



Training and Assessment Strategies Certificate II in Meat Processing (Meat Retailing)

Name of RTO	Cornzal Pty Ltd		
Delivery period	2009		
Code and title of qualification	MTM20307: Certificate II in Meat Processing (Meat Retailing)		
Qualification Requirements	<p>1. Pre-requisite: Be recognised as competent, through a recognised training program against the following qualifications:</p> <p>MTM10207: Certificate I in Meat Processing (Meat Retailing) comprising completion of sixteen units in total by completing all five compulsory core units, completing all ten compulsory technical units and completing one optional technical unit as listed below.</p> <p>AQF 1 - Compulsory Core Units MTMMP2C Apply hygiene and sanitation practices MTMMP4C Follow safe work policies and procedures MTMMP5C Communicate in the workplace MTMMP6C Overview the meat industry FDFCORBM2A Use basic mathematical concepts</p> <p>AQF 1 – Compulsory Technical Units MTMMP1C Maintain personal equipment MTMMP11C Sharpen knives 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 MTMR203B Select, weigh and package meat for sale PRMCL38A Clean a food handling area HLTF A301B Apply first aid</p> <p>Optional Technical Units: MTMR107B Process sales transactions MTMR108A Undertake minor routine maintenance MTMR109A Monitor meat temperature from receipt to sale</p>		

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Units of competency	Code	Title – MTM20307	Unit
	Compulsory Technical Units - 10		
	MTMMP3C	Apply Quality Assurance practices	Core
	MTMPR201B	Prepare and operate bandsaw	Core
	MTMR201B	Break and cut product using a bandsaw	Core
	MTMR202B	Provide advice on cooking and storage of meat products	Core
	MTMR204B	Package product using manual packing and labelling equipment	Core
	MTMR207A	Use basic methods of meat cookery	Core
	MTMR210A	Make and sell sausages	Core
	MTMR211A	Produce and sell value-added products	Core
	MTMSR201B	Prepare and slice meat cuts	Core
	MTMSR202B	Trim meat to specifications	Core
Optional Technical Units – Select 1			
	MTMR208A	Vacuum pack product in a retail operation	Elective
	MTMR209A	Undertake routine preventative maintenance	Elective
	MTMR212A	Receive meat products	Elective
	MTMSR203B	Package product using automatic packaging and labelling equipment	Elective
	MTMSR204B	Despatch meat product	Elective
	BSBCM107A	Operate a personal computer	Elective