



TAFE NSW

# CERTIFICATE III IN MEAT PROCESSING (SLAUGHTERING)

COURSE CODE:

**AMP30516**

## 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.

**ENROL TODAY**  
**TAFENSW.EDU.AU**  
**131 601**

**BE AMBITIOUS**

**COURSE CODE**

AMP30516

**QUALIFICATION**

Certificate III in Meat Processing (Slaughtering)

**TRAINING PACKAGE ENTRY REQUIREMENTS:**

**ENTRY REQUIREMENTS**

**Traineeship**

TAFE NSW offers the Certificate II in Meat Processing (Slaughtering) 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

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 Q fever vaccination

**WORK PLACEMENT**

There is no work placement requirement for this qualification. As a trainee, you will gain your experience on-the-job with your employer.

**IS THIS COURSE RIGHT FOR YOU?**

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

- Excellent hand-eye coordination and spatial awareness to handle knives safely
- Attention to detail
- An intermediate level of fitness to manage physically demanding tasks and long hours on your feet

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



**■ Traineeship Allowed**

CAREER  
OPPORTUNITIES

Slaughterer

**OVERVIEW**

The nationally recognised Certificate III in Meat Processing (Slaughtering) equips you with the skills to work as a meat processor in large-scale, commercial abattoirs. Get trained on the job and learn under the mentorship of highly skilled abattoir staff.

**LEARN NEW SKILLS**

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

- Handle and sharpen knives
- Seal digestive tracts
- Perform open cuts and legging
- Prioritise animal welfare
- Observe religious meat preparation practices

## DEVELOP YOUR TALENT

Develop the attributes to help you get ahead:

- A respect for workplace safety
- A commitment to humane and ethical meat processing practice
- Strong butchery skills
- Self-motivation and time management
- Comfort working in a team and solo
- An aptitude for operating machinery and equipment
- Effective workplace communication
- Great problem-solving

## ACHIEVE YOUR GOALS

Completing this course provides you with:

- A nationally recognised qualification at Certificate III level
- A strong pathway to continue your study and enhance your career opportunities
- Eligibility to apply for state recognised skills and trade competitions

## Career opportunities:

- Abattoir worker
- Slaughter floor worker
- Boning room processor
- Rendering plant operator
- Slaughter room operator
- Livestock handler

## GROW YOUR CAREER

Take your career further with the:

- Certificate III in Meat Processing (Retail Butchery)
- Certificate IV in Agriculture
- Diploma of Agriculture

We could not find any courses for the filters you have applied, please clear all filters and generate the PDF again.