

This is a brief survey to inform the development of Certificate III in Meat Processing (Butchery) and Certificate III in Meat Processing (Smallgoods). This presents an opportunity to thoroughly review the current qualifications, and to ensure that apprenticeship training will provide the skills and knowledge that meat processing businesses need now and into the future. We are also surveying business managers as well as trade qualified and apprentice butchers and smallgoods makers.

Name

RTO

How would you describe the model or approach your RTO takes to delivering butchery and/or smallgoods training, and what types of businesses do you work with?

What types of units or skills do your employers look to your RTO to provide the training for, and can you provide some examples of skills that are best trained within the business?

(The range of tasks and skills below might assist you by providing examples of units that could lend themselves to in the business training, or training with your RTO.

Butchery tasks and skills	How would your RTO deliver these units?	
	Mostly in the business with RTO assessment	Mostly with the RTO
Trim meat to specifications		
Prepare minced meat and minced meat products		
Store meat product		
Assess carcase or product quality		
Clean a meat retail work area		
Comply with Quality Assurance and HACCP requirements		
Applying hygiene and sanitation practices		

Smallgoods tasks and skills	How would your RTO deliver these units?	
	Mostly in the business with RTO assessment	Mostly with the RTO
Prepare meat-based pates and terrines for commercial sale		
Prepare product formulations		
Ferment and mature product		
Blend meat product		
Package product using thermoform process		
Pack smallgoods product		
Operate complex slicing and packaging machinery		
Operate product forming machinery		

Are there training and career pathways available leading into and exiting from the CIII in Meat Processing (Butchery) or the CIIIs in Meat Processing (Smallgoods) that you can offer your students?

Are your students screened to determine their support needs for study?

What support are you able to provide for students who have issues with their ability to complete the units?

Are your employers generally supportive of providing any additional support, including releasing apprentices for training?

What are the emerging issues and business opportunities that you think the replacement Certificate IIIs in Butchery and Smallgoods should support for your employers?

Emerging issues and opportunities	Should this be included in the replacement qualification?	Would training be best delivered and assessed in the business or in a training environment?
Online sales		
Social media-based marketing		
Allergen prevention		
Halal foods		
Add more to the list		

Return this as an email attachment or email a photo to m.r.williams389@gmail.com

Thanks for your assistance, and you can keep updated on the development of the replacement qualification at

<https://skillsinsight.com.au/project/retail-butchers-and-smallgoods/>

We look forward to your further input.

This Skills Insight JSC project is being managed with the support of MINTRAC as part of their collaborative partnership with Skills Insight. MINTRAC has a strong history working with the Australian meat processing industry on skills and training solutions and have been engaged by Skills Insight to deliver this project in partnership.