



TAFE NSW

CERTIFICATE II IN MEAT PROCESSING (FOOD SERVICES)

COURSE CODE:

AMP20117

WHY CHOOSE TAFE NSW?



Opens career doors. Our industry relationships lead many students directly into work with a range of employers including agencies, studios, galleries and fashion houses.



Global prospects. TAFE NSW graduates possess the technical knowledge, creative-thinking and specialised skills that are highly sought after by employers around the world.



State-of-the-art facilities. Purpose-built creative studios and industry standard software mean you will master the same tools of the trade as leading professionals.



Industry exposure. TAFE NSW partners with industry to provide you with hands-on experience through networking, sponsor programs, competitions, talks, lectures and other creative industry events.



Recognised and respected. TAFE NSW has built its reputation on delivering trusted, industry aligned and nationally recognised training for over 130 years.

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TAFENSW.EDU.AU
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QUALIFICATION

Certificate II in Meat Processing (Food Services)

TRAINING PACKAGE ENTRY REQUIREMENTS:

ENTRY REQUIREMENTS

To be eligible for this course, you need to demonstrate the following:

- Be employed in the meat processing industry as this course is delivered in the workplace

Traineeship

TAFE NSW also offers the Certificate II in Meat Processing (Food Services) as a traineeship. To be eligible to enrol as a trainee you must:

- Be employed in the meat processing industry as this course is delivered in the workplace
- Have a signed traineeship contract

Thinking about a traineeship? Enquire today.

Please provide an application question for apply enrolment method entry requirements

- Can you provide a letter from your employer confirming that you are employed in the meat processing industry?

IS THIS COURSE RIGHT FOR YOU?

To be prepared for this course, we recommend that you have:

- The ability to follow health and safety instructions
- Good spatial awareness and hand-eye coordination
- Effective communication skills

If you need help preparing for study, contact us about your options.



■ Traineeship Allowed

CAREER

OPPORTUNITIES

**Meat, Poultry and
Seafood Process
Workers**

OVERVIEW

The nationally recognised Certificate II in Meat Processing (Food Services) equips you with a broad base of skills in butchery, food preparation and customer service. Progress your career in the retail meat industry in a range of roles like deli and in-store butcher assistant.

LEARN NEW SKILLS

Through a mix of theory and practical course work, learn to:

- Perform in-store cooking demonstrations
- Identify different cuts of meat, prepare and present them for sale
- Provide meal advice to customers and great customer service
- Provide advice on preparing, cooking, storing different cuts of meat
- Apply hygiene and food safety guidelines

DEVELOP YOUR TALENT

Develop the attributes to help you get ahead:

- Attention to detail
- Drive and self-motivation
- Effective communication and interpersonal skills
- Advanced dexterity and hand-eye coordination

ACHIEVE YOUR GOALS

Completing this course provides you with:

- A nationally accredited qualification at Certificate II level
- A strong study pathway to further your career and gain a trade in the meat industry

Career opportunities:

- In-store butcher assistant
- Wholesale meat packer
- Production assistant
- Meat retail assistant
- Deli assistant
- Meat production packer

GROW YOUR CAREER

Take your career further with the:

- Certificate III Meat Processing (Retail Butchery)
- Certificate III Meat Processing (Smallgoods Manufacture)

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