Qualifications in the meat industry

The following qualifications are available in the industry. They make up the Australian Meat Industry Training Package.

National qualification title
Certificate II in Meat Processing (Abattoirs) Certificate II in Meat Processing (Smallgoods) Certificate II in Meat Processing (Meat Retailing) Certificate II in Meat Processing (Food Services)
Certificate III in Meat Processing (Quality Assurance) Certificate III in Meat Processing (Livestock Handling) Certificate III in Meat Processing (Packing Room) Certificate III in Meat Processing (Boning Room) Certificate III in Meat Processing (Food Services) Certificate III in Meat Processing (Meat Safety) Certificate III in Meat Processing (Rendering) Certificate III in Meat Processing (Slaughtering) Certificate III in Meat Processing (General) Certificate III in Meat Processing (Smallgoods – General) Certificate III in Meat Processing (Smallgoods – Manufacture) Certificate III in Meat Processing (Retail Butcher)
Certificate IV in Meat Processing (Leadership) Certificate IV in Meat Processing (Meat Safety) Certificate IV in Meat Processing (Quality Assurance) Certificate IV in Meat Processing (General)
Diploma of Meat Processing Diploma of Meat Processing (Meat Retailing)
Advanced Diploma of Meat Processing
Graduate Certificate in Agribusiness Graduate Diploma of Agribusiness

What career pathways are available in the industry?

Most trainees begin with a Certificate II in Meat Processing; the Abattoirs stream is the most common. Most employees with this qualification are labourers, and involved in packing, trimming, and cleaning duties.

At the Certificate III level trainees have an opportunity to become qualified slaughterpersons, boners, renderers or slicers. Trainees also have an opportunity at this level to move into meat safety roles, or as a QA assistant.

A Certificate IV in Meat Processing can lead to a job as a supervisor (Leadership stream), a QA Officer (Quality Assurance stream), or a qualified meat inspector (Meat Safety stream).

For a managerial role higher qualifications are required. Someone wanting to be a plant manager, a QA manager or an operations manager may need a Diploma of Meat Processing, or even an Advanced Diploma of Meat Processing.

Different companies have different training requirements, so you should talk to your trainer, your human resource manager, or your supervisor to find out more information.

It is also a good idea to talk to someone who is in a role you might like to try one day. Ask them how they got their job and the training they have undertaken. You will then get a good idea of where you need to start. Your company will also appreciate your initiative and interest in a career in the industry.

You can also find lots of information in the internet. Visit the MINTRAC webpage specially designed for traineeships at www.mintrac.com.au .Click on 'Traineeships' on the upper left had side of the screen. You will find lots of information about traineeships in the meat industry, frequently asked questions, as well as great links to other training related websites.