Meat Processing – Meat Retailing
School-Based Traineeship
2007

Training is delivered by TAFE NSW

This Traineeship provides a pathway into the Meat Processing sector of the meat industry.

Graduates would be able to:

- name all cuts of meat product from four species
- break up two species of meat product in the specified manner
- trim meat product using limited knife skills with safety
- communicate and serve customers with some knowledge of product
- clean workplace equipment and utensils thoroughly
- work within the Occupational Health and Safety guidelines

Outcome

- Certificate II in Meat Processing – Meat Retailing qualification. MTM20300
- Articulation into an Apprenticeship in Meat Processing – Meat Retailing Certificate III.
- A career path into the Meat Processing / Meat Retailing sector.

Course delivery

Both on the job and off the job and can be delivered face-to-face, flexibly or mixed mode

Commitment + Off the Job Delivery

You will be required to undertake a minimum of 100 days in paid employment over the period of the School-Based Traineeship. Work can be undertaken during school time, after school and during school holidays.

How will students be assessed?

Assessment will be both on-the-job and off-the-job through written tests, project work & practical exercises.

Unit value

Minimum of 6 units and up to 8 units over two years towards your HSC.

Eligible for UAI?

No

For further information about how to sign up to this School-Based Traineeship please speak with your Careers Advisor or visit our internet site at https://www.det.nsw.edu.au/vetinschools

Vocational Education in Schools Directorate, current as at November 2006