

## ***New pathway into the meat retailing industry***

### **About the food services traineeship**

- This qualification forms part of the Meat Industry Training Package. It is designed for people who want to work in the meat retailing (also known as butchering) sector of the meat processing industry.
- The Food Services course is an excellent entry-level qualification for people wishing to gain experience in the meat retailing sector of the industry. Students wishing to go on to the Meat Retailing Apprenticeship are granted credit for subjects completed during a food services traineeship.
- Students choose from a wide range of compulsory and elective subjects covering:
  - The different sectors of the meat industry and how to communicate in the workplace and with customers.
  - Customer service (important for every business) including providing advice on the nutritional role of meat.
  - Hygiene and sanitation and cleaning plant and equipment.
  - Quality assurance and following safe work practices.
  - Making sausages, minced and value added products e.g. rissoles, boned and rolled roasts.
  - Storing and packaging product.
  - Using basic cooking methods.
  - Identifying the different species and meat cuts, then trimming and slicing to specifications.
  - Operating a range of equipment e.g. mincers, bandsaws, knives, and cubers.

### **Information about the traineeship**

- This is a 1 year, competency based training course which covers 14 subjects (known as competencies). Students complete 6 compulsory subjects and select 8 optional subjects - see *attached list*. Students with previous experience or who become competent quicker can complete their traineeship earlier.
- Symbio Alliance delivers all training and assessment in the workplace: students do not have to attend college or block release.
- Students who complete this traineeship receive a Certificate II in Meat Processing (Food Services) MTM20407
- New entrants to the meat industry are eligible to undertake this traineeship
- School students can also undertake a school based food services traineeship.

### **Who pays for the training**

- School Based Trainees are funded by the State Government's User Choice Program.
- Tuition Fees are set by the State Government and are payable to the RTO for training completed, exemptions apply for school based trainees
- Federal Government incentives are available. For further information on incentives please contact your AAC or [www.australianapprenticeships.gov.au/employer/incentives.asp](http://www.australianapprenticeships.gov.au/employer/incentives.asp).

**Contact Lisa Ferguson for more information about this traineeship**

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# Food Services Traineeship

## MTM20407 - Certificate II Meat Processing (Food Services)

<b>Compulsory Core Units</b> <i>(6 units to be completed)</i>		<b>Optional Units</b> <i>(8 units to be completed)</i>	
MTMMP2C	Apply hygiene and sanitation practices	MTMMP1C	Maintain personal equipment
MTMMP3C	Apply quality assurance practices	MTMMP11C	Sharpen knives
MTMMP4C	Follow safe work policies and procedures	MTMR101B	Identify species and meat cuts
MTMMP5C	Communicate in the workplace	MTMR102B	Trim meat for further processing
MTMMP6C	Overview the meat industry	MTMR103B	Store meat product
MTMMP1C	Maintain personal equipment	MTMR104B	Prepare minced meat/minced meat products
		MTMR106B	Provide service to customers
		MTMR203B	Select, weigh and package meat for sale
		PRMCL38A	Clean a food handling area
		PRSSO206A	Provide first aid
		MTMR107B	Process sales transactions
		MTMR108A	Undertake minor routine maintenance
		MTMR208A	Vacuum pack product in a retail operation
		MTMR209A	Undertake routine preventative maintenance
		MTMSR203B	Package product using automatic packing and labelling equipment
		MTMSR204B	Despatch meat product
		BSBCM107A	Operate a personal computer
		WRRF1B	Balance register / terminal