

Resources for the units of competency contained within the MTM07 Australian Meat Industry Training Package

This list is presented in the alpha-numeric order of the unit codes in MTM07.

There are three quick ways to locate information about particular units of competency. Each requires you to use the **Control/F** search function on your computer:

- enter the exact unit code and search
- enter the exact unit title and search
- enter keywords from the unit title and search.

UOC	Available materials	Available from	Comment
BSB IMPORTED UNITS			
BSBCMN107A Operate a personal computer	Assessment support materials	MINTRAC	current
	Series of Windows Learners Guides	Innovation and Business Services Skills Australia http://www.ibsa.org.au/index.jsp	Current but not meat industry specific
BSBCMN314A Utilise a knowledge management system	Training and assessment support materials	MINTRAC	current
BSBCMN317A Meet customer needs and expectations	Assessment support materials	MINTRAC	current
BSBCMN404A Develop teams and individuals	Learner Guides and Assessment materials	Innovation and Business Services Skills Australia http://www.ibsa.org.au/index.jsp	Current but not meat industry specific
	BSXFMI1404A Participate in, lead and facilitate work teams	MINTRAC materials for MTM00	Some materials, activities and assessments can be revised for use in the BSB unit.
BSBCMN412A Promote innovation and change	Learner Guides	Innovation and Business Services Skills Australia http://www.ibsa.org.au/index.jsp	Current but not meat industry specific
	BSXFMI1410A	MINTRAC materials	Some materials,

	Facilitate and capitalise on change and innovation	for MTM00	activities and assessments can be revised for use in the BSB unit.
BSBCM418A Address customer needs	BSX203/04 Address customer requirements	MINTRAC materials for MTM00	Some materials, activities and assessments can be revised for use in the BSB unit.
BSBEBUS406A Monitor and maintain records in an online environment	support materials available from TVET AUSTRALIA LIMITED	TVET AUSTRALIA LIMITED http://www.atpl.net.au	
BSBFLM312A Contribute to team effectiveness	Training and assessment support materials	MINTRAC	Requires access to Innovation and Business Skills Australia resource
	Learner Guides	Innovation and Business Services Skills Australia http://www.ibsa.org.au/index.jsp	Current but not meat industry specific
BSBFLM405B Implement operational plan	Learner Guides	Innovation and Business Services Skills Australia http://www.ibsa.org.au/index.jsp	Current but not meat industry specific
	BSX023/04A Manage business operations	MINTRAC materials for MTM00	Some materials, activities and assessments can be revised for use in the BSB unit.
BSBFLM406B Implement workplace information system	Learner Guides	Innovation and Business Services Skills Australia http://www.ibsa.org.au/index.jsp	Current but not meat industry specific
	FDFCORWP4A Manage workplace information	MINTRAC materials for MTM00	Some materials, activities and assessments can be revised for use in the BSB unit.
BSBFLM409B Implement continuous improvement	Learner Guides	Innovation and Business Services Skills Australia http://www.ibsa.org.au/index.jsp	Current but not meat industry specific
	BSXFMI409A Implement and monitor continuous improvements to systems and	MINTRAC materials for MTM00	Some materials, activities and assessments can be revised for use in the BSB unit.

	processes		
BSBFLM412A Promote team effectiveness	Learner Guides	Innovation and Business Services Skills Australia http://www.ibsa.org.au/index.jsp	Current but not meat industry specific
	BSXFMI402A Provide leadership in the workplace	MINTRAC materials for MTM00	Some materials, activities and assessments can be revised for use in the BSB unit.
BSBFLM503A Prepare budgets and financial plans	E-Learning tools	MINTRAC	Restricted release
BSBFLM513A Manage budgets and financial plans within the work team	Learner Guides	Innovation and Business Services Skills Australia http://www.ibsa.org.au/index.jsp	Current but not meat industry specific
BSBHR404A Co-ordinate human resource services	Learner Guides	Innovation and Business Services Skills Australia http://www.ibsa.org.au/index.jsp	Current but not meat industry specific
	BSX023/06 Manage self and staff	MINTRAC materials for MTM00	Some materials, activities and assessments can be revised for use in the BSB unit.
BSBHR604A Manage employee relations	Learners guide	MINTRAC materials for MTM00	needs update
	Assessment tools		needs update
	Customisation plan		needs update
	Learner's reference	Innovation and Business Services Skills Australia http://www.ibsa.org.au/index.jsp	Current but not meat industry specific
BSBMGT504A Manage budgets and financial plans	Learner's reference	Innovation and Business Services Skills Australia http://www.ibsa.org.au/index.jsp	Current but not meat industry specific
BSBMGT511A Develop a business opportunity			
BSBMGT603A Review and develop business plans			
BSBMKG405A Implement and monitor marketing activities	Learner Guides	Innovation and Business Services Skills Australia http://www.ibsa.org.au	Current but not meat industry specific

		/index.jsp	
	BSX203/04 Address customer requirements	MINTRAC materials for MTM00	Some materials, activities and assessments can be revised for use in the BSB unit.
CHC IMPORTED UNITS			
CHCORG11B Lead and Develop Others	Assessment tools and evidence maps	MINTRAC	Restricted release
	Trainer's guide	MINTRAC	Restricted release
	Customisation plan	MINTRAC	Restricted release
FDF IMPORTED UNITS			
FDFCORBM2A Use basic mathematical concepts	Assessment support materials	MINTRAC	current
	learners guide available on TVET AUSTRALIA LIMITED website	TVET AUSTRALIA LIMITED http://www.atpl.net.au/	
	Apply mathematical concepts Learning guide	TAFE-SA - Regency campus https://products.tafesa.edu.au/LOR/Home.aspx	
FDFFSACA Assess compliance with food safety programs			
FDFFSCHZA identify, evaluate and control food safety hazards			
FDFFSCFSA A Conduct food safety audits			
FDFFSCOMA Communicate and negotiate to conduct food safety audits			
FDFZMHFS2A Work in a freezer storage area			
FDFZMHTS2A Work with temperature controlled stock			
FDFZPRSP3A Set up a production/packaging line for operation			

PMASUP130B Follow established work plan	Training and assessment support materials	MINTRAC	current
	Learners guide available on TVET AUSTRALIA LIMITED website	TVET AUSTRALIA LIMITED http://www.atpl.net.au/	minor changes to codes required
MTMCOR SERIES			
MTMCOR401B Manage own work performance	Training and assessment support materials	MINTRAC	Requires access to MINTRAC <i>Manage own work performance kit</i>
	Manage own work performance kit including: <ul style="list-style-type: none"> e-learning strategies training support materials assessment tools 	MINTRAC	
MTMM SERIES			
MTMMP1C Maintain personal equipment	Training and assessment support materials	MINTRAC	current
	Maintain personal equipment interactive CD	MINTRAC	Current. Available soon in Mandarin, Portuguese, Tagalong (Filipino), Malay and Vietnamese
	Care for personal equipment Practical handbook	TAFE-SA - Regency campus https://products.tafesa.edu.au/LOR/Home.aspx	
	Care for personal equipment Video	TAFE-SA - Regency campus https://products.tafesa.edu.au/LOR/Home.aspx	
MTMMP2C Apply hygiene and sanitation practices	Training and assessment support materials	MINTRAC	current
	Hygiene and sanitation interactive CD	MINTRAC	Current. Available soon in Mandarin, Portuguese,

			Tagalog (Filipino), Malay and Vietnamese
	Meat industry cleaning – it's up to you DVD	MINTRAC	Current
	Apply hygiene and sanitation practices Learning guide	TAFE-SA - Regency campus https://products.tafesa.edu.au/LOR/Home.aspx	
MTMMP3C Apply quality assurance practices	Training and assessment support materials	MINTRAC	current
	Quality assurance interactive CD	MINTRAC	Current. Available soon in Mandarin, Portuguese, Tagalog (Filipino), Malay and Vietnamese
	Meat industry cleaning – it's up to you DVD	MINTRAC	Current
	Environmental Best Practice Guidelines for the red meat processing industry	MLA http://www.mla.com.au	
	Apply quality assurance practices Part 1 and Part 2 Learning guide	TAFE-SA - Regency campus https://products.tafesa.edu.au/LOR/Home.aspx	
MTMMP4C Follow safe work policies and procedures	Training and assessment support materials	MINTRAC	current
	Follow safe work policies and procedures - CD	MINTRAC	Current. Available soon in Mandarin, Portuguese, Tagalog (Filipino), Malay and Vietnamese
	OH&S Kit	MINTRAC	
	Follow safe work policies and procedures Learners Guide	TAFE-SA - Regency campus https://products.tafesa.edu.au/LOR/Home.aspx	

MTMMP5C Communicate in the workplace	Training and assessment support materials	MINTRAC	current
	Communicate in the workplace CD	MINTRAC	Current. Available soon in Mandarin, Portuguese, Tagalong (Filipino), Malay and Vietnamese
	Communication in the workplace Learning guide	TAFE-SA - Regency campus https://products.tafes.a.edu.au/LOR/Home.aspx	
MTMMP6C Overview the Meat Industry	Training and assessment support materials	MINTRAC	current
	Overview the meat industry interactive CD	MINTRAC	Current. Available soon in Mandarin, Portuguese, Tagalong (Filipino), Malay and Vietnamese
	OH&S Kit	MINTRAC	OH&S Kit
	Environmental Best Practice Guidelines for the red meat processing industry	MLA http://www.mla.com.au	
MTMMP11C Sharpen knives	Training and assessment support materials	MINTRAC	current
	Knife maintenance, safety and hygiene training video or DVD	MINTRAC	current
	Water at less than 82°C for sanitising knives in abattoirs – a guide to gaining regulatory approval	MLA http://www.mla.com.au	current
	Care for personal equipment Practical handbook	TAFE-SA - Regency campus https://products.tafes.a.edu.au/LOR/Home.aspx	

	Care for personal equipment Video	TAFE-SA - Regency campus https://products.tafesa.edu.au/LOR/Home.aspx	
MTMMP38C Split carcass	Training and assessment support materials	MINTRAC	current
	PorkStar – 2006 PorkStar Training Manual	APL http://www.apl.au.com/	
MTMMP46C Develop and implement QA program for rendering plant	Training and assessment support materials	MINTRAC	current
	Environmental Best Practice Guidelines for the red meat processing industry	MLA http://www.mla.com.au	
	Quality Assurance Resource Disc	MLA http://www.mla.com.au	current
MTMMP48C Handle animals humanely while conducting ante-mortem inspection	Training and assessment support materials	MINTRAC	current
	Meat Safety toolbox	TVET Australia Limited http://www.atpl.net.au/	Was developed to support MTM00 – may need some updating
MTMMP53C Collect and prepare standard samples	Training and assessment support materials	MINTRAC	current
	Environmental Best Practice Guidelines for the red meat processing industry	MLA http://www.mla.com.au	
MTMMP64C Specify Beef Product Using AUS-MEAT Language	Training and assessment support materials	MINTRAC	current
	AUSMEAT training course	AUS-MEAT Limited http://www.ausmeat.com.au	current
MTMMP65C Specify Sheep Product Using AUS-MEAT Language	Training and assessment support materials	MINTRAC	current
	AUSMEAT training course	AUS-MEAT Limited http://www.ausmeat.com.au	current

		com.au	
MTMMP66C Specify Pork Product Using AUS-MEAT Language	Training and assessment support materials	MINTRAC	current
	AUSMEAT training course	AUS-MEAT Limited http://www.ausmeat.com.au	current
	PorkStar – 2006 PorkStar Training Manual	APL http://www.apl.au.com/	
	Handbook of Australian meat	AUS-MEAT Limited http://www.ausmeat.com.au	
MTMMP67C Assess Product in Chillers	Training and assessment support materials	MINTRAC	current
	AUSMEAT training course	AUS-MEAT Limited http://www.ausmeat.com.au	current
	PorkStar – 2006 PorkStar Training Manual	APL http://www.apl.au.com/	
	Handbook of Australian meat	AUS-MEAT Limited http://www.ausmeat.com.au	
MTMMP68C Bone neck	Training and assessment support materials	MINTRAC	current
MTMMP69C Lead Communication in the Workplace	Training and assessment support materials	MINTRAC	current
MTMMP70C Participate in OH&S risk control process	Training and assessment support materials	MINTRAC	current
	OH&S Kit	MINTRAC	OH&S Kit
MTMMP72C Facilitate hygiene and sanitation performance	Training and assessment support materials	MINTRAC	current
	Environmental Best Practice Guidelines for the red meat processing industry	MLA http://www.mla.com.au	
MTMMP76C Conduct Statistical Analysis of Process	Training and assessment support materials	MINTRAC	current
MTMMP77C Participate in Product Recall	Training and assessment support materials	MINTRAC	current
MTMMP79C Participate in Ongoing	Training and assessment support materials	MINTRAC	current

Development and Implementation of a HACCP & QA System	Environmental Best Practice Guidelines for the red meat processing industry	MLA http://www.mla.com.au	
	Quality Assurance Resource Disc	MLA http://www.mla.com.au	current
MTMMP80C Inspect transportation container/vehicle	Training and assessment support materials	MINTRAC	current
	Meat Safety toolbox	TVET Australia Limited http://www.atpl.net.au/	Was developed to support MTM00 – may need some updating
MTMMP81C Maintain abattoir design and construction standards	Training and assessment support materials	MINTRAC	current
	Environmental Best Practice Guidelines for the red meat processing industry	MLA http://www.mla.com.au	
MTMMP82C Collect evidence for prosecution			No materials available for this unit – contact MINTRAC
MTMMP83C Establish sampling program	Training and assessment support materials	MINTRAC	current
MTMMP84C Oversee humane handling of animals	Training and assessment support materials	MINTRAC	current
	Animal Welfare Kit	MINTRAC	current
	Animal Welfare Officer Skills Set – kit	MINTRAC	current
MTMMP87C Inspect game Meat	Training and assessment support materials	MINTRAC	current
MTMMP88C Inspect poultry	Training and assessment support materials	MINTRAC	current
MTMMP89C Inspect ratites	Training and assessment support materials	MINTRAC	current

MTMMP90C Manage/oversee an external audit of the establishment's quality system	Training and assessment support materials	MINTRAC	current
	Quality Assurance Resource Disc	MLA http://www.mla.com.au	current
MTMMP91C Oversee export requirements	Training and assessment support materials	MINTRAC	current
MTMP2000 SERIES			
MTMP2002B Prepare animals for slaughter	Training and assessment support materials	MINTRAC	current
MTMP2004A Feed Race	Training and assessment support materials	MINTRAC	current
MTMP2005A Restrain Animal	Training and assessment support materials	MINTRAC	current
MTMP2006A Apply animal welfare and handling requirements	Training and assessment support materials	MINTRAC	current
	Animal Welfare Kit	MINTRAC	current
	Is it fit to load? – a national guide to the selection of animals fit to transport	MLA	Available free from MINTRAC
	Animal Welfare Officer Skills Set – kit	MINTRAC	current
MTMP2007A Perform emergency kill	Training and assessment support materials	MINTRAC	current
MTMP2009A Unload livestock	Training and assessment support materials	MINTRAC	current
	Is it fit to load? – a national guide to the selection of animals fit to transport	MLA	Available free from MINTRAC
MTMP2011B Identify animals using electronic systems	Training and assessment support materials	MINTRAC	current
MTMP2012B Shackle animal	Training and assessment support materials	MINTRAC	current
MTMP2013B Operate electrical	Training and assessment support	MINTRAC	current

stimulator	materials		
MTMP2014B Remove head	Training and assessment support materials	MINTRAC	current
MTMP2015B Cut hocks	Training and assessment support materials	MINTRAC	current
MTMP2016B Mark brisket	Training and assessment support materials	MINTRAC	current
MTMP2017B Skin head	Training and assessment support materials	MINTRAC	current
MTMP2018B Complete changeover operation	Training and assessment support materials	MINTRAC	current
MTMP2020B Trim pig pre-evisceration	Training and assessment support materials	MINTRAC	current
MTMP2021B Number carcass and head	Training and assessment support materials	MINTRAC	current
MTMP2022B Punch pelts	Training and assessment support materials	MINTRAC	current
MTMP2023B Remove brisket wool	Training and assessment support materials	MINTRAC	current
MTMP2024B Prepare hide/pelt for removal	Training and assessment support materials	MINTRAC	current
MTMP2025A Bag tail	Training and assessment support materials	MINTRAC	current
MTMP2026A Remove and record tag	Training and assessment support materials	MINTRAC	current
MTMP2027A Seal/drain urinary tract	Training and assessment support materials	MINTRAC	current
MTMP2028A Singe carcass	Training and assessment support materials	MINTRAC	current
MTMP2029A Shave carcass	Training and assessment support materials	MINTRAC	current
MTMP2030A Flush carcass	Training and assessment support materials	MINTRAC	current

MTMP2031B Operate scalding/dehairing equipment	Training and assessment support materials	MINTRAC	current
MTMP2032B Operate whizzard knife	Training and assessment support materials	MINTRAC	current
MTMP2033B Operate rise and fall platform	Training and assessment support materials	MINTRAC	current
MTMP2034B Operate vacuum blood collection process	Training and assessment support materials	MINTRAC	current
MTMP2035B Operate nose roller	Training and assessment support materials	MINTRAC	current
MTMP2036B Operate pneumatic cutter	Training and assessment support materials	MINTRAC	current
MTMP2037B Operate circular saw	Training and assessment support materials	MINTRAC	current
MTMP2038B Prepare carcass and equipment for hide/pelt puller	Training and assessment support materials	MINTRAC	current
MTMP2039B Operate tenderiser	Training and assessment support materials	MINTRAC	current
MTMP2040B Operate mincer	Training and assessment support materials	MINTRAC	current
MTMP2042B Operate new technology or process	Training and assessment support materials	MINTRAC	Will require additional customisation to workplace context
MTMP2043B Operate sterovac equipment	Training and assessment support materials	MINTRAC	current
MTMP2044A De-rind meat cuts	Training and assessment support materials	MINTRAC	current
MTMP2045A De-nude meat cuts	Training and assessment support materials	MINTRAC	current
MTMP2046A Operate rib puller	Training and assessment support materials	MINTRAC	current
	PorkStar – 2006 PorkStar Training Manual	APL http://www.apl.au.com/	

MTMP2047A Operate frenching machine	Training and assessment support materials	MINTRAC	current
MTMP2048A Operate cubing machine	Training and assessment support materials	MINTRAC	current
MTMP2049A Cure and corn product in a meat processing plant	Training and assessment support materials	MINTRAC	current
MTMP2050A Operate head splitter	Training and assessment support materials	MINTRAC	current
MTMP2051B Trim neck	Training and assessment support materials	MINTRAC	current
MTMP2052B Trim forequarter to specification	Training and assessment support materials	MINTRAC	current
	PorkStar – 2006 PorkStar Training Manual	APL http://www.apl.au.com/	
	Handbook of Australian meat	AUSMEAT http://www.ausmeat.com.au	
MTMP2053B Trim hindquarter to specification	Training and assessment support materials	MINTRAC	current
	PorkStar – 2006 PorkStar Training Manual	APL http://www.apl.au.com/	
	Handbook of Australian meat	AUS-MEAT Limited http://www.ausmeat.com.au	
MTMP2054B Inspect hindquarter and remove contamination	Training and assessment support materials	MINTRAC	current
MTMP2055B Inspect forequarter and remove contamination	Training and assessment support materials	MINTRAC	current
MTMP2057A Remove spinal cord	Training and assessment support materials	MINTRAC	current
MTMP2058A Operate jaw breaker	Training and assessment support materials	MINTRAC	current
MTMP2061B Grade carcase	Training and assessment support materials	MINTRAC	current

	PorkStar – 2006 PorkStar Training Manual	APL http://www.apl.au.com/	
	Handbook of Australian meat	AUS-MEAT Limited http://www.ausmeat.com.au	
MTMP2062B Weigh carcase	Training and assessment support materials	MINTRAC	current
MTMP2063B Operate semi- automatic tagging machine	Training and assessment support materials	MINTRAC	current
MTMP2064B Measure fat	Training and assessment support materials	MINTRAC	current
	Handbook of Australian meat	AUS-MEAT Limited http://www.ausmeat.com.au	
MTMP2065B Label and stamp carcase	Training and assessment support materials	MINTRAC	current
	PorkStar – 2006 PorkStar Training Manual	APL http://www.apl.au.com/	
MTMP2066B Wash carcase	Training and assessment support materials	MINTRAC	current
MTMP2067A Operate a decontamination unit	Training and assessment support materials	MINTRAC	current
MTMP2068A Remove tenderloin	Training and assessment support materials	MINTRAC	current
MTMP2071B Inspect meat for defects	Training and assessment support materials	MINTRAC	current
MTMP2072B Assemble and prepare cartons	Training and assessment support materials	MINTRAC	current
MTMP2074B Identify cuts and specifications	Training and assessment support materials	MINTRAC	current
MTMP2075B Pack meat product	Training and assessment support materials	MINTRAC	current

MTMP2081B Operate carton sealing machine	Training and assessment support materials	MINTRAC	current
MTMP2082B Operate carton scales	Training and assessment support materials	MINTRAC	current
MTMP2083B Operate strapping machine	Training and assessment support materials	MINTRAC	current
MTMP2084B Operate carton forming machine	Training and assessment support materials	MINTRAC	current
MTMP2085B Operate automatic CL determination machine	Training and assessment support materials	MINTRAC	current
MTMP2086A Operate bag forming equipment	Training and assessment support materials	MINTRAC	current
MTMP2091B Assess dentition	Training and assessment support materials	MINTRAC	current
MTMP2092B Drop tongue	Training and assessment support materials	MINTRAC	current
	Beef offal recovery & processing training materials DVD	MINTRAC	current
MTMP2093B Wash head	Training and assessment support materials	MINTRAC	current
MTMP2094B Bone head	Training and assessment support materials	MINTRAC	current
	Beef offal recovery & processing training materials DVD	MINTRAC	current
MTMP2095B Remove cheek meat	Training and assessment support materials	MINTRAC	current
	Beef offal recovery & processing training materials DVD	MINTRAC	current

MTMP2096B Bar head and remove cheek meat	Training and assessment support materials	MINTRAC	current
	Beef offal recovery & processing training materials DVD	MINTRAC	current
MTMP2100 SERIES			
MTMP2102B Process thick skirts	Training and assessment support materials	MINTRAC	current
	Beef offal recovery & processing training materials DVD	MINTRAC	current
MTMP2115B Process thin skirts	Training and assessment support materials	MINTRAC	current
	Beef offal recovery & processing training materials DVD	MINTRAC	current
MTMP2116A Process offal	Training and assessment support materials	MINTRAC	current
	Offal kit	MINTRAC	current
MTMP2117A Process runners	Training and assessment support materials	MINTRAC	current
MTMP2118A Overview offal processing *	Training and assessment support materials	MINTRAC	current
	Offal kit	MINTRAC	current
	Handbook of Australian meat	AUS-MEAT Limited http://www.ausmeat.com.au	
MTMP2121B Prepare and trim honeycomb	Training and assessment support materials	MINTRAC	current
MTMP2122B Recover mountain chain	Training and assessment support materials	MINTRAC	current
MTMP2123B Further process tripe	Training and assessment support materials	MINTRAC	current
MTMP2124B Trim processed tripe	Training and assessment support materials	MINTRAC	current

MTMP2125B Process small stock tripe	Training and assessment support materials	MINTRAC	current
MTMP2126B Process bibles	Training and assessment support materials	MINTRAC	current
MTMP2127A Process maws	Training and assessment support materials	MINTRAC	current
MTMP2131B Prepare and despatch meat product order	Training and assessment support materials	MINTRAC	current
MTMP2132B Load out meat product	Training and assessment support materials	MINTRAC	current
MTMP2133B Store carcass product	Training and assessment support materials	MINTRAC	current
MTMP2134B Store carton product	Training and assessment support materials	MINTRAC	current
MTMP2135B Locate storage areas and product	Training and assessment support materials	MINTRAC	current
MTMP2136B Complete repack operation	Training and assessment support materials	MINTRAC	current
MTMP2137A Bag carcass	Training and assessment support materials	MINTRAC	current
MTMP2141B Overview of offal processing on slaughter floor	Training and assessment support materials	MINTRAC	current
	Offal kit	MINTRAC	current
MTMP2142B Present offal for inspection	Training and assessment support materials	MINTRAC	current
MTMP2143B Separate offal	Training and assessment support materials	MINTRAC	current
	Offal kit	MINTRAC	current

MTMP2144B Trim offal fat	Training and assessment support materials	MINTRAC	current
	Offal kit	MINTRAC	current
MTMP2145B Separate and tie runners	Training and assessment support materials	MINTRAC	current
MTMP2147B Recover thin skirts	Training and assessment support materials	MINTRAC	current
	Offal kit	MINTRAC	current
MTMP2148A Remove thick skirts	Training and assessment support materials	MINTRAC	current
	Offal kit	MINTRAC	current
MTMP2149A Remove flares	Training and assessment support materials	MINTRAC	current
MTMP2150A Recover offal	Training and assessment support materials	MINTRAC	current
	Offal kit	MINTRAC	current
MTMP2151B Overview hide/pelt/skin processing *	Training and assessment support materials	MINTRAC	current
MTMP2152B Trim hide or skin	Training and assessment support materials	MINTRAC	current
MTMP2153B Salt hide or skin	Training and assessment support materials	MINTRAC	current
MTMP2154B Grade hide or skin	Training and assessment support materials	MINTRAC	current
MTMP2155B Despatch hide or skin	Training and assessment support materials	MINTRAC	current
MTMP2156A Treat hides chemically	Training and assessment support materials	MINTRAC	current
MTMP2157A Chill/ice hides	Training and assessment support materials	MINTRAC	current

MTMP2158A Crop pelts	Training and assessment support materials	MINTRAC	current
MTMP2161B Overview fellmongering operations	Training and assessment support materials	MINTRAC	current
MTMP2162B Chemically treat skins for fellmongering process	Training and assessment support materials	MINTRAC	current
MTMP2163B Prepare chemicals for fellmongering process	Training and assessment support materials	MINTRAC	current
MTMP2164B Operate wool drier and press	Training and assessment support materials	MINTRAC	current
MTMP2165B Perform sweating operation on fellmongered skins	Training and assessment support materials	MINTRAC	current
MTMP2166B Perform skin fleshing operation	Training and assessment support materials	MINTRAC	current
MTMP2167B Skirt and weigh fellmongered wool	Training and assessment support materials	MINTRAC	current
MTMP2168A Operate wool puller	Training and assessment support materials	MINTRAC	current
MTMP2171B Dispose of condemned carcase	Training and assessment support materials	MINTRAC	current
MTMP2172B Skin condemned carcase	Training and assessment support materials	MINTRAC	current
MTMP2173B Eviscerate condemned carcase	Training and assessment support materials	MINTRAC	current
MTMP2175B Process paunch	Training and assessment support materials	MINTRAC	current

MTMP2176B Process slink by-products	Training and assessment support materials	MINTRAC	current
MTMP2177B Process pet meat	Training and assessment support materials	MINTRAC	current
MTMP2178A Skin slinks	Training and assessment support materials	MINTRAC	current
MTMP2179A Process blood	Training and assessment support materials	MINTRAC	current
MTMP2181B Overview rendering process *	Training and assessment support materials	MINTRAC	current
	Environmental Best Practice Guidelines for the red meat processing industry	MLA http://www.mla.com.au	
MTMP2182B Operate hogger	Training and assessment support materials	MINTRAC	current
MTMP2183B Operate blow line	Training and assessment support materials	MINTRAC	current
MTMP2184B Operate meat meal mill	Training and assessment support materials	MINTRAC	current
MTMP2185B Operate waste recovery systems	Training and assessment support materials	MINTRAC	current
MTMP2186B Pack and despatch rendered products	Training and assessment support materials	MINTRAC	current
MTMP2187B Break down and bone carcase for pet meat or rendering	Training and assessment support materials	MINTRAC	current
MTMP2188B Operate air filtration system	Training and assessment support materials	MINTRAC	current
MTMP2192A Clean carcase hanging equipment	Training and assessment support materials	MINTRAC	current

	Meat Industry cleaning – it's up to you DVD	MINTRAC	current
MTMP2193A Clean amenities and grounds	Training and assessment support materials	MINTRAC	current
	Meat Industry cleaning – it's up to you DVD	MINTRAC	current
MTMP2196B Overview cleaning program	Training and assessment support materials	MINTRAC	current
	Meat Industry cleaning – it's up to you DVD	MINTRAC	current
MTMP2197B Clean after operations – boning room	Training and assessment support materials	MINTRAC	current
	Meat Industry cleaning – it's up to you DVD	MINTRAC	current
MTMP2198B Clean after operations – slaughter floor	Training and assessment support materials	MINTRAC	current
	Meat Industry cleaning – it's up to you DVD	MINTRAC	current
MTMP2200 SERIES			
MTMP2201B Transport food	Training and assessment support materials	MINTRAC	current
MTMP3000 SERIES			
MTMP3001B Knock and Stun Animal	Training and assessment support materials	MINTRAC	current
	Stunning kit	MINTRAC	current
MTMP3002B Stick and Bleed Animal	Training and assessment support materials	MINTRAC	current
MTMP3006B Rod weasand	Training and assessment support materials	MINTRAC	current
MTMP3007B Seal weasand	Training and assessment support materials	MINTRAC	current

MTMP3008B Ring bung	Training and assessment support materials	MINTRAC	current
MTMP3009B Seal bung	Training and assessment support materials	MINTRAC	current
MTMP3011B Explain legging operation	Training and assessment support materials	MINTRAC	current
MTMP3012B Make first leg opening cuts	Training and assessment support materials	MINTRAC	current
MTMP3013B Make second leg opening cuts	Training and assessment support materials	MINTRAC	current
MTMP3014B Perform legging on small stock	Training and assessment support materials	MINTRAC	current
MTMP3016A Perform 'Y' cut	Training and assessment support materials	MINTRAC	current
MTMP3021B Explain opening cuts	Training and assessment support materials	MINTRAC	current
MTMP3022B Perform flanking cuts	Training and assessment support materials	MINTRAC	current
MTMP3023B Perform brisket cuts	Training and assessment support materials	MINTRAC	current
MTMP3024B Perform rumping cuts	Training and assessment support materials	MINTRAC	current
MTMP3025B Perform rosette cuts	Training and assessment support materials	MINTRAC	current
MTMP3026B Perform midline cuts	Training and assessment support materials	MINTRAC	current

MTMP3031A Scald and dehair carcase	Training and assessment support materials	MINTRAC	current
MTMP3032B Operate pelt puller	Training and assessment support materials	MINTRAC	current
MTMP3033B Operate hide puller	Training and assessment support materials	MINTRAC	current
MTMP3034B Remove pelt manually	Training and assessment support materials	MINTRAC	current
MTMP3036A Bed dress carcase	Training and assessment support materials	MINTRAC	current
MTMP3037B Eviscerate animal carcase	Training and assessment support materials	MINTRAC	current
MTMP3038B Operate brisket cutter/saw	Training and assessment support materials	MINTRAC	current
MTMP3039B Eviscerate game shot carcase	Training and assessment support materials	MINTRAC	current
MTMP3041B Backdown pig carcase	Training and assessment support materials	MINTRAC	current
MTMP3042B Prepare head for inspection	Training and assessment support materials	MINTRAC	current
MTMP3043A Operate air knife	Training and assessment support materials	MINTRAC	current
MTMP3044A Drop sock and pull shoulder pelt	Training and assessment support materials	MINTRAC	current
MTMP3045A Undertake retain rail	Training and assessment support materials	MINTRAC	current
MTMP3052B Bone small stock carcase – leg	Training and assessment support materials	MINTRAC	current

	PorkStar – 2006 PorkStar Training Manual	APL http://www.apl.au.com/	
	Handbook of Australian meat	AUSMEAT http://www.usmeat.com.au	
MTMP3054B Slice and trim leg – small stock	Training and assessment support materials	MINTRAC	current
	PorkStar – 2006 PorkStar Training Manual	APL http://www.apl.au.com/	
	Handbook of Australian meat	AUS-MEAT Limited http://www.usmeat.com.au	
MTMP3055B Bone beef carcass – forequarter	Training and assessment support materials	MINTRAC	current
	Handbook of Australian meat	AUS-MEAT Limited http://www.usmeat.com.au	
MTMP3056B Bone beef carcass – hindquarter	Training and assessment support materials	MINTRAC	current
	Handbook of Australian meat	AUS-MEAT Limited http://www.usmeat.com.au	
MTMP3057B Slice and trim forequarter	Training and assessment support materials	MINTRAC	current
	Handbook of Australian meat	AUS-MEAT Limited http://www.usmeat.com.au	
MTMP3058B Slice and trim hindquarter	Training and assessment support materials	MINTRAC	current
	Handbook of Australian meat	AUS-MEAT Limited http://www.usmeat.com.au	

MTMP3059B Break carcass using a bandsaw	Training and assessment support materials	MINTRAC	current
	Handbook of Australian meat	AUS-MEAT Limited http://www.ausmeat.com.au	
	PorkStar – 2006 PorkStar Training Manual	APL http://www.apl.au.com/	
MTMP3060B Operate leg boning machine	Training and assessment support materials	MINTRAC	current
MTMP3061B Operate trunk boning machine	Training and assessment support materials	MINTRAC	current
MTMP3062A Bone small stock carcass – shoulder	Training and assessment support materials	MINTRAC	current
	Handbook of Australian meat	AUS-MEAT Limited http://www.ausmeat.com.au	
	PorkStar – 2006 PorkStar Training Manual	APL http://www.apl.au.com/	
MTMP3063A Bone small stock carcass – middle	Training and assessment support materials	MINTRAC	current
	Handbook of Australian meat	AUS-MEAT Limited http://www.ausmeat.com.au	
	PorkStar – 2006 PorkStar Training Manual	APL http://www.apl.au.com/	
MTMP3064A Slice small stock carcass – shoulder	Training and assessment support materials	MINTRAC	current
	Handbook of Australian meat	AUS-MEAT Limited http://www.ausmeat.com.au	
	PorkStar – 2006 PorkStar Training Manual	APL http://www.apl.au.com/	
MTMP3065A Slice small stock carcass – middle	Training and assessment support materials	MINTRAC	current

	Handbook of Australian meat	AUS-MEAT Limited http://www.ausmeat.com.au	
	PorkStar – 2006 PorkStar Training Manual	APL http://www.apl.au.com/	
MTMP3066A Bone carcass using mechanical aids (large stock)	Training and assessment support materials	MINTRAC	current
	Handbook of Australian meat	AUS-MEAT Limited http://www.ausmeat.com.au	
MTMP3071B Perform Ante-Mortem Inspection and make disposition	Training and assessment support materials	MINTRAC	current
	Meat Safety toolbox	TVET Australia Limited http://www.atpl.net.au/	Was developed to support MTM00 – may need some updating
MTMP3072B Perform Post-Mortem Inspection and make disposition	Training and assessment support materials	MINTRAC	current
	Meat Safety toolbox	TVET Australia Limited http://www.atpl.net.au/	Was developed to support MTM00 – may need some updating
MTMP3073A Implement food safety program	Training and assessment support materials	MINTRAC	current
	Meat Safety toolbox	TVET Australia Limited http://www.atpl.net.au/	Was developed to support MTM00 – may need some updating
MTMP3074A Perform carcass hygiene assessment	Training and assessment support materials	MINTRAC	Requires access to MHA kit.
	MHA Kit	MINTRAC	current
MTMP3075A Perform process monitoring assessment	Training and assessment support materials	MINTRAC	Requires access to MHA kit.
	MHA Kit	MINTRAC	current
MTMP3076A Perform boning room meat hygiene assessment	Training and assessment support materials	MINTRAC	Requires access to MHA kit.
	MHA Kit	MINTRAC	current

MTMP3077A Perform offal meat hygiene assessment	Training and assessment support materials	MINTRAC	Requires access to MHA kit.
	MHA Kit	MINTRAC	current
MTMP3081B Operate batch cooker	Training and assessment support materials	MINTRAC	current
MTMP3082B Operate continuous cooker	Training and assessment support materials	MINTRAC	current
MTMP3083B Operate press	Training and assessment support materials	MINTRAC	current
MTMP3084B Operate wet rendering process	Training and assessment support materials	MINTRAC	current
MTMP3085B Monitor boiler operations	Training and assessment support materials	MINTRAC	current
MTMP3086B Operate tallow processing plant	Training and assessment support materials	MINTRAC	current
MTMP3087B Operate blood processing plant	Training and assessment support materials	MINTRAC	current
MTMP3088B Produce rendered products hygienically	Training and assessment support materials	MINTRAC	current
MTMP3089B Render edible products	Training and assessment support materials	MINTRAC	current
MTMP3090A Implement a QA program for rendering plant	Training and assessment support materials	MINTRAC	current
	Quality Assurance Resource Disc	MLA http://www.mla.com.au	current
MTMP3095A Grade beef carcasses using Meat Standards Australia standards	Training and assessment support materials	MINTRAC	current
MTMP3099A Use standard product descriptions – sheep/goats	Training and assessment support materials	MINTRAC	current
MTMP3100 SERIES			
MTMP3100A Use standard product descriptions – beef	Training and assessment support materials	MINTRAC	current

	Handbook of Australian meat	AUS-MEAT Limited http://www.ausmeat.com.au	
MTMP3101A Use standard product descriptions - pork	Training and assessment support materials	MINTRAC	current
	PorkStar – 2006 PorkStar Training Manual	APL http://www.apl.au.com/	
	Handbook of Australian meat	AUS-MEAT Limited http://www.ausmeat.com.au	
MTMP3102A Provide coaching	Training and assessment support materials	MINTRAC	current
MTMP3103A Provide mentoring	Training and assessment support materials	MINTRAC	current
MTMP3104A Use standard product descriptions - kangaroos	Training and assessment support materials	MINTRAC	current
	Kangaroo specifications and meat cuts	KIAA http://www.kangaroo-industry.asn.au	current
MTMP3107A Perform manual chemical lean testing	Training and assessment support materials	MINTRAC	current
MTMP400 SERIES			
MTMP401A Utilise refrigeration index	Training and assessment support materials	MINTRAC	Requires access to Refrigeration Index kit.
	RI Kit containing Training and Assessment support materials	MINTRAC	current
	RI E-Learning Kit containing Training and Assessment support materials	MINTRAC	current
MTMP402A Implement Meat Hygiene Assessment program	Training and assessment support materials	MINTRAC	Requires access to MHA kit.
	MHA Kit	MINTRAC	current
MTMP403A Oversee plant compliance with the	Training and assessment support materials	MINTRAC	current

Australian standards for meat processing	Environmental Best Practice Guidelines for the red meat processing industry	MLA http://www.mla.com.au	
MTMP404A Apply meat science	Training and assessment support materials	MINTRAC	current
MTMP405A Conduct and validate pH/temperature declines to MSA standards	Training and assessment support materials	MINTRAC	current
MTMP407A Supervise new recruits	Training and assessment support materials	MINTRAC	current
MTMPR200 SERIES			
MTMPR201B Prepare and operate bandsaw	Training and assessment support materials	MINTRAC	current
	OH&S Kit	MINTRAC	
	Lamb butchery Practical handbook	TAFE-SA - Regency campus https://products.tafesa.edu.au/LOR/Home.aspx	
	Lamb butchery Video	TAFE-SA - Regency campus https://products.tafesa.edu.au/LOR/Home.aspx	
	Pork butchery Practical handbook	TAFE-SA - Regency campus https://products.tafesa.edu.au/LOR/Home.aspx	
	Pork butchery Video	TAFE-SA - Regency campus https://products.tafesa.edu.au/LOR/Home.aspx	
	Safe operation of bandsaws in the meat retail industry	DET NSW 02 9244 5073	
MTMPS200 SERIES			
MTMPS201B Clean work area during operations	Training and assessment support materials	MINTRAC	current
MTMPS203B Operate scales and semi-automatic labelling machinery	Training and assessment support materials	MINTRAC	current

MTMPS204B Maintain production records	Training and assessment support materials	MINTRAC	Materials will require additional customisation to workplace context
MTMPS205B Clean chillers	Training and assessment support materials	MINTRAC	current
MTMPS206B Operate forklift in specific workplace	Training and assessment support materials	MINTRAC	current
MTMPS400 SERIES			
MTMPS411B Monitor meat preservation process	Training and assessment support materials	MINTRAC	current
	Guidelines for the safe manufacture of smallgoods	MLA http://www.mla.com.au	Current
MTMPS412B Monitor and overview the production of processed meats and smallgoods	Training and assessment support materials	MINTRAC	current
	Guidelines for the safe manufacture of smallgoods	MLA http://www.mla.com.au	Current
MTMPS414A Monitor and overview the production of uncooked comminuted fermented meat (UCFM)	Training and assessment support materials	MINTRAC	Current – requires access to MLA publication: <i>Guidelines for the safe manufacture of smallgoods</i>
	Guidelines for the safe manufacture of smallgoods	MLA http://www.mla.com.au	
MTMPS5600 SERIES			
MTMPS5601B Assess and purchase livestock	assessment tools and evidence maps	MINTRAC	Restricted release
	customisation plans	MINTRAC	Restricted release
	training materials	MINTRAC	Restricted release
MTMPS5602B Analyse and develop enterprise systems for new opportunities	assessment tools and evidence maps	MINTRAC	Restricted release
	customisation plans	MINTRAC	Restricted release
	training materials	MINTRAC	Restricted release
MTMPS5603B Develop, manage and maintain quality systems	assessment tools and evidence maps	MINTRAC	Restricted release
	customisation plans	MINTRAC	Restricted release
	training materials	MINTRAC	Restricted release

	Environmental Best Practice Guidelines for the red meat processing industry	MLA http://www.mla.com.au	
	Quality Assurance Resource Disc	MLA http://www.mla.com.au	current
MTMPS5604B Manage maintenance systems	assessment tools and evidence maps	MINTRAC	Restricted release
	customisation plans	MINTRAC	Restricted release
	training materials	MINTRAC	Restricted release
MTMPS5605B Manage utilities and energy	assessment tools and evidence maps	MINTRAC	Restricted release
	customisation plans	MINTRAC	Restricted release
	training materials	MINTRAC	Restricted release
	Environmental Best Practice Guidelines for the red meat processing industry	MLA http://www.mla.com.au	
MTMPS5606B Benchmark enterprise performance	assessment tools and evidence maps	MINTRAC	Restricted release
	customisation plans	MINTRAC	Restricted release
	training materials	MINTRAC	Restricted release
	Environmental Best Practice Guidelines for the red meat processing industry	MLA http://www.mla.com.au	
MTMPS5607B Manage and improve meat industry plant operations	assessment tools and evidence maps	MINTRAC	Restricted release
	customisation plans	MINTRAC	Restricted release
	training materials	MINTRAC	Restricted release
MTMPS5608B Manage environmental impacts of meat processing operations	assessment tools and evidence maps	MINTRAC	Restricted release
	customisation plans	MINTRAC	Restricted release
	training materials	MINTRAC	Restricted release
	Environmental Best Practice Guidelines for the red meat processing industry	MLA http://www.mla.com.au	
MTMPS5609B Manage, maintain and continuously improve occupational health and safety plans and	assessment tools and evidence maps	MINTRAC	Restricted release
	customisation plans	MINTRAC	Restricted release
	training materials	MINTRAC	Restricted release

systems	OH&S Kit	MINTRAC	
MTMPS5610B Manage transportation of meat, meat products and meat by-products	assessment tools and evidence maps	MINTRAC	Restricted release
	customisation plans	MINTRAC	Restricted release
	training materials	MINTRAC	Restricted release
MTMPSR200 SERIES			
MTMPSR201B Vacuum pack product	Training and assessment support materials	MINTRAC	current
	Guidelines for the safe manufacture of smallgoods	MLA http://www.mla.com.au	Current
MTMPSR202A Apply environmentally sustainable work practices	Training and assessment support materials	MINTRAC	current
	Environmental Best Practice Guidelines for the red meat processing industry	MLA http://www.mla.com.au	
MTMPSR 300 SERIES			
MTMPSR301B Cure and corn product	Training and assessment support materials	MINTRAC	current
	Guidelines for the safe manufacture of smallgoods	MLA http://www.mla.com.au	Current
	Cure corn and smoke meat products Practical handbook	TAFE-SA - Regency campus https://products.tafesa.edu.au/LOR/Home.aspx	
	Cure, corn and smoke meat products Video	TAFE-SA - Regency campus https://products.tafesa.edu.au/LOR/Home.aspx	
MTMPSR400 SERIES			
MTMPSR401B Coordinate Contracts	Training and assessment support materials	MINTRAC	current
MTMPSR402B Prepare and evaluate resource proposals	Training and assessment support materials	MINTRAC	current
MTMPSR403B Facilitate achievement of	Training and assessment support materials	MINTRAC	current

enterprise environmental policies and goals	Environmental Best Practice Guidelines for the red meat processing industry	MLA http://www.mla.com.au	
MTMPSR404B Foster a learning culture in a meat enterprise	Training and assessment support materials	MINTRAC	current
MTMPSR405B Build productive and effective workplace relationships	Training and assessment support materials	MINTRAC	current
MTMPSR406B Manage and maintain a food safety plan	Training and assessment support materials	MINTRAC	current
MTMPSR5600 SERIES			
MTMPSR5601B Design and manage the food safety system	assessment tools and evidence maps	MINTRAC	Restricted release
	customisation plans	MINTRAC	Restricted release
	training materials	MINTRAC	Restricted release
	Environmental Best Practice Guidelines for the red meat processing industry	MLA http://www.mla.com.au	
	Guidelines for the safe manufacture of smallgoods	MLA http://www.mla.com.au	Current
MTMPSR5602B Manage Meat Processing Systems for Meat and Meat Product Quality	assessment tools and evidence maps	MINTRAC	Restricted release
	customisation plans	MINTRAC	Restricted release
	training materials	MINTRAC	Restricted release
	Guidelines for the safe manufacture of smallgoods	MLA http://www.mla.com.au	Current
MTMPSR5603B Control cold chain (refrigeration) operations	assessment tools and evidence maps	MINTRAC	Restricted release
	customisation plans	MINTRAC	Restricted release
	training materials	MINTRAC	Restricted release
	Environmental Best Practice Guidelines for the red meat processing industry	MLA http://www.mla.com.au	
MTMPSR5604B Manage new product/process	assessment tools and evidence maps	MINTRAC	Restricted release
	customisation plans	MINTRAC	Restricted release

development	training materials	MINTRAC	Restricted release
	Environmental Best Practice Guidelines for the red meat processing industry	MLA http://www.mla.com.au	
MTMPSR5605B Establish new markets	assessment tools and evidence maps	MINTRAC	Restricted release
	customisation plans	MINTRAC	Restricted release
	training materials	MINTRAC	Restricted release
MTMPSR5606B Monitor legal requirements and business compliance	assessment tools and evidence maps	MINTRAC	Restricted release
	customisation plans	MINTRAC	Restricted release
	training materials	MINTRAC	Restricted release
	Environmental Best Practice Guidelines for the red meat processing industry	MLA http://www.mla.com.au	
	Guidelines for the safe manufacture of smallgoods	MLA http://www.mla.com.au	Current
	OH&S Kit	MINTRAC	
MTMR100 SERIES			
MTMR101B Identify species and meat cuts	Assessment support materials	MINTRAC	Current (Note: new materials currently under development)
	Users guide to Australian Meat	AUS-MEAT Limited http://www.ausmeat.com.au	
	Handbook of Australian Meat 7 th edition International red meat manual CD and book	AUS-MEAT Limited http://www.ausmeat.com.au	
	PorkStar – 2006 PorkStar Training Manual	APL http://www.apl.au.com/	
	Australian sheepmeat primal cuts poster	AUS-MEAT Limited http://www.ausmeat.com.au	
	Australian beef primal cuts poster	AUS-MEAT Limited http://www.ausmeat.com.au	
	Beef language brochure	AUS-MEAT Limited http://www.ausmeat.com.au	

	Goat language brochure	AUS-MEAT Limited http://www.ausmeat.com.au	
	Pig language brochure	AUS-MEAT Limited http://www.ausmeat.com.au	
	Sheep language brochure	AUS-MEAT Limited http://www.ausmeat.com.au	
	Beef basic cuts poster	MLA http://www.mla.com.au	
	Lamb basic cuts poster	MLA http://www.mla.com.au	
	"Meat" Your interactive guide to red meat	MLA http://www.mla.com.au	
	Lamb butchery Practical handbook	TAFE-SA - Regency campus	
	Lamb butchery Video	https://products.tafesa.edu.au/LOR/Home.aspx	
	Chicken butchery Practical handbook		
	Chicken butchery practical Video		
	Forequarter beef butchery Practical handbook		
	Forequarter beef butchery Video		
	Hindquarter beef butchery Practical handbook		
	Hindquarter beef butchery Video		
	Pork butchery Practical handbook		
	Pork butchery Video		
MTMR102B Trim meat for further processing	Assessment support materials	MINTRAC	Current (Note: new materials currently under development)

	Prepare minced meat products Practical handbook	TAFE-SA - Regency campus https://products.tafesa.edu.au/LOR/Home.aspx	
	Prepare minced meat products Video		
	Produce value-added products from prepared ingredients Practical handbook		
	Fresh sausage manufacture Practical handbook		
	Fresh sausage manufacture Video		
	Lamb butchery Practical handbook		
	Lamb butchery Video		
MTMR103B Store meat product	Assessment support materials	MINTRAC	Current (Note: new materials currently under development)
	Certificate I Meat Processing (Meat Retailing) training modules	TVET AUSTRALIA LIMITED http://www.atpl.net.au/	needs major update
	Store meat product Guide for learners and trainers	MINTRAC	
	PorkStar – 2006 PorkStar Training Manual	APL http://www.apl.au.com/	
	Store and package meat products	TAFE-SA - Regency campus https://products.tafesa.edu.au/LOR/Home.aspx	
MTMR104B Prepare minced meat and minced meat products	Assessment support materials	MINTRAC	Current (Note: new materials currently under development)
	Certificate I Meat Processing (Meat Retailing) training modules	TVET AUSTRALIA LIMITED http://www.atpl.net.au/	needs major update
	Prepare minced meat products Guide for learners and trainers	MINTRAC	

	Prepare minced meat products Practical handbook	TAFE-SA - Regency campus https://products.tafesa.edu.au/LOR/Home.aspx	
	Prepare minced meat products Video		
MTMR105B Produce value added products from prepared ingredients	Certificate I Meat Processing (Meat Retailing) training modules	TVET AUSTRALIA LIMITED http://www.atpl.net.au/	needs major update
MTMR106B Provide service to customers	Assessment support materials	MINTRAC	Current (Note: new materials currently under development)
	Certificate I Meat Processing (Meat Retailing) training modules	TVET AUSTRALIA LIMITED http://www.atpl.net.au/	needs major update
	Customer service and sales transactions Learning guide	TAFE-SA - Regency campus https://products.tafesa.edu.au/LOR/Home.aspx	
MTMR107B Process sales transactions	Assessment support materials	MINTRAC	Current (Note: new materials currently under development)
	Certificate I Meat Processing (Meat Retailing) training modules	TVET AUSTRALIA LIMITED http://www.atpl.net.au/	needs major update
	Customer service and sales transactions Learning guide	TAFE-SA - Regency campus https://products.tafesa.edu.au/LOR/Home.aspx	
MTMR108A Undertake routine preventative maintenance	Assessment support materials	MINTRAC	Current (Note: new materials currently under development)
MTMR109A Monitor meat temperature from receipt to sale	Assessment support materials	MINTRAC	Current (Note: new materials currently under development)

MTMR200 SERIES			
MTMR201B Break and cut product using a bandsaw	Assessment support materials	MINTRAC	Current (Note: new materials currently under development)
	Lamb butchery Practical handbook	TAFE-SA - Regency campus	
	Lamb butchery Video	https://products.tafesa.edu.au/LOR/Home.aspx	
	Pork butchery Practical handbook		
	Pork butchery Video		
	PorkStar – 2006 PorkStar Training Manual	APL http://www.apl.au.com/	
	Safe operation of bandsaws in the meat retail industry– resource kit	DET NSW 02 9244 5073	minor changes to codes required
MTMR202B Provide advice on cooking and storage of meat products	Assessment support materials	MINTRAC	Current (Note: new materials currently under development)
	Asian retail cut guide	MLA	
	How to cook a steak	http://www.mla.com.au	
	Matching cut and cooking method		
	Cook and store meat products Learning guide	TAFE-SA - Regency campus https://products.tafesa.edu.au/LOR/Home.aspx	
	PorkStar – 2006 PorkStar Training Manual	APL http://www.apl.au.com/	
MTMR203B Select, weigh and package meat for sale	Assessment support materials	MINTRAC	Current (Note: new materials currently under development)
	Store and package meat products	TAFE-SA - Regency campus https://products.tafesa.edu.au/LOR/Home.aspx	needs update to meet current standards.
	PorkStar – 2006 PorkStar Training Manual	APL http://www.apl.au.com/	
MTMR204B Package product	Assessment support materials	MINTRAC	Current (Note: new materials

using manual packing and labelling equipment			curently under development)
	Certificate I Meat Processing (Meat Retailing) training modules	TVET AUSTRALIA LIMITED http://www.atpl.net.au/	needs major update
	Store and package meat products	TAFE-SA - Regency campus https://products.tafesa.edu.au/LOR/Home.aspx	needs update to meet current standards.
MTMR205B Make sausages	Certificate I Meat Processing (Meat Retailing) training modules	TVET AUSTRALIA LIMITED http://www.atpl.net.au/	needs major update
	Fresh sausage manufacture Practical handbook	TAFE-SA - Regency campus https://products.tafesa.edu.au/LOR/Home.aspx	
	Fresh sausage manufacture Video		
MTMR206B Produce value added products	Certificate I Meat Processing (Meat Retailing) training modules	TVET AUSTRALIA LIMITED http://www.atpl.net.au/	needs major update
	Produce value-added products from prepared ingredients Practical handbook	TAFE-SA - Regency campus https://products.tafesa.edu.au/LOR/Home.aspx	
	Prepare and produce value-added products Practical handbook		
	Prepare and produce value-added products Video		
MTMR207A Use basic methods of meat cookery	Assessment support materials	MINTRAC	Current (Note: new materials curently under development)
	Cook and store meat products Learning guide	TAFE-SA - Regency campus https://products.tafesa.edu.au/LOR/Home.aspx	
	PorkStar – 2006 PorkStar Training Manual	APL http://www.apl.au.com/	
MTMR208A Vacuum pack	Assessment support	MINTRAC	Current (Note: new materials

product in a retail operation	materials		curently under development)
	Store and package meat products	TAFE-SA - Regency campus https://products.tafesa.edu.au/LOR/Home.aspx	needs update to meet current standards.
	PorkStar – 2006 PorkStar Training Manual	APL http://www.apl.au.com/	
MTMR209A Conduct routine preventative maintenance	Assessment support materials	MINTRAC	Current (Note: new materials curently under development)
MTMR210A Make and sell sausages	Assessment support materials	MINTRAC	Current (Note: new materials curently under development)
MTMR211A Produce and sell value-added products	Assessment support materials	MINTRAC	Current (Note: new materials curently under development)
MTMR212A Receive meat product	Assessment support materials	MINTRAC	Current (Note: new materials curently under development)
MTMR300 SERIES			
MTMR301B Prepare specialised cuts	Assessment support materials	MINTRAC	Current (Note: new materials curently under development)
	Certificate II Meat Processing (Meat Retailing) training modules	TVET AUSTRALIA LIMITED http://www.atpl.net.au/	needs major update
	PorkStar – 2006 PorkStar Training Manual	APL http://www.apl.au.com/	
	Asian retail cut guide	MLA http://www.mla.com.au	
	Value-adding – Muscle seaming and cooking methods		
	Prepare specialised meat cuts Video	TAFE-SA - Regency campus https://products.tafesa.edu.au/LOR/Home.aspx	

MTMR302B Assess carcass/product quality	Assessment support materials	MINTRAC	Current (Note: new materials currently under development)
	Certificate II Meat Processing (Meat Retailing) training modules	TVET AUSTRALIA LIMITED http://www.atpl.net.au/	needs major update
	PorkStar – 2006 PorkStar Training Manual	APL http://www.apl.au.com/	
	Learner resource 9519D Assess carcass/product quality – all species Learner resource 9519D Assess carcass/product quality – specific species	TAFE NSW http://www.lg.tafensw.edu.au/	
	Handbook of Australian Meat 7 th edition International red meat manual CD and book	AUS-MEAT http://www.ausmeat.com.au	
	Sheepmeat poster		
	Beef standard carcass poster		
	Beef bruise reporting poster		
Beef/veal dentition posters			
MTMR303B Calculate yield of carcass or product	Assessment support materials	MINTRAC	Current (Note: new materials currently under development)
	PorkStar – 2006 PorkStar Training Manual	APL http://www.apl.au.com/	
MTMR304B Manage stock	Assessment support materials	MINTRAC	Current (Note: new materials currently under development)
	Certificate II Meat Processing (Meat Retailing) training modules	TVET AUSTRALIA LIMITED http://www.atpl.net.au/	needs major update

	PorkStar – 2006 PorkStar Training Manual	APL http://www.apl.au.co m/	
MTMR305B Meet customer needs	Assessment support materials	MINTRAC	Current (Note: new materials currently under development)
	Certificate II Meat Processing (Meat Retailing) training modules	TVET AUSTRALIA LIMITED http://www.atpl.net.a u//	needs major update
	PorkStar – 2006 PorkStar Training Manual	APL http://www.apl.au.co m/	
	Merchandise and present products Learning guides	TAFE-SA - Regency campus https://products.tafesa .edu.au/LOR/Home.a spx	
	The role of red meat in healthy Australian diets	MLA http://www.mla.com. au/TopicHierarchy/In formationCentre/Red +meat+and+nutrition/ default.htm	
MTMR306B Provide advice on nutritional role of meat	Assessment support materials	MINTRAC	Current (Note: new materials currently under development)
	The role of red meat in healthy Australian diets	MLA http://www.mla.com. au/TopicHierarchy/In formationCentre/Red +meat+and+nutrition/ default.htm	
	PorkStar – 2006 PorkStar Training Manual	APL http://www.apl.au.co m/	
MTMR307B Merchandise products, services	Assessment support materials	MINTRAC	Current (Note: new materials currently under development)
	Certificate III Meat Processing (Meat Retailing) training modules	TVET AUSTRALIA LIMITED http://www.atpl.net. au//	needs major update
	PorkStar – 2006 PorkStar Training Manual	APL http://www.apl.au.co m/	

	Asian retail cut guide	MLA http://www.mla.com.au	
	Merchandise and present products Learning guides	TAFE-SA - Regency campus https://products.tafesa.edu.au/LOR/Home.aspx	
MTMR308B Prepare and produce value added products	Assessment support materials	MINTRAC	Current (Note: new materials currently under development)
	Prepare and produce value-added products Practical handbook	TAFE-SA - Regency campus https://products.tafesa.edu.au/LOR/Home.aspx	
	Prepare and produce value-added products Video		
MTMR309B Prepare, roll, sew and net meat	Assessment support materials	MINTRAC	Current (Note: new materials currently under development)
	Lamb butchery Practical handbook	TAFE-SA - Regency campus https://products.tafesa.edu.au/LOR/Home.aspx	
	Lamb butchery Video		
	PorkStar – 2006 PorkStar Training Manual	APL http://www.apl.au.com/	
MTMR310B Bone and fillet poultry	Assessment support materials	MINTRAC	Current (Note: new materials currently under development)
	Chicken butchery Practical handbook	TAFE-SA - Regency campus https://products.tafesa.edu.au/LOR/Home.aspx	
	Chicken butchery practical Video		
MTMR311B Cost and price meat products	Assessment support materials	MINTRAC	Current (Note: new materials currently under development)
	Asian retail cut guide	MLA http://www.mla.com.au	

	PorkStar – 2006 PorkStar Training Manual	APL http://www.apl.au.co m/	
MTMR312B Prepare portion control to specifications	Assessment support materials	MINTRAC	Current (Note: new materials currently under development)
	Hindquarter beef butchery Practical handbook	TAFE-SA - Regency campus https://products.tafesa .edu.au/LOR/Home.a spx	
	Hindquarter beef butchery Video		
	PorkStar – 2006 PorkStar Training Manual	APL http://www.apl.au.co m/	
MTMR313B Bone game meat	Assessment support materials	MINTRAC	Current (Note: new materials currently under development)
MTMR314A Order stock	Assessment support materials	MINTRAC	Current (Note: new materials currently under development)
MTMR315A Calculate and present statistical data	Assessment support materials	MINTRAC	Current (Note: new materials currently under development)
MTMR316A Utilise the MSA system for beef to meet customer requirements	Asian retail cut guide	MLA http://www.mla.com. au	
	Value-adding – Muscle seaming and cooking methods		
MTMR317A Cure, corn and sell product	Assessment support materials	MINTRAC	Current (Note: new materials currently under development)
MTMR318A Assess and sell poultry	Assessment support materials	MINTRAC	Current (Note: new materials currently under development)
MTMR319A Break carcase for retail sale	Assessment support materials	MINTRAC	Current (Note: new materials currently under development)
MTMR320A Locate, identify and assess cuts	Assessment support materials	MINTRAC	Current (Note: new materials currently under development)

MTMS SERIES			
MTMS14C Prepare dry ingredients	Smallgoods industry training guidelines 1999	TVET AUSTRALIA LIMITED http://www.atpl.net.au/	needs major update (Note MINTRAC currently developing new materials)
MTMS32C Sort meat	Smallgoods industry training guidelines 1999	TVET AUSTRALIA LIMITED http://www.atpl.net.au/	needs major update (Note MINTRAC currently developing new materials)
MTMS33C Batch meat	Smallgoods industry training guidelines 1999	TVET AUSTRALIA LIMITED http://www.atpl.net.au/	needs major update (Note MINTRAC currently developing new materials)
MTMS34C Prepare product formulations	Smallgoods industry training guidelines 1999	TVET AUSTRALIA LIMITED http://www.atpl.net.au/	needs major update (Note MINTRAC currently developing new materials)
MTMS38C Smoke product	Assessment support materials	MINTRAC	current
	Smallgoods industry training guidelines 1999	TVET AUSTRALIA LIMITED http://www.atpl.net.au/	needs major update (Note MINTRAC currently developing new materials)
	Cure, corn and smoke meat products practical handbook	TAFE-SA - Regency campus https://products.tafesa.edu.au/LOR/Home.aspx	
	Cure, corn and smoke meat products video		
MTMS39C Ferment and mature product	Smallgoods industry training guidelines 1999	TVET AUSTRALIA LIMITED http://www.atpl.net.au/	needs major update (Note MINTRAC currently developing new materials)
MTMS100 SERIES			
MTMS101B Handle materials and products	Smallgoods industry training guidelines 1999	TVET AUSTRALIA LIMITED http://www.atpl.net.au/	needs major update (Note MINTRAC currently developing new materials)
	Guidelines for the safe manufacture of smallgoods	MLA http://www.mla.com.au	Current
MTMS102B Pack Smallgoods product	Smallgoods industry training guidelines 1999	TVET AUSTRALIA LIMITED http://www.atpl.net.au/	needs major update (Note MINTRAC currently developing new materials)

	Guidelines for the safe manufacture of smallgoods	MLA http://www.mla.com.au	Current
MTMS200 SERIES			
MTMS201B Blend meat product	Smallgoods industry training guidelines 1999	TVET AUSTRALIA LIMITED http://www.atpl.net.au/	needs major update (Note MINTRAC currently developing new materials)
	Guidelines for the safe manufacture of smallgoods	MLA http://www.mla.com.au	Current
MTMS205B Package product using thermoform process			
MTMS206B Package product using gas flushing process			
MTMS207B Operate bar and coder systems			
MTMS208B Operate metal detection unit			
MTMS210A Select/identify and prepare casings	Smallgoods industry training guidelines 1999	TVET AUSTRALIA LIMITED http://www.atpl.net.au/	needs major update (Note MINTRAC currently developing new materials)
MTMS211A Manually shape and form product	Smallgoods industry training guidelines 1999	TVET AUSTRALIA LIMITED http://www.atpl.net.au/	needs major update (Note MINTRAC currently developing new materials)
	Guidelines for the safe manufacture of smallgoods	MLA http://www.mla.com.au	Current
MTMS212A Manually link and tie product	Smallgoods industry training guidelines 1999	TVET AUSTRALIA LIMITED http://www.atpl.net.au/	needs major update (Note MINTRAC currently developing new materials)
MTMS213A Slice product using simple machinery	Smallgoods industry training guidelines 1999	TVET AUSTRALIA LIMITED http://www.atpl.net.au/	needs major update (Note MINTRAC currently developing new materials)

MTMS214A Rotate stored meat	Smallgoods industry training guidelines 1999	TVET AUSTRALIA LIMITED http://www.atpl.net.au/	needs major update (Note MINTRAC currently developing new materials)
MTMS215A Rotate meat product	Smallgoods industry training guidelines 1999	TVET AUSTRALIA LIMITED http://www.atpl.net.au/	needs major update (Note MINTRAC currently developing new materials)
MTMS216A Inspect carton meat			
MTMS218A Measure and calculate routine workplace data			
MTMS300 SERIES			
MTMS300A Operate mixer/blender unit			(Note MINTRAC currently developing new materials)
	Guidelines for the safe manufacture of smallgoods	MLA http://www.mla.com.au	Current
MTMS301A Cook, steam and cool product	Smallgoods industry training guidelines 1999	TVET AUSTRALIA LIMITED http://www.atpl.net.au/	needs major update (Note MINTRAC currently developing new materials)
MTMS302A Prepare dried meat			(Note MINTRAC currently developing new materials)
	Guidelines for the safe manufacture of smallgoods	MLA http://www.mla.com.au	Current
MTMS303A Fill casings	Smallgoods industry training guidelines 1999	TVET AUSTRALIA LIMITED http://www.atpl.net.au/	needs major update (Note MINTRAC currently developing new materials)
MTMS304A Thaw product – water			(Note MINTRAC currently developing new materials)
MTMS305A Thaw product – air			(Note MINTRAC currently developing new materials)
MTMS306A Diagnose and rectify equipment faults	Assessment support materials	MINTRAC	current
MTMS309A Operate product forming machinery			(Note MINTRAC currently developing new materials)

MTMS310A Operate link and tie machinery			(Note MINTRAC currently developing new materials)
MTMS311A Operate complex slicing and packaging machinery	Smallgoods industry training guidelines 1999	TVET AUSTRALIA LIMITED http://www.atpl.net.au/	needs major update (Note MINTRAC currently developing new materials)
MTMSR200 SERIES			
MTMSR201B Prepare and slice meat cuts	Assessment support materials	MINTRAC	current
	Smallgoods industry training guidelines 1999	TVET AUSTRALIA LIMITED http://www.atpl.net.au/	needs major update (Note MINTRAC currently developing new materials)
	PorkStar – 2006 PorkStar Training Manual	APL http://www.apl.au.com/	
	Handbook of Australian meat	AUS-MEAT Limited http://www.ausmeat.com.au	
	Certificate II Meat Processing (Meat Retailing) training modules	TVET AUSTRALIA LIMITED http://www.atpl.net.au/	needs major update
	Asian Retail cut guide	MLA http://www.mla.com.au	
	"Meat" Your interactive guide to red meat		
	Chicken butchery Practical handbook	TAFE-SA - Regency campus https://products.tafesa.edu.au/LOR/Home.aspx	
	Chicken butchery practical Video		
	Forequarter Beef Butchery Practical handbook		
	Forequarter beef butchery Video		
	Hindquarter beef butchery Practical handbook		
	Hindquarter beef butchery Video		
MTMSR202B Trim meat to	Assessment support materials	MINTRAC	current

specifications	Smallgoods industry training guidelines 1999	TVET AUSTRALIA LIMITED http://www.atpl.net.au/	needs major update (Note MINTRAC currently developing new materials)
	PorkStar – 2006 PorkStar Training Manual	APL http://www.apl.au.com/	
	Asian retail cut guide	MLA http://www.mla.com.au	
	Handbook of Australian meat	AUS-MEAT Limited http://www.ausmeat.com.au	
	Prepare and produce value-added products Practical handbook	TAFE-SA - Regency campus https://products.tafesa.edu.au/LOR/Home.aspx	
	Prepare and produce value-added products Video		
MTMSR203B Package product using automatic packing and labelling equipment	Assessment support materials	MINTRAC	current
MTMSR204B Despatch meat product	Assessment support materials	MINTRAC	current
	Certificate II Meat Processing (Meat Retailing) training modules	TVET AUSTRALIA LIMITED http://www.atpl.net.au/	needs major update (Note MINTRAC currently developing new materials)
MTMSR300 SERIES			
MTMSR301B Break carcass into primal cuts	Australian beef primal cuts poster	AUS-MEAT Limited	
	Handbook of Australian meat	AUS-MEAT Limited http://www.ausmeat.com.au	
	PorkStar – 2006 PorkStar Training Manual	APL http://www.apl.au.com/	
	Lamb butchery Practical handbook	TAFE-SA - Regency campus https://products.tafesa.edu.au/LOR/Home.aspx	
	Lamb butchery Video		
	Chicken butchery Practical handbook		
	Chicken butchery practical Video		

	Forequarter Beef Butchery Practical handbook		
	Forequarter beef butchery Video		
	Hindquarter beef butchery Practical handbook		
	Hindquarter beef butchery Video		
	Pork butchery Practical handbook		
	Pork butchery Video		
	Australian sheepmeat primal cuts poster	AUS-MEAT Limited http://www.ausmeat.com.au	
MTMSR302B Prepare primal cuts	Assessment support materials	MINTRAC	current
	Chicken butchery Practical handbook	TAFE-SA - Regency campus	
	Chicken butchery practical Video	https://products.tafesa.edu.au/LOR/Home.aspx	
	Forequarter Beef Butchery Practical handbook		
	Forequarter beef butchery Video		
	Hindquarter beef butchery Practical handbook		
	Hindquarter beef butchery Video		
	Handbook of Australian meat	AUS-MEAT Limited http://www.ausmeat.com.au	
	PorkStar – 2006 PorkStar Training Manual	APL http://www.apl.au.com/	
HLT IMPORTED UNITS			
HLTFA301B Apply first aid	HLTFA301B Apply first aid (prerequisite for AIN301A)(Learner Guide)	Australian Training Products http://www.atpl	Not specific to the meat industry

PML IMPORTED UNITS			
PMLCAL400A Perform standard calibrations	Training and assessment support materials	MINTRAC	current
	Meat Safety toolbox	TVET Australia Limited http://www.atpl.net.au/	Was developed to support MTM00 – may need some updating
PMLDATA200A record and present data	Training and assessment support materials	MINTRAC	current
	Training and assessment support materials	Manufacturing Skills Australia http://www.mskills.com.au/	current
	Meat Safety toolbox	TVET Australia Limited http://www.atpl.net.au/	Was developed to support MTM00 – may need some updating
PMLMAIN300B Maintain the laboratory fit for purpose	Training and assessment support materials	MINTRAC	current
	Training and assessment support materials	Manufacturing Skills Australia http://www.mskills.com.au/	current
PMLSAMP400B Obtain representative samples in accordance with sampling plan	Training and assessment support materials	MINTRAC	current
	Training and assessment support materials	Manufacturing Skills Australia http://www.mskills.com.au/	current
	Meat Safety toolbox	TVET Australia Limited http://www.atpl.net.au/	Was developed to support MTM00 – may need some updating
PMLORG602B Manage complex projects	Training materials	MINTRAC	Restricted release
	customisation plan	MINTRAC	Restricted release
	assessment tools and evidence map	MINTRAC	Restricted release
PMLSAMP201A Handle and transport samples or equipment	Training and assessment support materials	MINTRAC	current
	Training and assessment support materials	Manufacturing Skills Australia http://www.mskills.com.au/	current
PMLTEST300B Perform basic tests	Training and assessment support materials	MINTRAC	current

	Training and assessment support materials	Manufacturing Skills Australia http://www.mskills.com.au/	current
PMLTEST300B Prepare working solutions	Training and assessment support materials	MINTRAC	current
	Training and assessment support materials	Manufacturing Skills Australia http://www.mskills.com.au/	current
PMLTEST304B Prepare culture media	Training and assessment support materials	MINTRAC	current
	Training and assessment support materials	Manufacturing Skills Australia http://www.mskills.com.au/	current
PMLTEST305B Perform aseptic techniques	Training and assessment support materials	MINTRAC	current
	Training and assessment support materials	Manufacturing Skills Australia http://www.mskills.com.au/	current
PRM IMPORTED UNITS			
PRMCL35B Maintain a cleaning storage area	Training and assessment support materials	MINTRAC	current
	Cleaning operations Learning guide	TAFE-SA - Regency campus https://products.tafesa.edu.au/LOR/Home.aspx	Not sure
PRMCL38A Clean a food handling area	Assessment support materials	MINTRAC	current
PRSS IMPORTED UNITS			
RTE2308A Operate ride-on vehicles	Training and assessment support materials	MINTRAC	current
RTE IMPORTED UNITS			
RTE2106A Care for and train working dogs	Training and assessment support materials	MINTRAC	current
RTE2130A Ride horses and care for equipment	Training and assessment support materials	MINTRAC	current
RTE2309A Operate tractors	Training and assessment support materials	MINTRAC	current
TAA IMPORTED UNITS			

TAADEL301A Provide training through instruction and demonstration of work skills	Training and assessment support materials	MINTRAC	Requires access to Innovation and Business Skills Australia Learner's Guide
	Learner's Guide	Innovation and Business skills Australia http://www.ibsa.org.au/index.jsp	Current but not meat industry specific
	Delivering training in a meat processing plant - Support kit for meat industry trainers	MINTRAC	Current (free)
	Delivering training in a smallgoods enterprise - Support kit for meat industry trainers in smallgoods companies	MINTRAC	Current (free)
	Delivering training in a meat retailing enterprise - Support kit for meat industry trainers	MINTRAC	Current (free)
TAAASS401A Plan and organise assessment	Training and assessment support materials - Kit	MINTRAC	Current
	Delivering training in a meat processing plant - Support kit for meat industry trainers	MINTRAC	Current (free)
	Delivering training in a smallgoods enterprise - Support kit for meat industry trainers in smallgoods companies	MINTRAC	Current (free)

	Delivering training in a meat retailing enterprise - Support kit for meat industry trainers	MINTRAC	Current (free)
TAAASS402A Assess competence	Training and assessment support materials - Kit	MINTRAC	Current
	Delivering training in a meat processing plant - Support kit for meat industry trainers	MINTRAC	Current (free)
	Delivering training in a smallgoods enterprise - Support kit for meat industry trainers in smallgoods companies	MINTRAC	Current (free)
	Delivering training in a meat retailing enterprise - Support kit for meat industry trainers	MINTRAC	Current (free)
TDT IMPORTED UNITS			
TDTA997C Complete and check import/export documentation	Learners guide available on TVET AUSTRALIA LIMITED website	TVET AUSTRALIA LIMITED http://www.atpl.net.au/	
TDTD1397B Move materials mechanically using automated equipment			
TDTD2097B Care for livestock in transit	Training and assessment support materials	MINTRAC	current
	Is it fit to load? – a national guide to the selection of animals fit to transport	MLA	Available free from MINTRAC
THH IMPORTED UNITS			
THHADCC01B Prepare pates and terrines			

THHGLE13B Manage finances within a budget	Training and assessment support materials	MINTRAC	current
WRR IMPORTED UNITS			
WRRF1B Balance register/terminal	Assessment support materials	MINTRAC	current
	Learners guide available on TVET AUSTRALIA LIMITED website	TVET AUSTRALIA LIMITED http://www.atpl.net.au/	
WRRF4B Prepare payroll	Training and assessment support materials	MINTRAC	current
	Guide for training and assessment	TVET AUSTRALIA LIMITED http://www.atpl.net.au/	
WRR14B Buy merchandise	Training and assessment support materials	MINTRAC	current
	Guide for training and assessment	TVET AUSTRALIA LIMITED http://www.atpl.net.au/	
WRRM3B Coordinate merchandise presentation	Assessment support materials	MINTRAC	current
	Learners guide available on TVET AUSTRALIA LIMITED website	TVET AUSTRALIA LIMITED http://www.atpl.net.au/	
	Merchandise and present products Learning guides	TAFE-SA - Regency campus https://products.tafesa.edu.au/LOR/Home.aspx	
WRRPL2B Set strategic plans			
WRR05A Control inventory	Training and assessment support materials	MINTRAC	current
	Learner Resource	TVET AUSTRALIA LIMITED http://www.atpl.net.au/	
WRR06B Manage store facilities	Learner Resource	TVET AUSTRALIA LIMITED http://www.atpl.net.au/	

WRRPL3B Initiate and implement change			
WRRS1B Sell products and services	Assessment support materials	MINTRAC	current
	Learner Resource	TVET AUSTRALIA LIMITED http://www.atpl.net.au/	