Got the Skills?

Get the Recognition for course 3087
Meat Processing (Meat Safety) (Certificate IV)

You don't need to study what you already know! The skills, knowledge and experience you have gained from your previous learning, work experience and life in general may be taken into account. This is called **recognition**.

To apply for credit in one or more units you must clearly show that you have the equivalent and relevant skills, knowledge and experience of the unit or group of units.

Complete the relevant unit forms below, include your evidence and attach the **Enrolment Adjustment Recognition** form. Place this on top of your completed application as a cover sheet.

Keep a copy of all completed forms for your records.

**Recognition for Unit of Competency forms**

- MTMMP1C - Maintain personal equipment
- MTMMP2C - Apply hygiene and sanitation
- MTMMP3C - Apply quality assurance practices
- MTMMP4C - Follow safe work policies and procedures
- MTMMP11C - Sharpen knives
- MTMMP5C - Communication in the workplace-meat
- MTMMP6C - Overview the meat industry
- BSBFLM312A - Contribute to team effectiveness
- MTMMP48C - Handle animals humanely
- MTMP3071B - Perform ante-mortem inspection and make disposition
- MTMP3072B - Perform post-mortem inspection and make disposition
- MTMP3073A - Implement food safety program
- PMLDATA200A - Record and Present Data
- PMLSAMP400A - Error Obtain Representative Samples in Accordance with Sampling Plans
- PMLSAMP400B - Obtain representative samples in accordance with sampling plan
- MTMMP87C - Inspect game meat
- MTMMP88C - Inspect poultry
- MTMMP80C - Inspect transportation container/vehicle
- MTMP403A - Oversee plant compliance with Australian Standards for meat processing
- MTMMP70C - Participate in OH&S risk control process
- MTMMP72C - Facilitate hygiene and sanitation performance
- MTMCCOR402B - Facilitate Quality Assurance process
- MTMCCOR401B - Manage own work performance
- MTMMP79C - Participate in ongoing development and implementation of a HACCP and Quality Assurance system
- MTMMP81C - Maintain abattoir design and construction standards
- MTMMP83C - Establish sampling program
- MTMMP84C - Oversee humane handling of animals
MTMMP91C - Oversee export requirements
MTMP401A - Utilise refrigeration index
MTMP402A - Implement a Meat hygiene Assessment Program
MTMPS411B - Monitor meat preservation process

MTMPS412B - Monitor and overview the production of processed meats and smallgoods

Can't find the form you are looking for or need more help? Contact the Recognition Desk