

The meat industry can be A CAREER not just a job . . .

A career in quality assurance?

Quality Assurance Officers/Managers conduct quality testing, internal quality audits, develop meat safety and quality assurance (QA) systems and manage external audits of quality in meat processing plants. QA is a critical issue for the meat industry. The Certificate IV in Meat Processing (Quality Assurance) provides training in HACCP, quality assurance systems and auditing. If you choose quality assurance as a career or have ambitions of progressing through to a management role, this qualification is ideal for you.

A career in meat management?

Opportunities in meat management include positions as supervisors or forepersons in abattoirs and boning rooms. As a supervisor you will be responsible for managing work teams to meet production outcomes. The Certificate IV qualification will give you the skills and knowledge they need for these positions. With the Certificate IV Meat Processing (General), quality assurance skills and knowledge can be combined with leadership units to provide another option for quality assurance managers. The Diploma and Advanced Diploma in Meat Processing provides more advanced qualifications for people who want to take on middle management positions in meat processing operations. These include plant or works manager and production manager.

How do I start my career in meat processing?

For more information on what a career in meat processing involves, check out these websites:

www.mintrac.com.au

www.myfuture.com.au

Find out what job vacancies are available locally by searching job advertisements in newspapers or online - www.jobsearch.gov.au is a good site to begin your search.

Once you have accepted a job, your employer will organise your traineeship for you.

Contacts for further information on careers in the meat processing industry:

MINTRAC, 1800 817 462 or email mintrac@mintrac.com.au

Australian Meat Industry Council (AMIC)
ph 02 9086 2200.

Contact your local meat processing plant for employment opportunities



MEAT YOUR FUTURE in Meat Processing

Are you a motivated, fit, energetic

person who always strives to

perform your best?

Are you looking for a challenging

and rewarding career that can lead

to further advancement?

A career in the meat industry is

waiting for you...

in Meat Processing

What career options are available in the meat processing sector?

The meat processing sector provides career opportunities for people working in abattoirs, in boning rooms and in food services operations. There are various levels of work within an abattoir or boning room, however by continuing your training you have the opportunity to enhance your skills and become a supervisor or manager.



A career in food services?

Food services operations are producers of specialist or boutique meat products like game meat processors and producers of value added meat products for restaurants, catering and fast food businesses. Food services operations are a growing area of production in boning rooms. The food services sector offers opportunities in packaging and in the technical skills needed for boutique and specialist meat product preparation. You can obtain food services qualifications at Certificate II or III and continue to develop your skills in meat processing, quality assurance or leadership.

A career in meat processing?

The first step in your career in meat processing could be working as a labourer. As a labourer your role could include packaging, preparing and trimming carcasses, load out, offal and tripe processing, cleaning, using a range of mechanical aids and equipment, rendering and fellmongery. The Certificate II in Meat Processing is an entry level qualification which provides hygiene, safety and quality assurance knowledge as well as a range of technical skills needed in your labouring role.

The qualification can be designed to meet the needs of people working at different workstations in abattoirs and boning rooms. With this qualification you can continue and develop your skills in specialist technical areas, meat safety/inspection, quality assurance or leadership.

“by continuously adding to your skills you can progress to supervisor or manager”

A career in boning, slaughtering or rendering?

The role of a boner is to bone and slice meat cuts. A slaughter floor person receives livestock and prepares carcasses for further processing. A rendering plant operator produces meat meal, fertiliser, bone meal and tallow in a rendering plant. To become a boner, slaughterer or rendering plant operator you will need to earn your trade qualification - Certificate III. You can enroll in a qualification specific to boning, slaughtering or rendering, or a general qualification which will allow you to mix the skills from different workstations and from different areas of the plant, to fit the jobs in a particular company. With these qualifications you continue your training in quality assurance, a mixture of meat industry technical skills or leadership.

A career in laboratory work?

Laboratories provide support to the meat industry in the areas of food safety, product development and quality assurance. To work in a laboratory you will need Certificate III in Laboratory Operations. The Certificate III qualification is recognised in many industries

including meat processing, food processing and process manufacturing industries. With this qualification you can continue with specialist laboratory training outside the meat industry, take on quality assurance or enroll in leadership training.

A career in meat safety/meat inspection?

As a meat safety officer your job will be to check the health of livestock and inspect carcasses and internal organs for disease and contamination. For this role you will need to gain the Certificate III or IV Meat Processing (Meat Safety). These qualifications cover the requirements of the Australian, state and importing country governments for meat inspection, including disposition. They also cover inspection of farmed and game animals and products.

How does the training work?

Training is available from entry level through to management, for people who want to join the industry and for people already working in the industry. Training is available in food services, meat processing, boning, rendering, laboratory operations, meat safety, quality assurance, leadership and management

The training is:

- suitable for new entrants and existing workers in the industry
- conducted at times that are suitable for you and your employer
- mostly conducted on the job
- practical and related to skills needed for the job
- selected from a range of options available to suit you and your employer
- completed at a pace suitable for you.

Assessment:

- is mostly conducted on the job
- includes answering questions, observation on the job and a supervisor's report
- may be demonstrated as a result of learning, practice on the job, previous experience and learning
- may be initiated by you when you feel you are ready.