



TAFE NSW

CERTIFICATE II IN MEAT PROCESSING (ABATTOIRS)

COURSE CODE:

AMP20316

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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131 601

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BE AMBITIOUS

COURSE CODE

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QUALIFICATION

Certificate II in Meat Processing (Abattoirs)

TRAINING PACKAGE ENTRY REQUIREMENTS:**ENTRY REQUIREMENTS****Traineeship**

TAFE NSW offers the Certificate II in Meat Processing (Abattoirs) as a traineeship. Trainees must:

- Be employed in the abattoir industry at a participating abattoir as this course is delivered in the workplace
- Have a signed traineeship contract

Please check your preferred study location for additional information on participating abattoirs.

Thinking about a traineeship? Enquire today.

COURSE SUCCESS REQUIREMENTS

During your study, you will need to meet specific requirements to complete your coursework.

Depending on your employer, you will need to meet the following requirements to be able to undertake work placement. Your teacher will let you know when you need to provide evidence of:

- Up-to-date vaccination against Q fever

IS THIS COURSE RIGHT FOR YOU?

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

- Good hand-eye coordination and spatial awareness to handle knives safely
- Attention to detail
- A reasonable level of fitness to manage the demands of this work and long hours on your feet

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

NATIONALLY RECOGNISED
TRAINING**■ Traineeship Allowed**

CAREER

OPPORTUNITIES

Meat Process Worker**OVERVIEW**

The nationally recognised Certificate II in Meat Processing (Abattoirs) is the industry-standard qualification you need to work in an abattoir as a livestock handler, packer, loadout operator or carcass trimmer. You'll learn under expert supervision and move towards further study opportunities.

LEARN NEW SKILLS

Through a mix of theory and practical coursework, learn to:

- Apply animal welfare practices
- Handle knives safely and the technical skills to perform different types of cuts

- Work with, prepare, and process meat products
- Operate specialist abattoir machinery and equipment
- Apply hygiene and sanitation practices

DEVELOP YOUR TALENT

Develop the attributes to help you get ahead:

- Self-motivation
- Effective communication skills
- The ability to work in a team and independently
- An aptitude for practical tasks
- An talent for working with your hands

ACHIEVE YOUR GOALS

Completing this course provides you with:

- A nationally recognised qualification at Certificate II level
- The minimum industry-standard qualification needed to work in an abattoir
- A strong pathway to continue your study and enhance your career opportunities

Career opportunities:

- Stockyard or lairage labourer
- Slaughter floor labourer
- Carcase trimmer
- Packer
- Offal room labourer
- Tripe room labourer
- Loadout operator
- Skin shed labourer
- Fellmongerer
- By-products labourer
- Meat processing cleaner
- Field harvester of wild game
- Livestock handler in lairage
- Boner
- Slicer
- Meat safety officer
- Slaughterer
- Renderer
- Quality Assurance officer
- Laboratory assistant

GROW YOUR CAREER

Take your career further with the:

- Certificate III Meat Processing (Retail Butcher)
- Certificate III Meat Processing (Smallgoods Manufacture)
- Certificate IV Food, Science and Technology
- Diploma of Laboratory Technology (Food)

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