



BEAUTIFUL SH
INCLUDING
PAPRIKA, SALT

MEAT PROCESSING.

SPECIALIST TRAINING
DEVELOPED JUST FOR YOU



Industry Partnerships / William Angliss Institute has been inspiring people with a passion for food for over 80 years. We are a recognised specialist centre and learning community with a reputation for nurturing careers in the real world. With strong ties to some of the industry's finest, we provide our apprentices with that extra advantage in their training and career development.

FLEXIBLE TRAINING SOLUTIONS

We value our strong relationship with industry and we are committed to understanding your business and meeting your training needs and expectations.

The training options we offer are designed to meet the specific needs of a meat enterprise. Learning will occur at your workplace, integrating your practices, policies and procedures to ensure the skills and knowledge learnt reflect the needs of your business. We understand that each business has its own unique constraints when it comes to training, and the flexible delivery and assessment model that we offer provides solutions to these.

Talk to us to establish the best training option for you.

SPECIALIST TRAINING

Our passionate trainers are proud of their industry and encourage students to innovate and express their creativity throughout their training, bringing those skills back to the business

WHAT IS COMPETENCY-BASED COMPLETION?

New apprentices are now able to complete their training in negotiation with their employer and with William Angliss Institute.

Under this system the apprenticeship will be completed when the training provider receives confirmation from an employer that their apprentice has demonstrated the competencies necessary to complete their qualification and their training contract.

QUALITY LEARNING SUPPORT

William Angliss Institute's trainers will provide the appropriate assistance to any student in need of help in undertaking and completing a course. This support responds to the individual student's needs to maximise their learning opportunities. This assistance and support includes:

- > Literacy and numeracy assistance
- > One-on-one training set at a pace appropriate for each individual student
- > Competency based assessment with a focus on demonstrating practical skills and knowledge developed in the workplace
- > Recommending and applying reasonable adjustment to assessments when required

AUSTRALIAN SCHOOL BASED APPRENTICESHIPS

An Australian School Based Apprenticeship (ASBA) allows students to begin an apprenticeship while still at school.

ASBAs are a partnership between employers, schools, RTOs and students. They allow students to become involved in a trade while working towards their senior secondary school certificate.

By embarking on an ASBA students are able to complete certificate-based training that can be credited towards a full apprenticeship.

The Certificate III in Meat Processing (Retail Butcher) can be started as an ASBA. On finishing high school, the apprentice would normally then be employed full time while completing their apprenticeship, with up to 6 months credit for units completed while at school.

QUALIFICATION

Degree

Advance Diploma

Diploma

Certificate IV

Certificate III

Certificate II



CERTIFICATE III IN MEAT PROCESSING (RETAIL BUTCHER)

Course Code:	AMP30815
Duration:	36 months
Mode of study:	Workplace Training
Entry req:	Employer required under a contract of training

This is a nationally accredited course. Government funding is available to eligible students. William Angliss Institute can assist with confirming eligibility.

The three-year apprenticeship program in meat processing features on the job training designed to provide you with highly developed skills to enable you to work in a retail meat environment. Throughout the course you will complete a range of core practical subjects as well as gaining an understanding of theory in areas such as ordering and merchandising, pricing and nutritional advice on meat.

The course covers topics such as*:

- > Hygiene & sanitation practices
- > Workplace health & safety
- > Quality assurance
- > Customer service
- > Communication skills
- > Meeting customer needs
- > Knife sharpening skills
- > Identifying species & meat cuts
- > Preparing primal products
- > Preparing meat products
- > Operating a bandsaw
- > Preparing meat cuts
- > Carcass product quality

Career Paths

This course could lead you to positions such as:

- > Smallgoods maker
- > Meat manager
- > Meat safety officer

CERTIFICATE III IN MEAT PROCESSING (FOOD SERVICES) DELI

Course Code:	AMP30216
Duration:	24 months
Mode of study:	Workplace Training
Entry req:	Employer required

This is a nationally accredited course. Government funding is available to eligible students. William Angliss Institute can assist with confirming eligibility.

This qualification covers work activities undertaken by workers in meat enterprises which undertake specialised services, such as preparing meats to specification, maintaining display stock levels, providing customer service and maintaining workplace and regulatory documentation.

The course covers topics such as*:

- > Hygiene & sanitation practices
- > Workplace health & safety
- > Quality assurance
- > Customer service
- > Communication skills
- > Meeting customer needs
- > Stock control
- > Merchandising
- > Providing nutritional advice
- > Producing value added products
- > Poultry products

Career Paths

This course could lead you to positions such as:

- > Butcher
- > Supermarket deli manager

CERTIFICATE III IN MEAT PROCESSING (FOOD SERVICES) SLICER

Course Code:	AMP30216
Duration:	24 months
Mode of study:	Workplace Training
Entry req:	Employer required

This is a nationally accredited course. Government funding is available to eligible students. William Angliss Institute can assist with confirming eligibility.

This qualification covers work activities undertaken by workers in meat enterprises which undertake specialised services, such as preparing specialty meat cuts, gourmet meat, bulk value-added products, providing meat preparation customer service, and so on.

The course covers topics such as*:

- > Hygiene & sanitation practices
- > Workplace health & safety
- > Quality assurance
- > Customer service
- > Communication skills
- > Meeting customer needs
- > Knife sharpening skills
- > Providing nutritional advice
- > Producing value added products
- > Poultry products
- > Portion control
- > Preparing primals

Career Paths

This course could lead you to positions such as:

- > Butcher
- > Smallgoods maker

CERTIFICATE II IN MEAT PROCESSING (FOOD SERVICE)

Course Code:	AMP20116
Duration:	12 months
Mode of study:	Workplace Training
Entry req:	Employer required under a fee for service agreement

This is a nationally accredited course. Training is delivered under a Fee for Service Agreement.

This is an entry level course designed for people who are starting out on their employment. It covers activities undertaken by workers commencing in meat enterprises which undertake specialised services, such as preparing specialty meat cuts, gourmet meat, bulk value-added products, and providing meat preparation customer service.

The course covers topics such as*:

- > Hygiene & sanitation practices
- > Knife sharpening skills
- > Identifying species & meat cuts
- > Preparation of minced meat & products
- > Preparation of sausages
- > Preparation of meat cuts

Career Paths

This course could lead you to positions such as:

- > Meat customer service worker
- > Meat wholesale packer/slicer
- > Delicatessen assistant
- > Value-adding worker

William Angliss Institute is committed to providing flexible training solutions to the meat industry while nurturing students' careers with expert training, education and mentoring.

CERTIFICATE III IN MEAT PROCESSING (SMALLGOODS-GENERAL)

Course Code:	AMP30916
Duration:	24 months
Mode of study:	Workplace Training
Entry req:	Employer required

This is a nationally accredited course. Government funding is available to eligible students. William Angliss Institute can assist with confirming eligibility.

This qualification covers work activities undertaken by smallgoods producers working in larger, factory-type smallgoods enterprises. Factories will often have specialised lines of production (for example, hams and bacon), use complex production machinery and may not encompass the range of smallgoods production techniques found in traditional smallgoods enterprises.

The course covers topics such as*:

- > Hygiene & sanitation practices
- > Workplace health & safety
- > Quality assurance
- > Cook, steam & cool products
- > Receiving meat products
- > Preparing ingredients
- > Curing, corning & smoking
- > Shaping & forming products
- > Packing products
- > Despatching products

Career Paths

This course could lead you to positions such as:

- > Smallgoods maker
- > Butcher
- > Slicing & packaging operator
- > Slicer
- > Production supervisor

CERTIFICATE III IN MEAT PROCESSING (SMALLGOODS-MANUFACTURE)

Course Code:	AMP31016
Duration:	24 months
Mode of study:	Workplace Training
Entry req:	Employer required under a contract of training

This is a nationally accredited course. Government funding is available to eligible students. William Angliss Institute can assist with confirming eligibility.

This qualification covers work activities undertaken by smallgoods producers working in a small to medium-sized traditional smallgoods enterprise, which produces a range of smallgoods products.

The course covers topics such as*:

- > Hygiene & sanitation practices
- > Workplace health & safety
- > Quality assurance
- > Cook, steam & cool products
- > Receiving meat products
- > Preparing ingredients
- > Curing, corning & smoking
- > Shaping & forming products
- > Packing products
- > Despatching products

Career Paths

This course could lead you to positions such as:

- > Smallgoods maker
- > Butcher
- > Slicing & packaging operator
- > Slicer
- > Production supervisor

RECOGNITION OF PRIOR LEARNING

Prior experience can count towards your employee's qualification. Our Recognition of Prior Learning team manages the assessment of previously gained skills and qualifications.

WHERE CAN I FIND OUT MORE?

Talk to a William Angliss Institute representative or your employer for further information and how to apply.

CONTACT DETAILS

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DISCLAIMER

Every effort has been made to ensure that the information contained in this document is correct at the time of printing. Visit www.angliss.edu.au for the most up-to-date information.

* For a full list of accredited units included in each course, please speak to a William Angliss Institute representative.

