



TAFE NSW

# CERTIFICATE III IN MEAT PROCESSING (RETAIL BUTCHER)

COURSE CODE:

**AMP30815**

## 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**

RTO 90003 | CRICOS 00591E | HEP PRV12049

**BE AMBITIOUS**

**COURSE CODE**

AMP30815

**QUALIFICATION**

Certificate III in Meat Processing (Retail Butcher)

**CAREER AREA**

Hospitality

**TRAINING PACKAGE ENTRY REQUIREMENTS:**

**ENTRY REQUIREMENTS**

TAFE NSW offers the Certificate III in Meat Processing (retail butcher) as an apprenticeship. There may also be options available for you to study as a non-apprentice.

**Apprenticeship**

To be eligible for this course, you must:

- Be employed as an apprentice in the meat processing industry evidenced by a letter of support from your employer
- Submit your training plan proposal (TPP) with your application

**Non-apprenticeship**

There may be options available for you to study as a non-apprentice. Enquire today and our Apprenticeship and Traineeship team will support you to understand any eligibility or entry requirements for our non-apprenticeship qualifications.

**WORK PLACEMENT**

This course has a mandatory minimum work placement requirement of 8 hours per week.

Depending on your circumstances, your work placement hours can be completed as part of an apprenticeship with your employer or with a suitable industry employer.

If you do not have an apprenticeship, you are responsible for arranging work placement with a suitable business prior to enrolment. If you need assistance, our team can provide a letter of introduction including:

- Your enrolment start and end dates
- TAFE NSW insurance policy
- Information about the roles and responsibilities of your employer
- A risk assessment form for your employer to complete and return

Chat to us about work placement support.

**IS THIS COURSE RIGHT FOR YOU?**

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

- The ability to work as part of a team
- Good time management skills
- Effective communication skills



NATIONALLY RECOGNISED  
TRAINING

- **Apprenticeship Allowed**
- **On campus, Combination, Workplace**
- **Part Time, Variable**

**CAREER OPPORTUNITIES**

**Butcher**

- Adaptability skills
- Good hand-eye coordination
- Professional integrity and display respect, honesty and are punctual

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

## OVERVIEW

Start your career as a Retail Butcher with the nationally accredited Certificate III in Meat Processing (Retail Butchery). With this trade qualification, you will master the art of breaking down carcass meat, cutting and trimming smaller cuts and fine artisan techniques. You will also learn to manage retail operations so you are ready to join this enduring industry.

## LEARN NEW SKILLS

Through on the job experience and theoretical course work, you will learn:

- Practical butchery skills
- How the meat industry is structured and functions
- Cooking and retail operations
- Essentials on storing meat
- Customer service and merchandising skills
- Retail operations
- Team leadership skills
- Hygiene and sanitation practices
- Safe work policies and procedures

## DEVELOP YOUR TALENT

Sharpen the skills you need to get ahead in this field:

- Keen eye for detail
- Good spatial awareness and dexterity
- Entrepreneurial, self-motivated spirit
- Strong interpersonal and communication skills
- Hand and eye coordination

## ACHIEVE YOUR GOALS

Completing this course will provide you with:

- A trade qualification in Meat Processing (Retail Butchery)

## GROW YOUR CAREER

You can take your career further with additional study:

- Certificate IV in Meat Processing (Meat Safety) and become a Meat Inspector
- Certificate IV Meat Processing (Quality Assurance) and become a Quality Assurance Officer

## INDUSTRY DEMAND

The meat industry has a retiring workforce which is creating a strong demand for trade qualified butchers within retail.

Consumers are also changing the face of the industry with demands on ethically

farmed produce and an expectation of food provenance. Boutique butchers are increasingly providing small batch, artisan products and hand crafted products to meet consumer needs.

CAMPUS	STUDY MODE	START DATE	DURATION	MAX FEE IF ELIGIBLE FOR SUBSIDY	HOURS PER WEEK
Granville (Apprenticeship - Work based)	Variable, Workplace	12 Jul 2021	2.5 Years	\$2,620.00	6
Granville (Apprenticeship)	Part Time, On campus	13 Jul 2021	2.5 Years	\$2,620.00	8
Granville (Non-Apprentice)	Part Time, On campus	13 Jul 2021	2.5 Years	\$2,620.00	8
Granville (Non-Apprentice)	Part Time, Combination	31 Jan 2022	2.5 Years	\$2,620.00	16
Hamilton (Apprenticeship)	Variable, Workplace	Anytime	2.5 Years	\$2,620.00	6
Lismore (Apprenticeship)	Variable, Workplace	Anytime	2.5 Years	\$2,620.00	6
Wollongong West - Apprenticeship	Variable, Workplace	Anytime	2 Years	\$2,620.00	9