



TAFE NSW

CERTIFICATE III IN MEAT PROCESSING (SMALLGOODS - MANUFACTURE)

COURSE CODE:

AMP31016

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

RT0 90003 | CRICOS 00591E | HEP PRV12049

BE AMBITIOUS

COURSE CODE

AMP31016

QUALIFICATION

Certificate III in Meat Processing (Smallgoods - Manufacture)

CAREER AREA

Engineering

TRAINING PACKAGE ENTRY REQUIREMENTS:**ENTRY REQUIREMENTS**

There are no entry requirements for this qualification. You can enrol now.

Traineeship

TAFE NSW also offers the Certificate III in Meat Processing (Smallgoods - Manufacture) 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.

IS THIS COURSE RIGHT FOR YOU?

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

- An understanding of the importance of food safety and workplace hygiene and safety
- The ability to stand for long periods of time
- Great hand eye coordination
- Strong customer service skills
- A foundational understanding of machinery and tools

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

NATIONALLY RECOGNISED
TRAINING■ **Traineeship Allowed**■ **Combination**■ **Variable**

CAREER

OPPORTUNITIES

Smallgoods Producer

Smallgoods

Production Worker

OVERVIEW

The nationally accredited Certificate III in Meat Processing (Smallgoods - Manufacture) prepares you with all the skills and knowledge needed to enter this unique industry.

Learn on the job or use our industry approved facilities while you broaden your knowledge and further build your skills.

LEARN NEW SKILLS

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

- Apply hygiene and sanitation practices
- Batch, blend, cook, steam, cure, corn ferment and mature meat
- Operate mixers
- Create products such as ham (boneless and Christmas ham), bacon, speck, prosciutto, pepperoni, salami and frankfurts
- Package products
- Trim meat
- Fill casings

DEVELOP YOUR TALENT

Develop the attributes to help you get ahead:

- Attention to detail
- Self -motivation
- Customer-focused approach to work
- High standard of cleanliness
- Effective communication skills
- Hand and eye coordination
- Ability to work individually and as part of a team
- Passion for food

ACHIEVE YOUR GOALS

Completing this course provides you with:

- A nationally recognised qualification at Certificate III level
- A unique skillset

Career opportunities:

- Smallgoods producer
- Retail butchery assistant

GROW YOUR CAREER

Take your career further with the:

- Certificate IV in Meat Processing
- Certificate IV in Retail Management

CAMPUS	STUDY MODE	START DATE	DURATION	FULL FEE	HOURS PER WEEK
Granville	Variable, Combination	01 Nov 2021	2 Years	\$11,440.00	8