products are ready for purchase. Future sales figures will be included in the quarterly product sales figures supplied to MLA.

1.5 Remaining developments

There are approximately 135 Units of Competency within the Australian Meat Industry Training Package which still do not have full sets of Training and Assessment support materials. MINTRAC is currently preparing a Project submission to cover the remaining developments – this submission will seek funding from a range of sources.

2 Attachment 1 – Development progress report

Code	Unit	Available materials	Draft	Industry consultation	Proof	Final checklist	Loaded into file
	BSA imported units						
BSBCMN314A	Utilise a knowledge management system	T&A	✓	✓	✓	✓	✓
BSBFLM312A	Contribute to team effectiveness	T&A	✓	✓	✓	✓	✓
BSBMGT503A	Prepare budgets and financial plans	E-L	✓	✓	Not for sale		
	MTMCOR series						
MTMCOR401B	Manage own work performance	T&A	✓	✓	✓	✓	✓
MTMCOR402B	Facilitate Quality Assurance process	T&A	✓	✓	✓	✓	✓
	MTMM series						
MTMMP1C	Maintain personal equipment	T&A	✓	✓	✓	✓	✓
MTMMP2C	Apply hygiene and sanitation practices	T&A	✓	✓	✓	✓	✓
MTMMP3C	Apply quality assurance practices	T&A	✓	✓	✓	✓	✓
MTMMP4C	Follow safe work policies and procedures	T&A	✓	✓	✓	✓	✓
MTMMP5C	Communicate in the workplace	T&A	✓	✓	✓	✓	✓
MTMMP6C	Overview the meat industry	T&A	✓	✓	✓	✓	✓
MTMMP11C	Sharpen knives	T&A	✓	✓	✓	✓	✓

Code	Unit	Available materials	Draft	Industry consultation	Proof	Final checklist	Loaded into file
MTMMP38C	Split carcass	T&A	✓	✓	✓	✓	✓
MTMMP46C	Develop and implement Quality Assurance program for a rendering plant	T&A	✓	✓	✓	✓	✓
MTMMP48C	Handle animals humanely while conducting ante-mortem inspection	T&A	✓	✓	✓	✓	✓
MTMMP53C	Collect and prepare standard samples	T&A	✓	✓	✓	✓	✓
MTMMP64C	Specify beef product using AUS-MEAT language	T&A	✓	✓	✓	✓	✓
MTMMP65C	Specify sheep product using AUS-MEAT language	T&A	✓	✓	✓	✓	✓
MTMMP66C	Specify pork product using AUS-MEAT language	T&A	✓	✓	✓	✓	✓
MTMMP67C	Assess product in chillers	T&A	✓	✓	✓	✓	✓
MTMMP68C	Bone neck	T&A	✓	✓	✓	✓	✓
MTMMP69C	Lead communication in the workplace	T&A	✓	✓	✓	✓	✓
MTMMP70C	Participate in OH&S risk control process	T&A	✓	✓	✓	✓	✓
MTMMP72C	Facilitate hygiene and sanitation performance	T&A	✓	✓	✓	✓	✓
MTMMP76C	Conduct statistical analysis of process	T&A	✓	✓	✓	✓	✓
MTMMP77C	Participate in product recall	T&A	✓	✓	✓	✓	✓

Code	Unit	Available materials	Draft	Industry consultation	Proof	Final checklist	Loaded into file
MTMMP79C	Participate in ongoing development and Implementation of a HACCP and Quality Assurance system	T&A	✓	✓	✓	✓	✓
MTMMP80C	Inspect transportation container/vehicle	T&A	✓	✓	✓	✓	✓
MTMMP81C	Maintain abattoir design and construction standards	T&A	✓	✓	✓	✓	✓
MTMMP82C	Collect evidence for prosecution	T&A	✓	✓	Withdrawn from project		
MTMMP83C	Establish sampling program	T&A	✓	✓	✓	✓	✓
MTMMP84C	Oversee humane handling of animals	T&A	✓	✓	✓	✓	✓
MTMMP87C	Inspect game meat	T&A	✓	✓	✓	✓	✓
MTMMP88C	Inspect poultry	T&A	✓	✓	✓	✓	✓
MTMMP89C	Inspect ratites	T&A	✓	✓	✓	✓	✓
MTMMP90C	Manage/oversee an external audit of the establishment's quality system	T&A	✓	✓	✓	✓	✓
MTMMP91C	Oversee export requirements	T&A	✓	✓	✓	✓	✓
	MTMP2000 series						
MTMP2002B	Prepare animals for slaughter	T&A	✓	✓	✓	✓	✓
MTMP2004A	Feed race	T&A	✓	✓	✓	✓	✓

Code	Unit	Available materials	Draft	Industry consultation	Proof	Final checklist	Loaded into file
MTMP2005A	Restrain animal	T&A	✓	✓	✓	✓	✓
MTMP2006A	Apply animal welfare and handling requirements	T&A	✓	✓	✓	✓	✓
MTMP2007A	Perform emergency kill	T&A	✓	✓	✓	✓	✓
MTMP2009A	Unload livestock	T&A	✓	✓	✓	✓	✓
MTMP2011B	Identify animals using electronic systems	T&A	✓	✓	✓	✓	✓
MTMP2012B	Shackle animal	T&A	✓	✓	✓	✓	✓
MTMP2013B	Operate electrical stimulator	T&A	✓	✓	✓	✓	✓
MTMP2014B	Remove head	T&A	✓	✓	✓	✓	✓
MTMP2015B	Cut hocks	T&A	✓	✓	✓	✓	✓
MTMP2016B	Mark brisket	T&A	✓	✓	✓	✓	✓
MTMP2017B	Skin head	T&A	✓	✓	✓	✓	✓
MTMP2018B	Complete changeover operation	T&A	✓	✓	✓	✓	✓
MTMP2020B	Trim pig pre evisceration	T&A	✓	✓	✓	✓	✓
MTMP2021B	Number carcase and head	T&A	✓	✓	✓	✓	✓
MTMP2022B	Punch pelts	T&A	✓	✓	✓	✓	✓
MTMP2023B	Remove brisket wool	T&A	✓	✓	✓	✓	✓
MTMP2024B	Prepare hide/pelt for removal	T&A	✓	✓	✓	✓	✓
MTMP2025A	Bag tail	T&A	✓	✓	✓	✓	✓
MTMP2026A	Remove and record tag	T&A	✓	✓	✓	✓	✓

Code	Unit	Available materials	Draft	Industry consultation	Proof	Final checklist	Loaded into file
MTMP2027A	Seal/drain urinary tract	T&A	✓	✓	✓	✓	✓
MTMP2028A	Singe carcase	T&A	✓	✓	✓	✓	✓
MTMP2029A	Shave carcase	T&A	✓	✓	✓	✓	✓
MTMP2030A	Flush carcase	T&A	✓	✓	✓	✓	✓
MTMP2031B	Operate scalding/dehairing equipment	T&A	✓	✓	✓	✓	✓
MTMP2032B	Operate whizzard knife	T&A	✓	✓	✓	✓	✓
MTMP2033B	Operate rise and fall platform	T&A	✓	✓	✓	✓	✓
MTMP2034B	Operate vacuum blood collection process	T&A	✓	✓	✓	✓	✓
MTMP2035B	Operate nose roller	T&A	✓	✓	✓	✓	✓
MTMP2036B	Operate pneumatic cutter	T&A	✓	✓	✓	✓	✓
MTMP2037B	Operate circular saw	T&A	✓	✓	✓	✓	✓
MTMP2038B	Prepare carcase and equipment for hide/pelt puller	T&A	✓	✓	✓	✓	✓
MTMP2039B	Operate tenderiser	T&A	✓	✓	✓	✓	✓
MTMP2040B	Operate mincer	T&A	✓	✓	✓	✓	✓
MTMP2042B	Operate new technology or process	T&A	✓	✓	✓	✓	✓
MTMP2043B	Operate sterivac equipment	T&A	✓	✓	✓	✓	✓
MTMP2044A	De-rind meat cuts	T&A	✓	✓	✓	✓	✓
MTMP2045A	De-nude meat cuts	T&A	✓	✓	✓	✓	✓

Code	Unit	Available materials	Draft	Industry consultation	Proof	Final checklist	Loaded into file
MTMP2046A	Operate rib puller	T&A	✓	✓	✓	✓	✓
MTMP2047A	Operate frenching machine	T&A	✓	✓	✓	✓	✓
MTMP2048A	Operate cubing machine	T&A	✓	✓	✓	✓	✓
MTMP2049A	Cure and corn in a meat processing plant	T&A	✓	✓	✓	✓	✓
MTMP2050A	Operate head splitter	T&A	✓	✓	✓	✓	✓
MTMP2051B	Trim neck	T&A	✓	✓	✓	✓	✓
MTMP2052B	Trim forequarter to specification	T&A	✓	✓	✓	✓	✓
MTMP2053B	Trim hindquarter to specification	T&A	✓	✓	✓	✓	✓
MTMP2054B	Inspect hindquarter and remove contamination	T&A	✓	✓	✓	✓	✓
MTMP2055B	Inspect forequarter and remove contamination	T&A	✓	✓	✓	✓	✓
MTMP2057A	Remove spinal cord	T&A	✓	✓	✓	✓	✓
MTMP2058A	Operate jaw breaker	T&A	✓	✓	✓	✓	✓
MTMP2061B	Grade carcass	T&A	✓	✓	✓	✓	✓
MTMP2062B	Weigh carcass	T&A	✓	✓	✓	✓	✓
MTMP2063B	Operate semi automatic tagging machine	T&A	✓	✓	✓	✓	✓
MTMP2064B	Measure fat	T&A	✓	✓	✓	✓	✓
MTMP2065B	Label and stamp carcass	T&A	✓	✓	✓	✓	✓
MTMP2066B	Wash carcass	T&A	✓	✓	✓	✓	✓

Code	Unit	Available materials	Draft	Industry consultation	Proof	Final checklist	Loaded into file
MTMP2067A	Operate a decontamination unit	T&A	✓	✓	✓	✓	✓
MTMP2068A	Remove tenderloin	T&A	✓	✓	✓	✓	✓
MTMP2071B	Inspect meat for defects	T&A	✓	✓	✓	✓	✓
MTMP2072B	Assemble and prepare cartons	T&A	✓	✓	✓	✓	✓
MTMP2074B	Identify cuts and specifications	T&A	✓	✓	✓	✓	✓
MTMP2075B	Pack meat products	T&A	✓	✓	✓	✓	✓
MTMP2081B	Operate carton sealing machine	T&A	✓	✓	✓	✓	✓
MTMP2082B	Operate carton scales	T&A	✓	✓	✓	✓	✓
MTMP2083B	Operate strapping machine	T&A	✓	✓	✓	✓	✓
MTMP2084B	Operate carton forming machine	T&A	✓	✓	✓	✓	✓
MTMP2085B	Operate automatic CL determination machine	T&A	✓	✓	✓	✓	✓
MTMP2086A	Operate bag forming equipment	T&A	✓	✓	✓	✓	✓
MTMP2091B	Assess dentition	T&A	✓	✓	✓	✓	✓
MTMP2092B	Drop tongue	T&A	✓	✓	✓	✓	✓
MTMP2093B	Wash head	T&A	✓	✓	✓	✓	✓
MTMP2094B	Bone head	T&A	✓	✓	✓	✓	✓
MTMP2095B	Remove cheek meat	T&A	✓	✓	✓	✓	✓

Code	Unit	Available materials	Draft	Industry consultation	Proof	Final checklist	Loaded into file
MTMP2096B	Bar head and remove cheek meat	T&A	✓	✓	✓	✓	✓
	MTMP 2100 series						
MTMP2102B	Process thick skirts	T&A	✓	✓	✓	✓	✓
MTMP2115B	Process thin skirts	T&A	✓	✓	✓	✓	✓
MTMP2116A	Process offal	T&A	✓	✓	✓	✓	✓
MTMP2117A	Process runners	T&A	✓	✓	✓	✓	✓
MTMP2118A	Overview offal processing	T&A	✓	✓	✓	✓	✓
MTMP2121B	Prepare and trim honeycomb	T&A	✓	✓	✓	✓	✓
MTMP2122B	Recover mountain chain	T&A	✓	✓	✓	✓	✓
MTMP2123B	Further process tripe	T&A	✓	✓	✓	✓	✓
MTMP2124B	Trim processed tripe	T&A	✓	✓	✓	✓	✓
MTMP2125B	Process small stock tripe	T&A	✓	✓	✓	✓	✓
MTMP2126B	Process bibles	T&A	✓	✓	✓	✓	✓
MTMP2127A	Process maws	T&A	✓	✓	✓	✓	✓
MTMP2131B	Prepare and despatch meat product order	T&A	✓	✓	✓	✓	✓
MTMP2132B	Load out meat product	T&A	✓	✓	✓	✓	✓
MTMP2133B	Store carcase product	T&A	✓	✓	✓	✓	✓
MTMP2134B	Store carton product	T&A	✓	✓	✓	✓	✓

Code	Unit	Available materials	Draft	Industry consultation	Proof	Final checklist	Loaded into file
MTMP2135B	Locate storage areas and product	T&A	✓	✓	✓	✓	✓
MTMP2136B	Complete re-pack operation	T&A	✓	✓	✓	✓	✓
MTMP2137A	Bag carcase	T&A	✓	✓	✓	✓	✓
MTMP2141B	Overview offal processing on the slaughter floor	T&A	✓	✓	✓	✓	✓
MTMP2142B	Present offal for inspection	T&A	✓	✓	✓	✓	✓
MTMP2143B	Separate offal	T&A	✓	✓	✓	✓	✓
MTMP2144B	Trim offal fat	T&A	✓	✓	✓	✓	✓
MTMP2145B	Separate and tie runners	T&A	✓	✓	✓	✓	✓
MTMP2147B	Recover thin skirts	T&A	✓	✓	✓	✓	✓
MTMP2148A	Remove thick skirts	T&A	✓	✓	✓	✓	✓
MTMP2149A	Remove flares	T&A	✓	✓	✓	✓	✓
MTMP2150A	Recover offal	T&A	✓	✓	✓	✓	✓
MTMP2151B	Overview hide/pelt/skin processing	T&A	✓	✓	✓	✓	✓
MTMP2152B	Trim hide or skin	T&A	✓	✓	✓	✓	✓
MTMP2153B	Salt hide or skin	T&A	✓	✓	✓	✓	✓
MTMP2154B	Grade hide or skin	T&A	✓	✓	✓	✓	✓
MTMP2155B	Despatch hide or skin	T&A	✓	✓	✓	✓	✓
MTMP2156A	Treat hides chemically	T&A	✓	✓	✓	✓	✓
MTMP2157A	Chill/ice hides	T&A	✓	✓	✓	✓	✓

Code	Unit	Available materials	Draft	Industry consultation	Proof	Final checklist	Loaded into file
MTMP2158A	Crop pelts	T&A	✓	✓	✓	✓	✓
MTMP2161B	Overview fellmongering operations	T&A	✓	✓	✓	✓	✓
MTMP2162B	Chemically treat skins for fellmongering process	T&A	✓	✓	✓	✓	✓
MTMP2163B	Prepare chemicals for fellmongering process	T&A	✓	✓	✓	✓	✓
MTMP2164B	Operate wool drier and press	T&A	✓	✓	✓	✓	✓
MTMP2165B	Perform sweating operation on fellmongered skins	T&A	✓	✓	✓	✓	✓
MTMP2166B	Perform skin fleshing operation	T&A	✓	✓	✓	✓	✓
MTMP2167B	Skirt and weigh fellmongered wool	T&A	✓	✓	✓	✓	✓
MTMP2168A	Operate wool puller	T&A	✓	✓	✓	✓	✓
MTMP2171B	Dispose of condemned carcase	T&A	✓	✓	✓	✓	✓
MTMP2172B	Skin condemned carcase	T&A	✓	✓	✓	✓	✓
MTMP2173B	Eviscerate condemned carcase	T&A	✓	✓	✓	✓	✓
MTMP2175B	Process paunch	T&A	✓	✓	✓	✓	✓
MTMP2176B	Process slink by-products	T&A	✓	✓	✓	✓	✓
MTMP2177B	Process pet meat	T&A	✓	✓	✓	✓	✓
MTMP2178A	Skin slinks	T&A	✓	✓	✓	✓	✓

Code	Unit	Available materials	Draft	Industry consultation	Proof	Final checklist	Loaded into file
MTMP2179A	Process blood	T&A	✓	✓	✓	✓	✓
MTMP2181B	Overview rendering process	T&A	✓	✓	✓	✓	✓
MTMP2182B	Operate hogger	T&A	✓	✓	✓	✓	✓
MTMP2183B	Operate blow line	T&A	✓	✓	✓	✓	✓
MTMP2184B	Operate meat meal mill	T&A	✓	✓	✓	✓	✓
MTMP2185B	Operate waste recovery systems	T&A	✓	✓	✓	✓	✓
MTMP2186B	Pack and dispatch rendered products	T&A	✓	✓	✓	✓	✓
MTMP2187B	Break down and bone carcase for pet meat or rendering	T&A	✓	✓	✓	✓	✓
MTMP2188B	Operate air filtration system	T&A	✓	✓	✓	✓	✓
MTMP2192A	Clean carcase hanging equipment	T&A	✓	✓	✓	✓	✓
MTMP2193A	Clean amenities and grounds	T&A	✓	✓	✓	✓	✓
MTMP2196B	Overview cleaning program	T&A	✓	✓	✓	✓	✓
MTMP2197B	Clean after operations – boning room	T&A	✓	✓	✓	✓	✓
MTMP2198B	Clean after operations – slaughter floor	T&A	✓	✓	✓	✓	✓
	MTMP 2200 series						
MTMP2201B	Transport food	T&A	✓	✓	✓	✓	✓

Code	Unit	Available materials	Draft	Industry consultation	Proof	Final checklist	Loaded into file
	MTMP 3000 series						
MTMP3001B	Knock and stun animal	SP	✓	✓	✓	✓	✓
MTMP3002B	Stick and bleed animal	SP	✓	✓	✓	✓	✓
MTMP3006B	Rod weasand	T&A	✓	✓	✓	✓	✓
MTMP3007B	Seal weasand	T&A	✓	✓	✓	✓	✓
MTMP3008B	Ring bung	T&A	✓	✓	✓	✓	✓
MTMP3009B	Seal bung	T&A	✓	✓	✓	✓	✓
MTMP3011B	Overview legging operation	T&A	✓	✓	✓	✓	✓
MTMP3012B	Make first leg opening cuts	T&A	✓	✓	✓	✓	✓
MTMP3013B	Make second leg opening cuts	T&A	✓	✓	✓	✓	✓
MTMP3014B	Perform legging on small stock	T&A	✓	✓	✓	✓	✓
MTMP3016A	Perform 'Y' cut	T&A	✓	✓	✓	✓	✓
MTMP3021B	Explain opening cuts	T&A	✓	✓	✓	✓	✓
MTMP3022B	Perform flanking cuts	T&A	✓	✓	✓	✓	✓
MTMP3023B	Perform brisket cuts	T&A	✓	✓	✓	✓	✓
MTMP3024B	Perform rumping cuts	T&A	✓	✓	✓	✓	✓
MTMP3025B	Perform rosette cuts	T&A	✓	✓	✓	✓	✓
MTMP3026B	Perform midline cuts	T&A	✓	✓	✓	✓	✓
MTMP3031B	Scald and dehair carcase	T&A	✓	✓	✓	✓	✓
MTMP3032B	Operate pelt puller	T&A	✓	✓	✓	✓	✓

Code	Unit	Available materials	Draft	Industry consultation	Proof	Final checklist	Loaded into file
MTMP3033B	Operate hide puller	T&A	✓	✓	✓	✓	✓
MTMP3034B	Remove pelt manually	T&A	✓	✓	✓	✓	✓
MTMP3036B	Bed dress carcass	T&A	✓	✓	✓	✓	✓
MTMP3037B	Eviscerate animal carcass	T&A	✓	✓	✓	✓	✓
MTMP3038B	Operate brisket cutter/saw	T&A	✓	✓	✓	✓	✓
MTMP3039B	Eviscerate game shot carcass	T&A	✓	✓	✓	✓	✓
MTMP3041B	Backdown pig carcass	T&A	✓	✓	✓	✓	✓
MTMP3042B	Prepare head for inspection	T&A	✓	✓	✓	✓	✓
MTMP3043A	Operate air knife	T&A	✓	✓	✓	✓	✓
MTMP3044A	Drop sock and pull shoulder pelt	T&A	✓	✓	✓	✓	✓
MTMP3045A	Undertake retain rail	T&A	✓	✓	✓	✓	✓
MTMP3052B	Bone small stock carcass – leg	T&A	✓	✓	✓	✓	✓
MTMP3054B	Slice and trim leg – small stock	T&A	✓	✓	✓	✓	✓
MTMP3055B	Bone large stock carcass – forequarter	T&A	✓	✓	✓	✓	✓
MTMP3056B	Bone large stock carcass – hindquarter	T&A	✓	✓	✓	✓	✓
MTMP3057B	Slice and trim large stock forequarter	T&A	✓	✓	✓	✓	✓
MTMP3058B	Slice and trim large stock hindquarter	T&A	✓	✓	✓	✓	✓

Code	Unit	Available materials	Draft	Industry consultation	Proof	Final checklist	Loaded into file
MTMP3059B	Break carcass using a bandsaw	T&A	✓	✓	✓	✓	✓
MTMP3060B	Operate leg boning machine	T&A	✓	✓	✓	✓	✓
MTMP3061B	Operate trunk boning machine	T&A	✓	✓	✓	✓	✓
MTMP3062A	Bone small stock carcass – shoulder	T&A	✓	✓	✓	✓	✓
MTMP3063A	Bone small stock carcass – middle	T&A	✓	✓	✓	✓	✓
MTMP3064A	Slice small stock carcass – shoulder	T&A	✓	✓	✓	✓	✓
MTMP3065A	Slice small stock carcass – middle	T&A	✓	✓	✓	✓	✓
MTMP3066A	Bone carcass using mechanical aids (large stock)	T&A	✓	✓	✓	✓	✓
MTMP3071B	Perform ante-mortem inspection and make disposition	T&A	✓	✓	✓	✓	✓
MTMP3072B	Perform post-mortem inspection and make disposition	T&A	✓	✓	✓	✓	✓
MTMP3073A	Implement food safety program	T&A	✓	✓	✓	✓	✓
MTMP3074A	Perform carcass meat hygiene assessment	T&A	✓	✓	✓	✓	✓

Code	Unit	Available materials	Draft	Industry consultation	Proof	Final checklist	Loaded into file
MTMP3075A	Perform process monitoring for meat hygiene assessment	T&A	✓	✓	✓	✓	✓
MTMP3076A	Perform boning room meat hygiene assessment	T&A	✓	✓	✓	✓	✓
MTMP3077A	Perform offal Meat Hygiene Assessment	T&A	✓	✓	✓	✓	✓
MTMP3081B	Operate batch cooker	T&A	✓	✓	✓	✓	✓
MTMP3082B	Operate continuous cooker	T&A	✓	✓	✓	✓	✓
MTMP3083B	Operate press	T&A	✓	✓	✓	✓	✓
MTMP3084B	Operate wet rendering process	T&A	✓	✓	✓	✓	✓
MTMP3085B	Monitor boiler operation	T&A	✓	✓	✓	✓	✓
MTMP3086B	Operate tallow processing plant	T&A	✓	✓	✓	✓	✓
MTMP3087B	Operate blood processing plant	T&A	✓	✓	✓	✓	✓
MTMP3088B	Produce rendered products hygienically	T&A	✓	✓	✓	✓	✓
MTMP3089B	Render edible products	T&A	✓	✓	✓	✓	✓
MTMP3090A	Implement a Quality Assurance program for rendering plant	T&A	✓	✓	✓	✓	✓
MTMP3095A	Grade beef carcasses using Meat Standards Australia standards	T&A	✓	✓	✓	✓	✓
MTMP3099A	Use standard product descriptions – sheep/goats	T&A	✓	✓	✓	✓	✓

Code	Unit	Available materials	Draft	Industry consultation	Proof	Final checklist	Loaded into file
	MTMP 3100 series						
MTMP3100A	Use standard product descriptions – beef	T&A	✓	✓	✓	✓	✓
MTMP3101A	Use standard product descriptions – pork	T&A	✓	✓	✓	✓	✓
MTMP3102A	Provide coaching	T&A	✓	✓	✓	✓	✓
MTMP3103A	Provide mentoring	T&A	✓	✓	✓	✓	✓
MTMP3104A	Use standard product descriptions – kangaroos	T&A	✓	✓	✓	✓	✓
MTMP3107A	Perform manual chemical lean testing	T&A	✓	✓	✓	✓	✓
	MTMP 400 series						
MTMP401A	Utilise refrigeration index	T&A	✓	✓	✓	✓	✓
MTMP402A	Implement a Meat Hygiene Assessment program	T&A	✓	✓	✓	✓	✓
MTMP403A	Oversee plant compliance with the Australian standards for Meat Processing	T&A	✓	✓	✓	✓	✓
MTMP404A	Apply meat science	T&A	✓	✓	✓	✓	✓
MTMP405A	Conduct and validate pH/temperature declines to Meat Standards Australia standards	T&A	✓	✓	✓	✓	✓
MTMP407A	Supervise new recruits	T&A	✓	✓	✓	✓	✓
	MTMPR 200 series						

Code	Unit	Available materials	Draft	Industry consultation	Proof	Final checklist	Loaded into file
MTMPR201B	Prepare and operate bandsaw	T&A	✓	✓	✓	✓	✓
	MTMPS 200 series						
MTMPS201B	Clean work area during operations	T&A	✓	✓	✓	✓	✓
MTMPS203B	Operate scales and semi-automatic labelling machinery	T&A	✓	✓	✓	✓	✓
MTMPS204B	Maintain production records	T&A	✓	✓	✓	✓	✓
MTMPS205B	Clean chillers	T&A	✓	✓	✓	✓	✓
MTMPS206B	Operate forklift in a specific workplace	T&A	✓	✓	✓	✓	✓
	MTMPS 400 series						
MTMPS411B	Monitor meat preservation process	T&A	✓	✓	✓	✓	✓
MTMPS412B	Monitor and overview the production of processed meats and smallgoods	T&A	✓	✓	✓	✓	✓
MTMPS414A	Monitor and overview the production of Uncooked Comminuted Fermented Meat (UCFM)	T&A	✓	✓	✓	✓	✓
	MTMPSR 200 series						
MTMPSR201B	Vacuum pack product	T&A	✓	✓	✓	✓	✓
MTMPSR202A	Apply environmentally sustainable work practices	T&A	✓	✓	✓	✓	✓
	MTMPSR 300 series						

Code	Unit	Available materials	Draft	Industry consultation	Proof	Final checklist	Loaded into file
MTMPSR301B	Cure and corn product	T&A	✓	✓	✓	✓	✓
	MTMPSR 400 series						
MTMPSR401B	Coordinate contracts	T&A	✓	✓	✓	✓	✓
MTMPSR402B	Prepare and evaluate resource proposals	T&A	✓	✓	✓	✓	✓
MTMPSR403B	Facilitate achievement of enterprise environmental policies and goals	T&A	✓	✓	✓	✓	✓
MTMPSR404B	Foster a learning culture in a meat enterprise	T&A	✓	✓	✓	✓	✓
MTMPSR405B	Build productive and effective workplace relationships	T&A	✓	✓	✓	✓	✓
MTMPSR406B	Manage and maintain a food safety plan	T&A	✓	✓	✓	✓	✓
	PMA imported units						
PMASUP130B	Follow established work plan	T&A	✓	✓	✓	✓	✓
	PML imported units						
PMLCAL400A	Perform standard calibrations	T&A	✓	✓	✓	✓	✓
PMLDATA 200A	Record and present data	T&A	✓	✓	✓	✓	✓
PMLMAIN300 B	Maintain the laboratory fit for purpose	T&A	✓	✓	✓	✓	✓
PMLSAMP400 B	Obtain representative samples in accordance with sampling plan	T&A	✓	✓	✓	✓	✓

Code	Unit	Available materials	Draft	Industry consultation	Proof	Final checklist	Loaded into file
PMLSAMP201A	Handle and transport samples or equipment	T&A	✓	✓	✓	✓	✓
PMLTEST300B	Perform basic tests	T&A	✓	✓	✓	✓	✓
PMLTEST303B	Prepare working solutions	T&A	✓	✓	✓	✓	✓
PMLTEST304B	Prepare culture media	T&A	✓	✓	✓	✓	✓
PMLTEST305B	Perform aseptic techniques	T&A	✓	✓	✓	✓	✓
	PRM imported units						
PRMCL35B	Maintain a cleaning storage area	T&A	✓	✓	✓	✓	✓
	RTE imported units						
RTC2309A	Operate tractors	T&A	✓	✓	✓	✓	✓
RTE2308A	Operate ride-on vehicles	T&A	✓	✓	✓	✓	✓
RTE2106A	Care for and train working dogs	T&A	✓	✓	✓	✓	✓
RTE2130A	Ride horses and care for equipment	T&A	✓	✓	✓	✓	✓
	TAA imported units						
TAADEL301A	Provide training and instruction through demonstration of work skills	T&A	✓	✓	✓	✓	✓
TAAASS401A	Plan and organise assessment	T&A	✓	AU	To be sold separately		

Code	Unit	Available materials	Draft	Industry consultation	Proof	Final checklist	Loaded into file
TAAASS402A	Assess competence	T&A	✓	AU	To be sold separately		
	TDT imported units						
TDTD2097B	Care for livestock in transit	T&A	✓	✓	✓	✓	✓
	THH imported units						
THHGLE13B	Manage finances within a budget	T&A	✓	✓	✓	✓	✓
	WRR imported units						
WRRF4B	Prepare payroll	T&A	✓	✓	✓	✓	✓
WRR14B	Buy merchandise	T&A	✓	✓	✓	✓	✓
WRR05A	Control inventory	T&A	✓	✓	✓	✓	✓

3 Attachment 2 - Extract from the MINTRAC website- product catalogue



❖ Training and assessment support materials for MTM07 Certificate II in Meat Processing (Abattoirs)

This disk contains materials to support 162 of the 166 Units of Competency contained within Certificate II in Meat Processing (Abattoirs). Materials are presented as Word documents for easy customisation. Each set of materials contains the following sections: • How to use the materials • Employability Skills • Inclusive practices in training and assessment • Training support materials • Ideas for training • General information about assessment • Evidence Guide • Sample assessment tools • Record of completed assessment • Additional Resources and Bibliography.

Regular Price : \$ 400.00

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❖ Training and assessment support materials for all MTM07 Certificate IV in Meat Processing qualifications.

This disk contains materials for 39 of the 56 Units of Competency contained within Certificate IV in Meat Processing qualifications. Materials are presented as Word documents for easy customisation. Each set of materials contains the following sections: • How to use the materials • Employability Skills • Inclusive practices in training and assessment • Training support materials • Ideas for training • General information about assessment • Evidence Guide • Sample assessment tools • Record of completed assessment • Additional Resources and Bibliography. Supplied with this order will be a complimentary second disk containing nine sets of materials created for MTM00, which can be adapted for use with some of the new BSB units.



❖ Training and assessment support materials for MTM07 Certificate III in Meat Processing from the Abattoirs sector.

This disk contains materials to support all 93 Units of Competency contained within Certificate III in Meat Processing qualifications from the Abattoirs sector. Materials are presented as Word documents for easy customisation. Each set of materials contains the following sections: • How to use the materials • Employability Skills • Inclusive practices in training and assessment • Training support materials • Ideas for training • General information about assessment • Evidence Guide • Sample assessment tools • Record of completed assessment • Additional Resources and Bibliography.

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