



Training and Assessment Strategies Certificate II in Meat Processing (Food Services)

Name of RTO	Cornzal Pty Ltd		
Delivery period	2009		
Code and title of qualification	MTM20407: Certificate II in Meat Processing (Food Services)		
Qualification Requirements	<p>MTM20407: Certificate II in Meat Processing (Food Services) comprising completion of fourteen units in total by completing all six compulsory core units and selecting & completing eight technical units.</p> <p>AQF 1 - Compulsory Core Units MTMMP1C Maintain personal equipment MTMMP2C Apply hygiene and sanitation practices MTMMP3C Apply Quality Assurance Practices MTMMP4C Follow safe work policies and procedures MTMMP5C Communicate in the workplace MTMMP6C Overview the meat industry</p> <p>AQF 2 - Technical Units MTMMP11C Sharpen knives MTMPR201B Prepare and operate bandsaw MTMR101B Identify species and meat cuts MTMR102B Trim meat for further processing MTMR103B Store meat product MTMR104B Prepare minced meat and minced meat products MTMR106B Provide service to customers MTMR107B Process sales transactions MTMR108A Undertake minor routine maintenance MTMR109A Monitor meat temperature from receipt to sale MTMR201B Break and cut product using a bandsaw MTMR202B Provide advice on cooking & storage of meat products MTMR203B Select, weigh and package meat for sale MTMR204B Package product using manual packing & labelling equipment MTMR207A Use basic methods of meat cookery MTMR208A Vacuum pack product in a retail operation MTMR209A Undertake routine preventative maintenance MTMR210A Make and sell sausages MTMR211A Produce and sell value-added products MTMR212A Receive meat products MTMSR201B Prepare and slice meat cuts MTMSR202B Trim meat to specifications MTMSR203B Package product using automatic packaging and labelling equipment MTMSR204B Despatch meat product BSBCMN107A Operate a personal computer FDFCORBM2A Use basic mathematical concepts HLTFA301B Apply first aid PRMCL38A Clean a food handling area</p>		

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Units of competency	Code	Title – MTM20407	Unit
	Compulsory Core Units - 6		
	MTMMP1C	Maintain Personal Equipment	Core
	MTMMP2C	Apply hygiene and sanitation practices	Core
	MTMMP3C	Apply Quality Assurance practices	Core
	MTMMP4C	Follow safe work policies and procedures	Core
	MTMMP5C	Communicate in the workplace	Core
	MTMMP6C	Overview the meat industry	Core
Technical Units – Select 8			
	MTMMP11C	Sharpen knives	Elective
	MTMPR201B	Prepare and operate bandsaw	Elective
	MTMR101B	Identify species and meat cuts	Elective
	MTMR102B	Trim meat for further processing	Elective
	MTMR103B	Store meat product	Elective
	MTMR104B	Prepare minced meat and minced meat products	Elective
	MTMR106B	Provide service to customers	Elective
	MTMR107B	Process sales transactions	Elective
	MTMR108A	Undertake minor routine maintenance	Elective
	MTMR109A	Monitor meat temperature from receipt to sale	Elective
	MTMR201B	Break and cut product using a bandsaw	Elective
	MTMR202B	Provide advice on cooking and storage of meat products	Elective
	MTMR203B	Select, weigh and package meat for sale	Elective
	MTMR204B	Package product using manual packing and labelling equipment	Elective
	MTMR207A	Use basic methods of meat cookery	Elective
	MTMR208A	Vacuum pack product in a retail operation	Elective
	MTMR209A	Undertake routine preventative maintenance	Elective

	MTMR210A	Make and sell sausages	Elective
	MTMR211A	Produce and sell value-added products	Elective
	MTMR212A	Receive meat products	Elective
	MTMSR201B	Prepare and slice meat cuts	Elective
	MTMSR202B	Trim meat to specifications	Elective
	MTMSR203B	Package product using automatic packaging and labelling equipment	Elective
	MTMSR204B	Despatch meat product	Elective
	BSBCMN107A	Operate a personal computer	Elective
	FDFCORBM2A	Use basic mathematical concepts	Elective
	HLTFA301B	Apply First Aid	Elective
	PRMCL38A	Clean a food handling area	Elective