

## ***Unit-by-unit listing of resources for the Units of Competency contained within the MTM11 Australian Meat Industry Training Package***

This list is presented in the alpha-numeric order of the unit codes in MTM11.

There are three quick ways to locate information about particular units of competency. Each requires you to use the **Control/F** search function on your computer:

- enter the exact unit code and search
- enter the exact unit title and search
- enter keywords from the unit title and search.

<b>UOC</b>	<b>Available materials</b>	<b>Available from</b>	<b>Comment</b>
<b>ACM imported units</b>			
<b>AHC BIO302A</b> <b>Identify and report unusual disease or plant pest signs</b>	Stock Handling kit	MINTRAC	Current
<b>AHCLSK212A</b> <b>Ride horses to carry out stock work</b>	Training and assessment support materials	MINTRAC	current
<b>AHCLSK204A</b> <b>Carry out regular livestock observation</b>	Stock Handling kit	MINTRAC	Current
<b>AHCLSK207A</b> <b>Load and unload livestock</b>	Stock Handling kit	MINTRAC	Current, but does not address complete unit
<b>AHCLSK324A</b> <b>Care for and train working dogs</b>	Training and assessment support materials	MINTRAC	current
<b>AHCMOM202A</b> <b>Operate tractors</b>	Training and assessment support materials	MINTRAC	current
<b>AHCMOM201A</b> <b>Operate farm motorbikes</b>	Training and assessment support materials	MINTRAC	current
<b>BSB imported units</b>			
<b>BSBCOM501B</b> <b>Identify and interpret compliance</b>	BSBCOM603B Plan and establish compliance management systems	Innovation and Business Services Skills Australia <a href="http://www.ibsa.org.a">http://www.ibsa.org.a</a>	These materials are for a higher level unit but may contain useful information

UOC	Available materials	Available from	Comment
requirements	Student Workbook, RTO Guide and facilitator resources	<a href="#">u/index.jsp</a>	
<b>BSBCOM601B</b> Research compliance issues and requirements			
<b>BSBCUS402A</b> Address customer needs	Training and assessment support materials	MINTRAC	current
	Facilitator's Guide and Learner Guide	Innovation and Business Services Skills Australia <a href="http://www.ibsa.org.au/index.jsp">http://www.ibsa.org.au/index.jsp</a>	Current but not meat industry specific
<b>BSBDES701A</b> Research and apply design theory			
<b>BSBDIV601A</b> Develop and implement diversity policy			
<b>BSBFIM501A</b> Manage budgets and financial plans	Facilitator's Guide and Student workbook	Innovation and Business Services Skills Australia <a href="http://www.ibsa.org.au/index.jsp">http://www.ibsa.org.au/index.jsp</a>	Current but not meat industry specific
	E-Learning tools	MINTRAC	Restricted release
<b>BSBFIM601A</b> Manage finances	Facilitator's Guide and Student workbook	Innovation and Business Services Skills Australia <a href="http://www.ibsa.org.au/index.jsp">http://www.ibsa.org.au/index.jsp</a>	Current but not meat industry specific [Revision under development]
<b>BSBFLM312B</b> Contribute to team effectiveness	Training and assessment support materials	MINTRAC	Requires access to Innovation and Business Skills Australia resource
	Learner Guides	Innovation and Business Services Skills Australia <a href="http://www.ibsa.org.au/index.jsp">http://www.ibsa.org.au/index.jsp</a>	Current but not meat industry specific
<b>BSBHRM402A</b> Recruit, select and induct staff	Facilitator's Guide and Student workbook	Innovation and Business Services Skills Australia <a href="http://www.ibsa.org.au/index.jsp">http://www.ibsa.org.au/index.jsp</a>	Current but not meat industry specific

UOC	Available materials	Available from	Comment
<b>BSBINM302A</b> Utilise a knowledge management system	Training and assessment support materials	MINTRAC	current
<b>BSBINM401A</b> Implement workplace information system	Training and assessment support materials	MINTRAC	current
	Facilitator's Guide and Student workbook	Innovation and Business Services Skills Australia <a href="http://www.ibsa.org.au/index.jsp">http://www.ibsa.org.au/index.jsp</a>	Current but not meat industry specific
<b>BSBINN301A</b> Promote innovation in a team environment	Training and assessment support materials	MINTRAC	current
	Facilitator's Guide and Student workbook	Innovation and Business Services Skills Australia <a href="http://www.ibsa.org.au/index.jsp">http://www.ibsa.org.au/index.jsp</a>	Current but not meat industry specific
<b>BSBINN801A</b> Lead innovative thinking and practice			
<b>BSBITU101A</b> Operate a personal computer	Assessment support materials	MINTRAC	current
	Facilitator's Guide and Student workbook	Innovation and Business Services Skills Australia <a href="http://www.ibsa.org.au/index.jsp">http://www.ibsa.org.au/index.jsp</a>	Current but not meat industry specific
<b>BSBLED401A</b> Develop teams and individuals	Training and assessment support materials	MINTRAC	current
	Facilitator's Guide and Student workbook	Innovation and Business Services Skills Australia <a href="http://www.ibsa.org.au/index.jsp">http://www.ibsa.org.au/index.jsp</a>	Current but not meat industry specific
<b>BSBMGT402A</b> Implement operational plan	Training and assessment support materials	MINTRAC	current
	Facilitator's Guide and Student workbook	Innovation and Business Services Skills Australia <a href="http://www.ibsa.org.au/index.jsp">http://www.ibsa.org.au/index.jsp</a>	Current but not meat industry specific
<b>BSBMGT403A</b> Implement	Training and assessment support	MINTRAC	current

UOC	Available materials	Available from	Comment
<b>continuous improvement</b>	materials		
	Facilitator's Guide and Student workbook	Innovation and Business Services Skills Australia <a href="http://www.ibsa.org.au/index.jsp">http://www.ibsa.org.au/index.jsp</a>	Current but not meat industry specific
<b>BSBMGT605B Provide leadership across the organisation.</b>	Learning and assessment materials	Innovation and Business Services Skills Australia <a href="http://www.ibsa.org.au/index.jsp">http://www.ibsa.org.au/index.jsp</a>	Current but not meat industry specific
<b>BSBMGT617A Develop and implement a business plan</b>	Learning and assessment materials	Innovation and Business Services Skills Australia <a href="http://www.ibsa.org.au/index.jsp">http://www.ibsa.org.au/index.jsp</a>	Current but not meat industry specific
<b>BSBMKG414A Undertake marketing activities</b>	Learner Guides	Innovation and Business Services Skills Australia <a href="http://www.ibsa.org.au/index.jsp">http://www.ibsa.org.au/index.jsp</a>	Current but not meat industry specific
	Facilitator's Guide and Student workbook	Innovation and Business Services Skills Australia <a href="http://www.ibsa.org.au/index.jsp">http://www.ibsa.org.au/index.jsp</a>	Current but not meat industry specific
<b>BSBMKG502B Establish and adjust the marketing mix</b>	Facilitator's Guide and Student workbook	Innovation and Business Services Skills Australia <a href="http://www.ibsa.org.au/index.jsp">http://www.ibsa.org.au/index.jsp</a>	Current but not meat industry specific
<b>BSBRES801A Initiate and lead applied research</b>			
<b>BSBRKG404A Monitor and maintain records in an online environment</b>	Training and assessment support materials	MINTRAC	current
	support materials	Innovation and Business Services Skills Australia <a href="http://www.ibsa.org.au/index.jsp">http://www.ibsa.org.au/index.jsp</a>	Current but not meat industry specific
<b>BSBWOR402A Promote team effectiveness</b>	Training and assessment support materials	MINTRAC	current

UOC	Available materials	Available from	Comment
	Facilitator's Guide and Student workbook	Innovation and Business Services Skills Australia <a href="http://www.ibsa.org.au/index.jsp">http://www.ibsa.org.au/index.jsp</a>	Current but not meat industry specific
<b>FDFA imported units</b>			
<b>FDFAU4001A</b> <b>Assess compliance with food safety programs</b>	Food Safety Auditing Kit	MINTRAC	Current
<b>FDFAU4002A</b> <b>Communicate and negotiate to conduct food safety audits</b>	Food Safety Auditing Kit	MINTRAC	Current
<b>FDFAU4003A</b> <b>Conduct food safety audits</b>	Food Safety Auditing Kit	MINTRAC	Current
<b>FDFAU4004A</b> <b>identify, evaluate and control food safety hazards</b>			
<b>FDFAU2007A</b> <b>Work in a freezer storage area</b>	Training and assessment support materials	MINTRAC	current
<b>FDFAU2010A</b> <b>Work with temperature controlled stock</b>	Training and assessment support materials	MINTRAC	current
<b>FDFAU2061A</b> <b>Use numerical applications in the workplace</b>	Training and assessment support materials	MINTRAC	current
	The Chopping Block – WELL resource	MINTRAC	Currently under development - Available soon
	Use basic mathematical concepts Learning guide	TAFE-SA - Regency campus <a href="https://products.tafesa.edu.au/LOR/Home.aspx">https://products.tafesa.edu.au/LOR/Home.aspx</a>	Current
<b>FDFAU3002A</b> <b>Set up a production or packaging line for operation</b>	Training and assessment support materials	MINTRAC	current
	Guidelines for the safe manufacture of smallgoods	MLA <a href="http://www.mla.com.au">http://www.mla.com.au</a>	Current

UOC	Available materials	Available from	Comment
<b>HLT imported units</b>			
<b>HLTFA301B</b> <b>Apply first aid</b>	HLTFA301B Apply first aid (prerequisite for AIN301A)(Learner Guide)	Australian Training Products <a href="http://www.atpl">http://www.atpl</a>	Not specific to the meat industry
<b>MTMBUS Series</b>			
<b>MTMBUS701A</b>	Manage financial performance		
<b>MTMBUS702A</b>	Provide strategic leadership		
<b>MTMBUS703A</b>	Communicate and negotiate in a culturally diverse context		
<b>MTMBUS704A</b>	Develop and enhance collaborative partnerships and relationships		
<b>MTMBUS705A</b>	Develop and manage international business operations		
<b>MTMBUS706A</b>	Commercialise research and technology product/idea		
<b>MTMBUS801A</b>	Manage change to organisational electronic technology systems		
<b>MTMBUS802A</b>	Undertake research project		
<b>MTMBUS803A</b>	Analyse data for business decision making		
<b>MTMCOR Series</b>			
<b>MTMCOR201A</b> <b>Maintain personal equipment</b>	Training and assessment support materials	MINTRAC	current
	Maintain personal equipment interactive CD	MINTRAC	Current. Available in Mandarin,

UOC	Available materials	Available from	Comment
			Portuguese, Tagalong (Filipino), Malay, Korean and Vietnamese
	WELL Learner Guides	MINTRAC	Current
	Care for personal equipment DVD & Learning Guide	TAFE-SA - Regency campus <a href="https://products.tafesa.edu.au/LOR/Home.aspx">https://products.tafesa.edu.au/LOR/Home.aspx</a>	Current
<b>MTMCOR202A</b> <b>Apply hygiene and sanitation practices</b>	Training and assessment support materials	MINTRAC	current
	Hygiene and sanitation interactive CD	MINTRAC	Current. Available in Mandarin, Portuguese, Tagalong (Filipino), Malay, Korean and Vietnamese
	WELL Learner Guides	MINTRAC	Current
	Meat industry cleaning – it's up to you DVD	MINTRAC	Current
	Apply hygiene and sanitation practices DVD & Learning guide	TAFE-SA - Regency campus <a href="https://products.tafesa.edu.au/LOR/Home.aspx">https://products.tafesa.edu.au/LOR/Home.aspx</a>	Current
<b>MTMCOR203A</b> <b>Apply quality assurance practices</b>	Training and assessment support materials	MINTRAC	current
	Quality assurance interactive CD	MINTRAC	Current. Available in Mandarin, Portuguese, Tagalong (Filipino), Malay, Korean and Vietnamese
	WELL Learner Guides	MINTRAC	Current
	Meat industry cleaning – it's up to you DVD	MINTRAC	Current

UOC	Available materials	Available from	Comment
	Environmental Best Practice Guidelines for the red meat processing industry	MLA <a href="http://www.mla.com.au">http://www.mla.com.au</a>	
	Apply quality assurance practices Learning guide	TAFE-SA - Regency campus <a href="https://products.tafesa.edu.au/LOR/Home.aspx">https://products.tafesa.edu.au/LOR/Home.aspx</a>	Current
<b>MTMCOR204A</b> <b>Follow safe work policies and procedures</b>	Training and assessment support materials	MINTRAC	current
	Follow safe work policies and procedures - CD	MINTRAC	Current. Available in Mandarin, Portuguese, Tagalong (Filipino), Malay, Korean and Vietnamese
	WELL Learner Guides	MINTRAC	Current
	OH&S Kit	MINTRAC	
	Follow safe work policies and procedures - Learning Guide	TAFE-SA - Regency campus <a href="https://products.tafesa.edu.au/LOR/Home.aspx">https://products.tafesa.edu.au/LOR/Home.aspx</a>	Current
<b>MTMCOR205A</b> <b>Communicate in the workplace</b>	Training and assessment support materials	MINTRAC	current
	WELL Learner Guides	MINTRAC	Current
	Communicate in the workplace CD	MINTRAC	Current. Available in Mandarin, Portuguese, Tagalong (Filipino), Malay, Korean and Vietnamese
	Communication in the workplace Learning guide	TAFE-SA - Regency campus <a href="https://products.tafesa.edu.au/LOR/Home.aspx">https://products.tafesa.edu.au/LOR/Home.aspx</a>	Current
	The Chopping Block – WELL resource	MINTRAC	Currently under development - Available soon

UOC	Available materials	Available from	Comment
<b>MTMCOR206A</b> <b>Overview the Meat Industry</b>	Training and assessment support materials	MINTRAC	current
	Overview the meat industry interactive CD	MINTRAC	Current. Available in Mandarin, Portuguese, Tagalong (Filipino), Malay, Korean and Vietnamese
	WELL Learner Guides	MINTRAC	Current
	OH&S Kit	MINTRAC	OH&S Kit
	Environmental Best Practice Guidelines for the red meat processing industry	MLA <a href="http://www.mla.com.au">http://www.mla.com.au</a>	
	Overview of the meat industry – Learning Guide	TAFE-SA - Regency campus <a href="https://products.tafesa.edu.au/LOR/Home.aspx">https://products.tafesa.edu.au/LOR/Home.aspx</a>	Current
<b>MTMCOR401C</b> <b>Manage own work performance</b>	<b>Training and assessment support materials</b>	MINTRAC	Requires access to MINTRAC <i>Manage own work performance</i> kit
	<b>Manage own work performance kit including:</b> <ul style="list-style-type: none"> <li>• e-learning strategies</li> <li>• training support materials</li> <li>• assessment tools</li> </ul>	MINTRAC	
<b>MTMCOR402C</b> <b>Facilitate Quality Assurance process</b>	<b>Training and assessment support materials</b>	MINTRAC	current
<b>MTMCOR403A</b> <b>Participate in OH&amp;S risk control process</b>	Training and assessment support materials	MINTRAC	current
	OH&S Kit	MINTRAC	Discontinued
<b>MTMCOR404A</b> <b>Facilitate hygiene and sanitation performance</b>	Training and assessment support materials	MINTRAC	current
	Environmental Best	MLA	

UOC	Available materials	Available from	Comment
	Practice Guidelines for the red meat processing industry	<a href="http://www.mla.com.au">http://www.mla.com.au</a>	
<b>MTMG300 Series</b>			
<b>MTMG300A</b> Overview Wild Game Meat Industry			
<b>MTMG301A</b> Operate a game harvesting vehicle	Training and assessment support materials	MINTRAC	current
<b>MTMG302A</b> Eviscerate, inspect and tag wild game carcase in the field	Training and assessment support materials	MINTRAC	current
<b>MTMG303A</b> Receive and inspect wild game carcasses from the field			
<b>MTMG304A</b> Receive and inspect wild game carcasses at a processing plant			
<b>MTMG305A</b> Store wild game carcase			
<b>MTMG306A</b> Use firearms to harvest wild game	Training and assessment support materials	MINTRAC	current
<b>MTMP2000 Series</b>			
<b>MTMP2002C</b> Prepare animals for slaughter	Training and assessment support materials	MINTRAC	current
	DVD: Pig sense	MINTRAC	current
	Stock Handling Kit	MINTRAC	current
<b>MTMP2004B</b> Feed Race	Training and assessment support materials	MINTRAC	current
	DVD: Pig sense	MINTRAC	current
	Stock Handling Kit	MINTRAC	current
<b>MTMP2005B</b> Restrain Animal	Training and assessment support materials	MINTRAC	current

UOC	Available materials	Available from	Comment
	DVD: Pig sense	MINTRAC	current
	Stock Handling Kit	MINTRAC	current
	Humane slaughter kit	MINTRAC	Current
<b>MTMP2006B</b> <b>Apply animal welfare and handling requirements</b>	Training and assessment support materials	MINTRAC	current
	Is it fit to load? – a national guide to the selection of animals fit to transport	MLA	Available free from MINTRAC
	Animal Welfare Officer Skills Set – kit	MINTRAC	current
	DVD: Pig sense	MINTRAC	current
	Stock Handling Kit	MINTRAC	current
	Humane slaughter kit	MINTRAC	Current
<b>MTMP2007B</b> <b>Perform emergency kill</b>	Training and assessment support materials	MINTRAC	current
	Stock Handling Kit	MINTRAC	current
<b>MTMP2008A</b> <b>Assess, purchase and transport calves</b>	Calf Handling Kit	MINTRAC	Current
<b>MTMP2009B</b> <b>Unload livestock</b>	Training and assessment support materials	MINTRAC	current
	Is it fit to load? – a national guide to the selection of animals fit to transport	MLA	Available free from MINTRAC
	DVD: Pig sense	MINTRAC	current
	Stock Handling Kit	MINTRAC	current
<b>MTMP2011C</b> <b>Identify animals using electronic systems</b>	Training and assessment support materials	MINTRAC	current
	Stock Handling Kit	MINTRAC	current
<b>MTMP2012C</b> <b>Shackle animal</b>	Training and assessment support materials	MINTRAC	current
	Humane slaughter kit	MINTRAC	Current
<b>MTMP2013C</b> <b>Operate electrical stimulator</b>	Training and assessment support materials	MINTRAC	current

<b>UOC</b>	<b>Available materials</b>	<b>Available from</b>	<b>Comment</b>
<b>MTMP2014C Remove head</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2015C Cut hocks</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2016C Mark brisket</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2018C Complete changeover operation</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2020C Trim pig pre-evisceration</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2021C Number carcass and head</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2022C Punch pelts</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2023C Remove brisket wool</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2024C Prepare hide/pelt for removal</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2025B Bag tail</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2026B Remove and record tag</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2027B Seal/drain urinary tract</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2028B Single carcass</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2029B Shave carcass</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2030B Flush carcass</b>	Training and assessment support materials	MINTRAC	current

<b>UOC</b>	<b>Available materials</b>	<b>Available from</b>	<b>Comment</b>
<b>MTMP2031C</b> <b>Operate scalding/dehairing equipment</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2032C</b> <b>Operate whizzard knife</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2033C</b> <b>Operate rise and fall platform</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2034C</b> <b>Operate vacuum blood collection process</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2035C</b> <b>Operate nose roller</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2036C</b> <b>Operate pneumatic cutter</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2037C</b> <b>Operate circular saw</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2038C</b> <b>Prepare carcass and equipment for hide/pelt puller</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2039C</b> <b>Operate tenderiser</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2040C</b> <b>Operate mincer</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2042C</b> <b>Operate new technology or process</b>	Training and assessment support materials	MINTRAC	Will require additional customisation to workplace context
<b>MTMP2043C</b> <b>Operate sterivac equipment</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2044B</b> <b>De-rind meat cuts</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2045B</b> <b>De-nude meat cuts</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2046B</b> <b>Operate rib puller</b>	Training and assessment support materials	MINTRAC	current

UOC	Available materials	Available from	Comment
	PorkStar – 2006 PorkStar Training Manual	APL <a href="http://www.apl.au.com/">http://www.apl.au.com/</a>	Current
<b>MTMP2047B Operate frenching machine</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2048B Operate cubing machine</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2049B Cure and corn product in a meat processing plant</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2050B Operate head splitter</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2051C Trim neck</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2052C Trim forequarter to specification</b>	Training and assessment support materials	MINTRAC	current
	PorkStar – 2006 PorkStar Training Manual	APL <a href="http://www.apl.au.com/">http://www.apl.au.com/</a>	Current
	Handbook of Australian meat	AUSMEAT <a href="http://www.ausmeat.com.au">http://www.ausmeat.com.au</a>	
<b>MTMP2053C Trim hindquarter to specification</b>	Training and assessment support materials	MINTRAC	current
	PorkStar – 2006 PorkStar Training Manual	APL <a href="http://www.apl.au.com/">http://www.apl.au.com/</a>	Current
	Handbook of Australian meat	AUS-MEAT Limited <a href="http://www.ausmeat.com.au">http://www.ausmeat.com.au</a>	
<b>MTMP2054C Inspect hindquarter and remove contamination</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2055C Inspect forequarter and remove contamination</b>	Training and assessment support materials	MINTRAC	current

UOC	Available materials	Available from	Comment
<b>MTMP2057B</b> <b>Remove spinal cord</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2058B</b> <b>Operate jaw breaker</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2061C</b> <b>Grade carcase</b>	Training and assessment support materials	MINTRAC	current
	PorkStar – 2006 PorkStar Training Manual	APL <a href="http://www.apl.au.com/">http://www.apl.au.com/</a>	Current
	Handbook of Australian meat	AUS-MEAT Limited <a href="http://www.ausmeat.com.au">http://www.ausmeat.com.au</a>	
<b>MTMP2062C</b> <b>Weigh carcase</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2063C</b> <b>Operate semi-automatic tagging machine</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2064C</b> <b>Measure fat</b>	Training and assessment support materials	MINTRAC	current
	Handbook of Australian meat	AUS-MEAT Limited <a href="http://www.ausmeat.com.au">http://www.ausmeat.com.au</a>	
<b>MTMP2065C</b> <b>Label and stamp carcase</b>	Training and assessment support materials	MINTRAC	current
	PorkStar – 2006 PorkStar Training Manual	APL <a href="http://www.apl.au.com/">http://www.apl.au.com/</a>	Current
<b>MTMP2066C</b> <b>Wash carcase</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2067B</b> <b>Operate a decontamination unit</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2068C</b> <b>Remove tenderloin</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2071C</b> <b>Inspect meat for defects</b>	Training and assessment support materials	MINTRAC	current

<b>UOC</b>	<b>Available materials</b>	<b>Available from</b>	<b>Comment</b>
<b>MTMP2072C Assemble and prepare cartons</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2074C Identify cuts and specifications</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2075C Pack meat product</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2081C Operate carton sealing machine</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2082C Operate carton scales</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2083C Operate strapping machine</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2084C Operate carton forming machine</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2085C Operate automatic CL determination machine</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2086B Operate bag forming equipment</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2091C Assess dentition</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2092C Drop tongue</b>	Training and assessment support materials	MINTRAC	current
	Beef offal recovery & processing training materials DVD	MINTRAC	current
<b>MTMP2093C Wash head</b>	Training and assessment support materials	MINTRAC	current

UOC	Available materials	Available from	Comment
<b>MTMP2094C Bone head</b>	Training and assessment support materials	MINTRAC	current
	Beef offal recovery & processing training materials DVD	MINTRAC	current
<b>MTMP2095C Remove cheek meat</b>	Training and assessment support materials	MINTRAC	current
	Beef offal recovery & processing training materials DVD	MINTRAC	current
<b>MTMP2096C Bar head and remove cheek meat</b>	Training and assessment support materials	MINTRAC	current
	Beef offal recovery & processing training materials DVD	MINTRAC	current
<b>MTMP2100 Series</b>			
<b>MTMP2102C Process thick skirts</b>	Training and assessment support materials	MINTRAC	current
	Beef offal recovery & processing training materials DVD	MINTRAC	current
<b>MTMP2115C Process thin skirts</b>	Training and assessment support materials	MINTRAC	current
	Beef offal recovery & processing training materials DVD	MINTRAC	current
<b>MTMP2116B Process offal</b>	Training and assessment support materials	MINTRAC	current
	Beef and Sheep Offal Recovery kit	MINTRAC	current
<b>MTMP2117B Process runners</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2118B Overview offal processing</b>	Training and assessment support materials	MINTRAC	current
	Beef and Sheep Offal Recovery kit	MINTRAC	current

UOC	Available materials	Available from	Comment
	Handbook of Australian meat	AUS-MEAT Limited <a href="http://www.ausmeat.com.au">http://www.ausmeat.com.au</a>	
<b>MTMP2121C Prepare and trim honeycomb</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2122C Recover mountain chain</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2123C Further process tripe</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2124C Trim processed tripe</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2125C Process small stock tripe</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2126C Process bibles</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2127B Process maws</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2131C Prepare and despatch meat product order</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2132C Load out meat product</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2133C Store carcass product</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2134C Store carton product</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2135C Locate storage areas and product</b>	Training and assessment support materials	MINTRAC	current

UOC	Available materials	Available from	Comment
<b>MTMP2136C Complete repack operation</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2137B Bag carcase</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2141C Overview offal processing on slaughter floor</b>	Training and assessment support materials	MINTRAC	current
	Beef and Sheep Offal Recovery kit	MINTRAC	current
<b>MTMP2143C Separate offal</b>	Training and assessment support materials	MINTRAC	current
	Beef and Sheep Offal Recovery kit	MINTRAC	current
<b>MTMP2144C Trim offal fat</b>	Training and assessment support materials	MINTRAC	current
	Beef and Sheep Offal Recovery kit	MINTRAC	current
<b>MTMP2145C Separate and tie runners</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2147C Recover thin skirts</b>	Training and assessment support materials	MINTRAC	current
	Beef and Sheep Offal Recovery kit	MINTRAC	current
<b>MTMP2148B Remove thick skirts</b>	Training and assessment support materials	MINTRAC	current
	Beef and Sheep Offal Recovery kit	MINTRAC	current
<b>MTMP2149B Remove flares</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2150B Recover offal</b>	Training and assessment support materials	MINTRAC	current
	Beef and Sheep Offal Recovery kit	MINTRAC	current
<b>MTMP2151C Overview hide/pelt/ skin processing</b>	Training and assessment support materials	MINTRAC	current

<b>UOC</b>	<b>Available materials</b>	<b>Available from</b>	<b>Comment</b>
<b>MTMP2152C Trim hide or skin</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2153C Salt hide or skin</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2154C Grade hide or skin</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2155C Despatch hide or skin</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2156B Treat hides chemically</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2157B Chill/ice hides</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2158B Crop pelts</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2161C Overview fellmongering operations</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2162C Chemically treat skins for fellmongering process</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2163C Prepare chemicals for fellmongering process</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2164C Operate wool drier and press</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2165C Perform sweating operation on fellmongered skins</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2166C Perform skin fleshing operation</b>	Training and assessment support materials	MINTRAC	current

UOC	Available materials	Available from	Comment
<b>MTMP2167C Skirt and weigh fellmongered wool</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2168B Operate wool puller</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2171C Dispose of condemned carcase</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2172C Skin condemned carcase</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2173C Eviscerate condemned carcase</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2175C Process paunch</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2176C Process slink by-products</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2177C Process pet meat</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2178B Skin slinks</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2179B Process blood</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2181C Overview rendering process</b>	Training and assessment support materials	MINTRAC	current
	Environmental Best Practice Guidelines for the red meat processing industry	MLA <a href="http://www.mla.com.au">http://www.mla.com.au</a>	
<b>MTMP2182C Operate hogger</b>	Training and assessment support materials	MINTRAC	current

UOC	Available materials	Available from	Comment
<b>MTMP2183C</b> <b>Operate blow line</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2184C</b> <b>Operate meat meal mill</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2185C</b> <b>Operate waste recovery systems</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2186C</b> Pack and despatch rendered products	Training and assessment support materials	MINTRAC	current
<b>MTMP2187C</b> <b>Break down and bone carcase for pet meat or rendering</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2188C</b> <b>Operate air filtration system</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP2192B</b> <b>Clean carcase hanging equipment</b>	Training and assessment support materials	MINTRAC	current
	Meat Industry cleaning – it's up to you DVD	MINTRAC	current
<b>MTMP2193B</b> <b>Clean amenities and grounds</b>	Training and assessment support materials	MINTRAC	current
	Meat Industry cleaning – it's up to you DVD	MINTRAC	current
<b>MTMP2196C</b> <b>Overview cleaning program</b>	Training and assessment support materials	MINTRAC	current
	Meat Industry cleaning – it's up to you DVD	MINTRAC	current
<b>MTMP2197C</b> <b>Clean after operations – boning room</b>	Training and assessment support materials	MINTRAC	current
	Meat Industry cleaning – it's up to you DVD	MINTRAC	current

UOC	Available materials	Available from	Comment
<b>MTMP2198C Clean after operations – slaughter floor</b>	Training and assessment support materials	MINTRAC	current
	Meat Industry cleaning – it's up to you DVD	MINTRAC	current
<b>MTMP2200 Series</b>			
<b>MTMP2201C Transport food</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP3000 Series</b>			
<b>MTMP3001C Knock and Stun Animal</b>	Training and assessment support materials	MINTRAC	current
	DVD: Pig sense	MINTRAC	current
	Humane slaughter kit	MINTRAC	Current
<b>MTMP3002C Stick and Bleed Animal</b>	Training and assessment support materials	MINTRAC	current
	Humane slaughter kit	MINTRAC	Current
<b>MTMP3003A Handle animals humanely while conducting ante- mortem inspection</b>	Training and assessment support materials	MINTRAC	current
	Meat Safety toolbox	TVET Australia Limited <a href="http://www.atpl.net.au/">http://www.atpl.net.a u//</a>	Was developed to support MTM00 – may need some updating
<b>MTMP3006C Rod weasand</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP3007C Seal weasand</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP3008C Ring bung</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP3009C Seal bung</b>	Training and assessment support materials	MINTRAC	current

UOC	Available materials	Available from	Comment
<b>MTMP3010A Split carcass</b>	Training and assessment support materials	MINTRAC	current
	PorkStar – 2006 PorkStar Training Manual	APL <a href="http://www.apl.au.com/">http://www.apl.au.com/</a>	Current
<b>MTMP3011C Explain legging operation</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP3012C Make first leg opening cuts</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP3013C Make second leg opening cuts</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP3014C Perform legging on small stock</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP3015A Bone neck</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP3016B Perform 'Y' cut</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP3017A Skin head</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP3021C Explain opening cuts</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP3022C Perform flanking cuts</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP3023C Perform brisket cuts</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP3024C Perform rumping cuts</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP3025C Perform rosette cuts</b>	Training and assessment support materials	MINTRAC	current

<b>UOC</b>	<b>Available materials</b>	<b>Available from</b>	<b>Comment</b>
<b>MTMP3026C</b> <b>Perform midline cuts</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP3031C</b> <b>Scald and dehair carcass</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP3032C</b> <b>Operate pelt puller</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP3033C</b> <b>Operate hide puller</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP3034C</b> <b>Remove pelt manually</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP3036C</b> <b>Bed dress carcass</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP3037C</b> <b>Eviscerate animal carcass</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP3038C</b> <b>Operate brisket cutter/saw</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP3039C</b> <b>Eviscerate game shot carcass</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP3041C</b> <b>Backdown pig carcass</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP3042C</b> <b>Prepare head for inspection</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP3043B</b> <b>Operate air knife</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP3044B</b> <b>Drop sock and pull shoulder pelt</b>	Training and assessment support materials	MINTRAC	current

UOC	Available materials	Available from	Comment
<b>MTMP3045B</b> <b>Undertake retain rail</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP3046A</b> <b>Prepare and present viscera for inspection</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP3052C</b> <b>Bone small stock carcass – leg</b>	Training and assessment support materials	MINTRAC	current
	PorkStar – 2006 PorkStar Training Manual	APL <a href="http://www.apl.au.com/">http://www.apl.au.com/</a>	Current
	Handbook of Australian meat	AUSMEAT <a href="http://www.ausmeat.com.au">http://www.ausmeat.com.au</a>	
<b>MTMP3054C</b> <b>Slice and trim leg – small stock</b>	Training and assessment support materials	MINTRAC	current
	PorkStar – 2006 PorkStar Training Manual	APL <a href="http://www.apl.au.com/">http://www.apl.au.com/</a>	Current
	Handbook of Australian meat	AUS-MEAT Limited <a href="http://www.ausmeat.com.au">http://www.ausmeat.com.au</a>	
<b>MTMP3055C</b> <b>Bone beef carcass – forequarter</b>	Training and assessment support materials	MINTRAC	current
	Handbook of Australian meat	AUS-MEAT Limited <a href="http://www.ausmeat.com.au">http://www.ausmeat.com.au</a>	
<b>MTMP3056C</b> <b>Bone beef carcass – hindquarter</b>	Training and assessment support materials	MINTRAC	current
	Handbook of Australian meat	AUS-MEAT Limited <a href="http://www.ausmeat.com.au">http://www.ausmeat.com.au</a>	
<b>MTMP3057C</b> <b>Slice and trim forequarter</b>	Training and assessment support materials	MINTRAC	current

UOC	Available materials	Available from	Comment
	Handbook of Australian meat	AUS-MEAT Limited <a href="http://www.ausmeat.com.au">http://www.ausmeat.com.au</a>	
<b>MTMP3058C Slice and trim hindquarter</b>	Training and assessment support materials	MINTRAC	current
	Handbook of Australian meat	AUS-MEAT Limited <a href="http://www.ausmeat.com.au">http://www.ausmeat.com.au</a>	
<b>MTMP3059C Break carcass using a bandsaw</b>	Training and assessment support materials	MINTRAC	current
	Handbook of Australian meat	AUS-MEAT Limited <a href="http://www.ausmeat.com.au">http://www.ausmeat.com.au</a>	
	PorkStar – 2006 PorkStar Training Manual	APL <a href="http://www.apl.au.com/">http://www.apl.au.com/</a>	Current
<b>MTMP3060C Operate leg boning machine</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP3061C Operate trunk boning machine</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP3062B Bone small stock carcass – shoulder</b>	Training and assessment support materials	MINTRAC	current
	Handbook of Australian meat	AUS-MEAT Limited <a href="http://www.ausmeat.com.au">http://www.ausmeat.com.au</a>	
	PorkStar – 2006 PorkStar Training Manual	APL <a href="http://www.apl.au.com/">http://www.apl.au.com/</a>	Current
<b>MTMP3063B Bone small stock carcass – middle</b>	Training and assessment support materials	MINTRAC	current
	Handbook of Australian meat	AUS-MEAT Limited <a href="http://www.ausmeat.com.au">http://www.ausmeat.com.au</a>	

UOC	Available materials	Available from	Comment
	PorkStar – 2006 PorkStar Training Manual	APL <a href="http://www.apl.au.com/">http://www.apl.au.com/</a>	Current
<b>MTMP3064B Slice small stock carcase – shoulder</b>	Training and assessment support materials	MINTRAC	current
	Handbook of Australian meat	AUS-MEAT Limited <a href="http://www.ausmeat.com.au">http://www.ausmeat.com.au</a>	
	PorkStar – 2006 PorkStar Training Manual	APL <a href="http://www.apl.au.com/">http://www.apl.au.com/</a>	Current
<b>MTMP3065B Slice small stock carcase – middle</b>	Training and assessment support materials	MINTRAC	current
	Handbook of Australian meat	AUS-MEAT Limited <a href="http://www.ausmeat.com.au">http://www.ausmeat.com.au</a>	
	PorkStar – 2006 PorkStar Training Manual	APL <a href="http://www.apl.au.com/">http://www.apl.au.com/</a>	Current
<b>MTMP3066B Bone carcase using mechanical aids (large stock)</b>	Training and assessment support materials	MINTRAC	current
	Handbook of Australian meat	AUS-MEAT Limited <a href="http://www.ausmeat.com.au">http://www.ausmeat.com.au</a>	
<b>MTMP3071C Perform Ante- Mortem Inspection and make disposition</b>	Training and assessment support materials	MINTRAC	current
	Meat Safety toolbox	TVET Australia Limited <a href="http://www.atpl.net.au/">http://www.atpl.net.au/</a>	Was developed to support MTM00 – may need some updating
<b>MTMP3072C Perform Post- Mortem Inspection and make disposition</b>	Training and assessment support materials	MINTRAC	current
	Meat Safety toolbox	TVET Australia Limited <a href="http://www.atpl.net.au/">http://www.atpl.net.au/</a>	Was developed to support MTM00 – may need some updating
<b>MTMP3073B Implement food safety program</b>	Training and assessment support materials	MINTRAC	current
	Meat Safety toolbox	TVET Australia Limited <a href="http://www.atpl.net.au/">http://www.atpl.net.au/</a>	Was developed to support MTM00 – may need some updating

<b>UOC</b>	<b>Available materials</b>	<b>Available from</b>	<b>Comment</b>
<b>MTMP3074B</b> <b>Perform carcass hygiene assessment</b>	Training and assessment support materials	MINTRAC	Requires access to MHA kit.
	MHA Kit	MINTRAC	current
<b>MTMP3075B</b> <b>Perform process monitoring assessment</b>	Training and assessment support materials	MINTRAC	Requires access to MHA kit.
	MHA Kit	MINTRAC	current
<b>MTMP3076B</b> <b>Perform boning room meat hygiene assessment</b>	Training and assessment support materials	MINTRAC	Requires access to MHA kit.
	MHA Kit	MINTRAC	current
<b>MTMP3077B</b> <b>Perform offal meat hygiene assessment</b>	Training and assessment support materials	MINTRAC	Requires access to MHA kit.
	MHA Kit	MINTRAC	current
<b>MTMP3081C</b> <b>Operate batch cooker</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP3082C</b> <b>Operate continuous cooker</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP3083C</b> <b>Operate press</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP3084C</b> <b>Operate wet rendering process</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP3085C</b> <b>Monitor boiler operations</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP3086C</b> <b>Operate tallow processing plant</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP3087C</b> <b>Operate blood processing plant</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP3088C</b> <b>Produce rendered products hygienically</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP3089C</b> <b>Render edible products</b>	Training and assessment support materials	MINTRAC	current

UOC	Available materials	Available from	Comment
<b>MTMP3090B Implement a QA program for rendering plant</b>	Training and assessment support materials	MINTRAC	current
	Quality Assurance Resource Disc	MLA <a href="http://www.mla.com.au">http://www.mla.com.au</a>	current
<b>MTMP3095B Grade beef carcasses using Meat Standards Australia standards</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP3099B Use standard product descriptions – sheep/goats</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP3100 Series</b>			
<b>MTMP3100B Use standard product descriptions – beef</b>	Training and assessment support materials	MINTRAC	current
	Handbook of Australian meat	AUS-MEAT Limited <a href="http://www.ausmeat.com.au">http://www.ausmeat.com.au</a>	
<b>MTMP3101B Use standard product descriptions - pork</b>	Training and assessment support materials	MINTRAC	current
	PorkStar – 2006 PorkStar Training Manual	APL <a href="http://www.apl.au.com/">http://www.apl.au.com/</a>	Current
	Handbook of Australian meat	AUS-MEAT Limited <a href="http://www.ausmeat.com.au">http://www.ausmeat.com.au</a>	
<b>MTMP3102B Provide coaching</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP3103B Provide mentoring</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP3104B Use standard product descriptions - kangaroos</b>	Training and assessment support materials	MINTRAC	current
	Kangaroo specifications and meat cuts	KIAA <a href="http://www.kangaroo-industry.asn.au">http://www.kangaroo-industry.asn.au</a>	current
<b>MTMP3105A Follow</b>	Training and	MINTRAC	current

UOC	Available materials	Available from	Comment
and implement an established work plan	assessment support materials		
	Learners guide available on TVET AUSTRALIA LIMITED website	TVET AUSTRALIA LIMITED <a href="http://www.atpl.net.au/">http://www.atpl.net.au/</a>	minor changes to codes required
<b>MTMP3107B Perform manual chemical lean testing</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP400 Series</b>			
<b>MTMP401B Utilise refrigeration index</b>	Training and assessment support materials	MINTRAC	Requires access to Refrigeration Index kit.
	Refrigeration Index Kit	MINTRAC	current
<b>MTMP402B Implement Meat Hygiene Assessment program</b>	Training and assessment support materials	MINTRAC	Requires access to MHA kit.
	MHA Kit	MINTRAC	current
<b>MTMP403B Oversee plant compliance with the Australian standards for meat processing</b>	Training and assessment support materials	MINTRAC	current
	Environmental Best Practice Guidelines for the red meat processing industry	MLA <a href="http://www.mla.com.au">http://www.mla.com.au</a>	
<b>MTMP404B Apply meat science</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP405B Conduct and validate pH/temperature declines to MSA standards</b>	Training and assessment support materials	MINTRAC	current
<b>MTMP406A Develop and implement QA program for rendering plant</b>	Training and assessment support materials	MINTRAC	current
	Environmental Best Practice Guidelines for the red meat processing industry	MLA <a href="http://www.mla.com.au">http://www.mla.com.au</a>	
	Quality Assurance Resource Disc	MLA <a href="http://www.mla.com">http://www.mla.com</a>	current

UOC	Available materials	Available from	Comment
		<a href="#">.au</a>	
<b>MTMP407B</b> Supervise new recruits	<b>Training and assessment support materials</b>	MINTRAC	current
<b>MTMP408A</b> Inspect transportation container/vehicle	Training and assessment support materials	MINTRAC	current
	Meat Safety toolbox	TVET Australia Limited <a href="http://www.atpl.net.au/">http://www.atpl.net.au/</a>	Was developed to support MTM00 – may need some updating
<b>MTMP409A</b> Maintain abattoir design and construction standards	Training and assessment support materials	MINTRAC	current
	Environmental Best Practice Guidelines for the red meat processing industry	MLA <a href="http://www.mla.com.au">http://www.mla.com.au</a>	
<b>MTMP410A</b> Oversee humane handling of animals	Training and assessment support materials	MINTRAC	current
	Animal Welfare Officer Skills Set – kit	MINTRAC	current
<b>MTMP411A</b> Inspect game meat	Training and assessment support materials	MINTRAC	current
<b>MTMP412A</b> Inspect poultry	Training and assessment support materials	MINTRAC	current
<b>MTMP413A</b> Inspect ratites	Training and assessment support materials	MINTRAC	current
<b>MTMPR200 Series</b>			
<b>MTMPR201C</b> Prepare and operate bandsaw	Training and assessment support materials	MINTRAC	current
	OH&S Kit	MINTRAC	
	Lamb butchery DVD & Learning Guide	TAFE-SA - Regency campus	Current

UOC	Available materials	Available from	Comment
	Pork butchery – meat retail – DVD & Learning Guide	<a href="https://products.tafe.sa.edu.au/LOR/Home.aspx">https://products.tafe.sa.edu.au/LOR/Home.aspx</a>	Current
	Safe operation of bandsaws in the meat retail industry	DET NSW 02 9244 5073	
<b>MTMPS200 Series</b>			
<b>MTMPS201C</b> <b>Clean work area during operations</b>	Training and assessment support materials	MINTRAC	current
<b>MTMPS203C</b> <b>Operate scales and semi-automatic labelling machinery</b>	Training and assessment support materials	MINTRAC	current
<b>MTMPS204C</b> <b>Maintain production records</b>	Training and assessment support materials	MINTRAC	Materials will require additional customisation to workplace context
<b>MTMPS205C</b> <b>Clean chillers</b>	Training and assessment support materials	MINTRAC	current
<b>MTMPS206C</b> <b>Operate forklift in specific workplace</b>	Training and assessment support materials	MINTRAC	current
<b>MTMPS300 Series</b>			
<b>MTMPS300A</b> <b>Assess Product in Chillers</b>	Training and assessment support materials	MINTRAC	current
	AUSMEAT training course	AUS-MEAT Limited <a href="http://www.ausmeat.com.au">http://www.ausmeat.com.au</a>	current
	PorkStar – 2006 PorkStar Training Manual	APL <a href="http://www.apl.au.com/">http://www.apl.au.com/</a>	Current
	Handbook of Australian meat	AUS-MEAT Limited <a href="http://www.ausmeat.com.au">http://www.ausmeat.com.au</a>	
<b>MTMPS400 Series</b>			

UOC	Available materials	Available from	Comment
<b>MTMPS411C</b> <b>Monitor meat preservation process</b>	Training and assessment support materials	MINTRAC	current
	Guidelines for the safe manufacture of smallgoods	MLA <a href="http://www.mla.com.au">http://www.mla.com.au</a>	Current
<b>MTMPS412C</b> <b>Monitor and overview the production of processed meats and smallgoods</b>	Training and assessment support materials	MINTRAC	current
	Guidelines for the safe manufacture of smallgoods	MLA <a href="http://www.mla.com.au">http://www.mla.com.au</a>	Current
<b>MTMPS414B</b> <b>Monitor and overview the production of uncooked comminuted fermented meat (UCFM)</b>	Training and assessment support materials	MINTRAC	Current – requires access to MLA publication: <i>Guidelines for the safe manufacture of smallgoods</i>
	Guidelines for the safe manufacture of smallgoods	MLA <a href="http://www.mla.com.au">http://www.mla.com.au</a>	
<b>MTMPS415A</b> <b>Conduct an internal audit of a documented program</b>	Training and assessment support materials	MINTRAC	current
	Food Safety Auditing kit	MINTRAC	
<b>MTMPS416A</b> <b>Conduct Statistical Analysis of Process</b>	Training and assessment support materials	MINTRAC	current
<b>MTMPS417A</b> <b>Manage/oversee an external audit of the establishment's quality system</b>	Training and assessment support materials	MINTRAC	current
	Quality Assurance Resource Disc	MLA <a href="http://www.mla.com.au">http://www.mla.com.au</a>	current
<b>MTMPS418A</b> <b>Oversee export requirements</b>	Training and assessment support materials	MINTRAC	current

UOC	Available materials	Available from	Comment
<b>MTMPS5600 Series</b>			
<b>MTMPS5603C</b> <b>Develop, manage and maintain quality systems</b>	Training and assessment support materials	MINTRAC	Restricted release
	RPL tool	MINTRAC	Restricted release
	Environmental Best Practice Guidelines for the red meat processing industry	MLA <a href="http://www.mla.com.au">http://www.mla.com.au</a>	
	Quality Assurance Resource Disc	MLA <a href="http://www.mla.com.au">http://www.mla.com.au</a>	current
<b>MTMPS5604C</b> <b>Manage maintenance systems</b>	Training and assessment support materials	MINTRAC	Restricted release
	RPL tool	MINTRAC	Restricted release
<b>MTMPS5605C</b> <b>Manage utilities and energy</b>	Training and assessment support materials	MINTRAC	Restricted release
	RPL tool	MINTRAC	Restricted release
	Environmental Best Practice Guidelines for the red meat processing industry	MLA <a href="http://www.mla.com.au">http://www.mla.com.au</a>	
<b>MTMPS5607C</b> <b>Manage and improve meat industry plant operations</b>	Training and assessment support materials	MINTRAC	Restricted release
	RPL tool	MINTRAC	Restricted release
<b>MTMPS5608C</b> <b>Manage environmental impacts of meat processing operations</b>	Training and assessment support materials	MINTRAC	Restricted release
	RPL tool	MINTRAC	Restricted release
	Environmental Best Practice Guidelines for the red meat processing industry	MLA <a href="http://www.mla.com.au">http://www.mla.com.au</a>	
<b>MTMPS5609C</b> <b>Manage, maintain and continuously improve OH&amp;S plans and systems</b>	Training and assessment support materials	MINTRAC	Restricted release
	RPL tool	MINTRAC	Restricted release
	OH&S Kit	MINTRAC	Discontinued

UOC	Available materials	Available from	Comment
<b>MTMPS5610C</b> <b>Manage transportation of meat, meat products and meat by-products</b>	Training and assessment support materials	MINTRAC	Restricted release
	RPL tool	MINTRAC	Restricted release
<b>MTMPSR200 Series</b>			
<b>MTMPSR201C</b> <b>Vacuum pack product</b>	Training and assessment support materials	MINTRAC	current
	Guidelines for the safe manufacture of smallgoods	MLA <a href="http://www.mla.com.au">http://www.mla.com.au</a>	Current
	UK Food Standards Agency - Vacuum packaging and modified atmosphere packing of food on-line training course	<a href="http://vacuumpackintraining.food.gov.uk">http://vacuumpackintraining.food.gov.uk</a>	Current – is UK produced but contains some good material
<b>MTMPSR202B</b> <b>Apply environmentally sustainable work practices</b>	Training and assessment support materials	MINTRAC	current
	Environmental Best Practice Guidelines for the red meat processing industry	MLA <a href="http://www.mla.com.au">http://www.mla.com.au</a>	
MTMPSR203A Sharpen knives	Training and assessment support materials	MINTRAC	current
	Knife maintenance, safety and hygiene training video or DVD	MINTRAC	current
	Water at less than 82°C for sanitising knives in abattoirs – a guide to gaining regulatory approval	MLA <a href="http://www.mla.com.au">http://www.mla.com.au</a>	current
<b>MTMPSR 300 Series</b>			
<b>MTMPSR301C</b> <b>Cure and corn product</b>	Training and assessment support materials	MINTRAC	current

UOC	Available materials	Available from	Comment
	Guidelines for the safe manufacture of smallgoods	MLA <a href="http://www.mla.com.au">http://www.mla.com.au</a>	Current
	Cure corn and smoke meat products Learning Guide	TAFE-SA - Regency campus <a href="https://products.tafe.sa.edu.au/LOR/Home.aspx">https://products.tafe.sa.edu.au/LOR/Home.aspx</a>	
<b>MTMPSR400 Series</b>			
<b>MTMPSR401C</b> <b>Coordinate Contracts</b>	Training and assessment support materials	MINTRAC	current
<b>MTMPSR402C</b> <b>Prepare and evaluate resource proposals</b>	Training and assessment support materials	MINTRAC	current
<b>MTMPSR403C</b> <b>Facilitate achievement of enterprise environmental policies and goals</b>	Training and assessment support materials	MINTRAC	current
	Environmental Best Practice Guidelines for the red meat processing industry	MLA <a href="http://www.mla.com.au">http://www.mla.com.au</a>	
<b>MTMPSR404C</b> <b>Foster a learning culture in a meat enterprise</b>	Training and assessment support materials	MINTRAC	current
<b>MTMPSR405C</b> <b>Build productive and effective workplace relationships</b>	Training and assessment support materials	MINTRAC	current
<b>MTMPSR406C</b> <b>Manage and maintain a food safety plan</b>	Training and assessment support materials	MINTRAC	current
<b>MTMPSR407A</b> <b>Assess and evaluate meat industry requirements and processes</b>	Training and assessment support materials	MINTRAC	current
<b>MTMPSR408A</b> <b>Specify Beef Product Using</b>	Training and assessment support materials	MINTRAC	current

UOC	Available materials	Available from	Comment
AUS-MEAT Language	AUSMEAT training course	AUS-MEAT Limited <a href="http://www.ausmeat.com.au">http://www.ausmeat.com.au</a>	current
MTMPSR409A Specify Sheep Product Using AUS-MEAT Language	Training and assessment support materials	MINTRAC	current
	AUSMEAT training course	AUS-MEAT Limited <a href="http://www.ausmeat.com.au">http://www.ausmeat.com.au</a>	current
MTMPSR410A Specify Pork Product Using AUS-MEAT Language	Training and assessment support materials	MINTRAC	current
	AUSMEAT training course	AUS-MEAT Limited <a href="http://www.ausmeat.com.au">http://www.ausmeat.com.au</a>	current
	PorkStar – 2006 PorkStar Training Manual	APL <a href="http://www.apl.au.com/">http://www.apl.au.com/</a>	Current
	Handbook of Australian meat	AUS-MEAT Limited <a href="http://www.ausmeat.com.au">http://www.ausmeat.com.au</a>	
MTMPSR411A Lead Communication in the Workplace	Training and assessment support materials	MINTRAC	current
MTMPSR412A Participate in Product Recall	Training and assessment support materials	MINTRAC	current
MTMPSR413A Participate in Ongoing Development and Implementation of a HACCP & QA System	Training and assessment support materials	MINTRAC	current
	Environmental Best Practice Guidelines for the red meat processing industry	MLA <a href="http://www.mla.com.au">http://www.mla.com.au</a>	
	Quality Assurance Resource Disc	MLA <a href="http://www.mla.com.au">http://www.mla.com.au</a>	current
MTMPSR414A Establish sampling program	Training and assessment support materials	MINTRAC	current
<b>MTMPSR5600 Series</b>			

UOC	Available materials	Available from	Comment
<b>MTMPSR5601C</b> <b>Design and manage the food safety system</b>	Training and assessment support materials	MINTRAC	Restricted release
	RPL tool	MINTRAC	Restricted release
	Environmental Best Practice Guidelines for the red meat processing industry	MLA <a href="http://www.mla.com.au">http://www.mla.com.au</a>	
	Guidelines for the safe manufacture of smallgoods	MLA <a href="http://www.mla.com.au">http://www.mla.com.au</a>	Current
<b>MTMPSR5604C</b> <b>Manage new product/process development</b>	Training and assessment support materials	MINTRAC	Restricted release
	RPL tool	MINTRAC	Restricted release
	Environmental Best Practice Guidelines for the red meat processing industry	MLA <a href="http://www.mla.com.au">http://www.mla.com.au</a>	
<b>MTMPSR 5600 Series</b>			
<b>MTMPSR601A</b> <b>Benchmark to manage/improve enterprise performance</b>	Training and assessment support materials	MINTRAC	Restricted release
	RPL tool	MINTRAC	Restricted release
	Environmental Best Practice Guidelines for the red meat processing industry	MLA <a href="http://www.mla.com.au">http://www.mla.com.au</a>	
<b>MTMPSR602A</b> <b>Monitor and manage organisational legal responsibilities</b>	Training and assessment support materials	MINTRAC	Restricted release
	RPL tool	MINTRAC	Restricted release
	Environmental Best Practice Guidelines for the red meat processing industry	MLA <a href="http://www.mla.com.au">http://www.mla.com.au</a>	
	Guidelines for the safe manufacture of smallgoods	MLA <a href="http://www.mla.com.au">http://www.mla.com.au</a>	Current
	OH&S Kit	MINTRAC	

UOC	Available materials	Available from	Comment
<b>MTMPSR603A</b> <b>Manage meat processing systems to maintain and improve product quality</b>	Training and assessment support materials	MINTRAC	Restricted release
	RPL tool	MINTRAC	Restricted release
	Guidelines for the safe manufacture of smallgoods	MLA <a href="http://www.mla.com.au">http://www.mla.com.au</a>	Current
<b>MTMPSR604A</b> <b>Manage effective operation of meat enterprise cold chain and refrigeration systems</b>	Training and assessment support materials	MINTRAC	Restricted release
	RPL tool	MINTRAC	Restricted release
	Environmental Best Practice Guidelines for the red meat processing industry	MLA <a href="http://www.mla.com.au">http://www.mla.com.au</a>	
<b>MTMPSR606A</b> <b>Assess and purchase livestock</b>	Training and assessment support materials	MINTRAC	Restricted release
	RPL tool	MINTRAC	Restricted release
<b>MTMPSR607A</b> <b>Analyse and develop enterprise systems for new opportunities</b>	Training and assessment support materials	MINTRAC	Restricted release
	RPL tool	MINTRAC	Restricted release
<b>MTMPSR608A</b> <b>Establish new markets</b>	Training and assessment support materials	MINTRAC	Restricted release
	RPL tool	MINTRAC	Restricted release
<b>MTMR100 Series</b>			
<b>MTMR101C</b> <b>Identify species and meat cuts</b>	Training and assessment support materials	MINTRAC	Current
	Users guide to Australian Meat	AUS-MEAT Limited <a href="http://www.ausmeat.com.au">http://www.ausmeat.com.au</a>	
	Handbook of Australian Meat 7 <sup>th</sup> edition International red meat manual CD and book	AUS-MEAT Limited <a href="http://www.ausmeat.com.au">http://www.ausmeat.com.au</a>	Current
	PorkStar – 2006 PorkStar Training Manual	APL <a href="http://www.apl.au.com/">http://www.apl.au.com/</a>	Current

UOC	Available materials	Available from	Comment
	Australian sheepmeat primal cuts poster	AUS-MEAT Limited <a href="http://www.ausmeat.com.au">http://www.ausmeat.com.au</a>	
	Australian beef primal cuts poster	AUS-MEAT Limited <a href="http://www.ausmeat.com.au">http://www.ausmeat.com.au</a>	
	Beef language brochure	AUS-MEAT Limited <a href="http://www.ausmeat.com.au">http://www.ausmeat.com.au</a>	
	Goat language brochure	AUS-MEAT Limited <a href="http://www.ausmeat.com.au">http://www.ausmeat.com.au</a>	
	Pig language brochure	AUS-MEAT Limited <a href="http://www.ausmeat.com.au">http://www.ausmeat.com.au</a>	
	Sheep language brochure	AUS-MEAT Limited <a href="http://www.ausmeat.com.au">http://www.ausmeat.com.au</a>	
	Beef basic cuts poster	MLA <a href="http://www.mla.com.au">http://www.mla.com.au</a>	
	Lamb basic cuts poster	MLA <a href="http://www.mla.com.au">http://www.mla.com.au</a>	
	"Meat" Your interactive guide to red meat	MLA <a href="http://www.mla.com.au">http://www.mla.com.au</a>	
	Lamb butchery DVD & Learning Guide	TAFE-SA - Regency campus <a href="https://products.tafesa.edu.au/LOR/Home.aspx">https://products.tafesa.edu.au/LOR/Home.aspx</a>	Current
	Chicken butchery DVD & Learning Guide		Current
	Forequarter beef butchery DVD & Learning Guide		Current
	Hindquarter beef butchery DVD & Learning Guide		Current

UOC	Available materials	Available from	Comment
	Pork butchery – meat retail – DVD & Learning Guide		Current
<b>MTMR102C Trim meat for further processing</b>	Training and Assessment support materials	MINTRAC	Current
	Prepare minced meat products DVD & Learning Guide	TAFE-SA - Regency campus <a href="https://products.tafesa.edu.au/LOR/Home.aspx">https://products.tafesa.edu.au/LOR/Home.aspx</a>	Current
	Prepare and produce value-added products DVD		Current
<b>MTMR103C Store meat product</b>	Training and assessment support materials	MINTRAC	Current
	PorkStar – 2006 PorkStar Training Manual	APL <a href="http://www.apl.au.com/">http://www.apl.au.com/</a>	Current
	Store meat products Learning Guide	TAFE-SA - Regency campus <a href="https://products.tafesa.edu.au/LOR/Home.aspx">https://products.tafesa.edu.au/LOR/Home.aspx</a>	Current
	UK Food Standards Agency - Vacuum packaging and modified atmosphere packing of food on-line training course	<a href="http://vacuumpacking.training.food.gov.uk">http://vacuumpacking.training.food.gov.uk</a>	Current – is UK produced but contains some good material
<b>MTMR104C Prepare minced meat and minced meat products</b>	Training and Assessment support materials	MINTRAC	Current
	Prepare minced meat products DVD & Learning Guide	TAFE-SA - Regency campus <a href="https://products.tafesa.edu.au/LOR/Home.aspx">https://products.tafesa.edu.au/LOR/Home.aspx</a>	Current
<b>MTMR106C Provide service to customers</b>	Training and Assessment support materials	MINTRAC	Current
	The Chopping Block – WELL resource	MINTRAC	Currently under development - Available soon

UOC	Available materials	Available from	Comment
	Certificate I Meat Processing (Meat Retailing) training modules	TVET AUSTRALIA LIMITED <a href="http://www.atpl.net.au/">http://www.atpl.net.au/</a>	needs major update
	Customer service and sales transactions Learning guide	TAFE-SA - Regency campus <a href="https://products.tafesa.edu.au/LOR/Home.aspx">https://products.tafesa.edu.au/LOR/Home.aspx</a>	Current
<b>MTMR107C</b> <b>Process sales transactions</b>	Training and assessment support materials	MINTRAC	Current
	The Chopping Block – WELL resource	MINTRAC	Currently under development - Available soon
	Customer service and sales transactions Learning guide	TAFE-SA - Regency campus <a href="https://products.tafesa.edu.au/LOR/Home.aspx">https://products.tafesa.edu.au/LOR/Home.aspx</a>	Current
<b>MTMR108B</b> <b>Undertake routine preventative maintenance</b>	Training and assessment support materials	MINTRAC	Current
<b>MTMR109B</b> <b>Monitor meat temperature from receipt to sale</b>	Training and assessment support materials	MINTRAC	Current
<b>MTMR200 Series</b>			
<b>MTMR201C</b> <b>Break and cut product using a bandsaw</b>	Training and assessment support materials	MINTRAC	Current
	Lamb butchery DVD & Learning Guide	TAFE-SA - Regency campus <a href="https://products.tafesa.edu.au/LOR/Home.aspx">https://products.tafesa.edu.au/LOR/Home.aspx</a>	Current
	Pork butchery – meat retail – DVD & Learning Guide	<a href="https://products.tafesa.edu.au/LOR/Home.aspx">https://products.tafesa.edu.au/LOR/Home.aspx</a>	Current
	Forequarter beef butchery – meat retail DVD		Current

UOC	Available materials	Available from	Comment
	PorkStar – 2006 PorkStar Training Manual	APL <a href="http://www.apl.au.com/">http://www.apl.au.com/</a>	Current
	Safe operation of bandsaws in the meat retail industry– resource kit	DET NSW 02 9244 5073	minor changes to codes required
<b>MTMR202C</b> <b>Provide advice on cooking and storage of meat products</b>	Training and Assessment support materials	MINTRAC	Current
	Asian retail cut guide	MLA  <a href="http://www.mla.com.au">http://www.mla.com.au</a>	
	How to cook a steak		
	Matching cut and cooking method		
	Cook and store meat products Learning guide	TAFE-SA - Regency campus  <a href="https://products.tafesa.edu.au/LOR/Home.aspx">https://products.tafesa.edu.au/LOR/Home.aspx</a>	
	Kangaroo meat recipes		
	PorkStar – 2006 PorkStar Training Manual	APL <a href="http://www.apl.au.com/">http://www.apl.au.com/</a>	Current
<b>MTMR203C</b> <b>Select, weigh and package meat for sale</b>	Training and Assessment support materials	MINTRAC	Current
	The Chopping Block – WELL resource	MINTRAC	Currently under development - Available soon
	PorkStar – 2006 PorkStar Training Manual	APL <a href="http://www.apl.au.com/">http://www.apl.au.com/</a>	Current
	UK Food Standards Agency - Vacuum packaging and modified atmosphere packing of food on-line training course	<a href="http://vacuumpacking.training.food.gov.uk">http://vacuumpacking.training.food.gov.uk</a>	Current – is UK produced but contains some good material
<b>MTMR204C</b> <b>Package product using manual packing and labelling equipment</b>	Training and Assessment support materials	MINTRAC	Current

UOC	Available materials	Available from	Comment
	Receive and package meat products Learning Guide	TAFE-SA - Regency campus <a href="https://products.tafesa.edu.au/LOR/Home.aspx">https://products.tafesa.edu.au/LOR/Home.aspx</a>	Current
	UK Food Standards Agency - Vacuum packaging and modified atmosphere packing of food on-line training course	<a href="http://vacuumpackingtraining.food.gov.uk">http://vacuumpackingtraining.food.gov.uk</a>	Current – is UK produced but contains some good material
<b>MTMR207B Use basic methods of meat cookery</b>	Training and assessment support materials	MINTRAC	Current
	Cook and store meat products Learning guide	TAFE-SA - Regency campus <a href="https://products.tafesa.edu.au/LOR/Home.aspx">https://products.tafesa.edu.au/LOR/Home.aspx</a>	Current
	Kangaroo meat recipes		Current
	PorkStar – 2006 PorkStar Training Manual	APL <a href="http://www.apl.au.com/">http://www.apl.au.com/</a>	Current
	The Main Meal website	MLA: <a href="http://www.themainmeal.com.au/index.htm">http://www.themainmeal.com.au/index.htm</a>	Current
<b>MTMR208B Vacuum pack product in a retail operation</b>	Training and assessment support materials	MINTRAC	Current
	PorkStar – 2006 PorkStar Training Manual	APL <a href="http://www.apl.au.com/">http://www.apl.au.com/</a>	Current
	UK Food Standards Agency - Vacuum packaging and modified atmosphere packing of food on-line training course	<a href="http://vacuumpackingtraining.food.gov.uk">http://vacuumpackingtraining.food.gov.uk</a>	Current – is UK produced but contains some good material
<b>MTMR209B Undertake routine preventative maintenance</b>	Training and Assessment support materials	MINTRAC	Current

UOC	Available materials	Available from	Comment
<b>MTMR210B Make and sell sausages</b>	Training and assessment support materials	MINTRAC	Current
	The Chopping Block – WELL resource	MINTRAC	Currently under development - Available soon
	Fresh sausage manufacture – meat retail – DVD & Learning Guide	TAFE-SA - Regency campus <a href="https://products.tafesa.edu.au/LOR/Home.aspx">https://products.tafesa.edu.au/LOR/Home.aspx</a>	Current
<b>MTMR211B Produce and sell value-added products</b>	Training and Assessment support materials	MINTRAC	Current
	The Chopping Block – WELL resource	MINTRAC	Currently under development - Available soon
	Prepare and produce value-added products DVD	TAFE-SA - Regency campus <a href="https://products.tafesa.edu.au/LOR/Home.aspx">https://products.tafesa.edu.au/LOR/Home.aspx</a>	Current
<b>MTMR212B Receive meat product</b>	Training and Assessment support materials	MINTRAC	Current
	Receive and package meat products Learning Guide	TAFE-SA - Regency campus <a href="https://products.tafesa.edu.au/LOR/Home.aspx">https://products.tafesa.edu.au/LOR/Home.aspx</a>	Current
<b>MTMR300 Series</b>			
<b>MTMR301C Prepare specialised cuts</b>	Training and assessment support materials	MINTRAC	Current
	PorkStar – 2006 PorkStar Training Manual	APL <a href="http://www.apl.au.com/">http://www.apl.au.com/</a>	Current
	Asian retail cut guide	MLA <a href="http://www.mla.com.au">http://www.mla.com.au</a>	
	Value-adding – Muscle seaming and cooking methods		

UOC	Available materials	Available from	Comment
	Prepare specialised meat cuts DVD	TAFE-SA - Regency campus <a href="https://products.tafe.sa.edu.au/LOR/Home.aspx">https://products.tafe.sa.edu.au/LOR/Home.aspx</a>	Current
<b>MTMR302C</b> <b>Assess carcass/product quality</b>	Training and assessment support materials	MINTRAC	Current
	PorkStar – 2006 PorkStar Training Manual	APL <a href="http://www.apl.au.com/">http://www.apl.au.com/</a>	Current
	Learner resource 9519D Assess carcass/product quality – all species Learner resource 9519D Assess carcass/product quality – specific species	TAFE NSW <a href="http://www.lg.tafensw.edu.au/">http://www.lg.tafensw.edu.au/</a>	
	Handbook of Australian Meat 7 <sup>th</sup> edition International red meat manual CD and book	AUS-MEAT <a href="http://www.ausmeat.com.au">http://www.ausmeat.com.au</a>	Current
	Sheepmeat poster		
	Beef standard carcass poster		
	Beef bruise reporting poster Beef/veal dentition posters		
<b>MTMR303C</b> <b>Calculate yield of carcass or product</b>	Training and assessment support materials	MINTRAC	Current
	PorkStar – 2006 PorkStar Training Manual	APL <a href="http://www.apl.au.com/">http://www.apl.au.com/</a>	Current
<b>MTMR304C</b> <b>Manage stock</b>	Training and assessment support materials	MINTRAC	Current
	The Chopping Block – WELL resource	MINTRAC	Currently under development - Available soon

UOC	Available materials	Available from	Comment
	PorkStar – 2006 PorkStar Training Manual	APL <a href="http://www.apl.au.com/">http://www.apl.au.com/</a>	Current
	Order and manage stock – Learning Guide	TAFE-SA - Regency campus <a href="https://products.tafesa.edu.au/LOR/Home.aspx">https://products.tafesa.edu.au/LOR/Home.aspx</a>	Current
<b>MTMR305C Meet customer needs</b>	Training and assessment support materials	MINTRAC	Current
	PorkStar – 2006 PorkStar Training Manual	APL <a href="http://www.apl.au.com/">http://www.apl.au.com/</a>	Current
	Merchandise products and services - Learning Guide	TAFE-SA - Regency campus <a href="https://products.tafesa.edu.au/LOR/Home.aspx">https://products.tafesa.edu.au/LOR/Home.aspx</a>	Current
	The role of red meat in healthy Australian diets	MLA <a href="http://www.mla.com.au/TopicHierarchy/InformationCentre/Red+meat+and+nutrition/default.htm">http://www.mla.com.au/TopicHierarchy/InformationCentre/Red+meat+and+nutrition/default.htm</a>	
<b>MTMR306C Provide advice on nutritional role of meat</b>	Training and assessment support materials	MINTRAC	Current
	The role of red meat in healthy Australian diets	MLA <a href="http://www.mla.com.au/TopicHierarchy/InformationCentre/Red+meat+and+nutrition/default.htm">http://www.mla.com.au/TopicHierarchy/InformationCentre/Red+meat+and+nutrition/default.htm</a>	
	PorkStar – 2006 PorkStar Training Manual	APL <a href="http://www.apl.au.com/">http://www.apl.au.com/</a>	Current
<b>MTMR307C Merchandise products, services</b>	Training and assessment support materials	MINTRAC	Current
	PorkStar – 2006 PorkStar Training Manual	APL <a href="http://www.apl.au.com/">http://www.apl.au.com/</a>	Current
	Asian retail cut guide	MLA <a href="http://www.mla.com.au">http://www.mla.com.au</a>	

UOC	Available materials	Available from	Comment
	Merchandise products and services Learning guide	TAFE-SA - Regency campus <a href="https://products.tafe.sa.edu.au/LOR/Home.aspx">https://products.tafe.sa.edu.au/LOR/Home.aspx</a>	Current
<b>MTMR308C</b> <b>Prepare and produce value added products</b>	Training and Assessment support materials	MINTRAC	Current
	Produce and sell value-added products Learning Guide	TAFE-SA - Regency campus <a href="https://products.tafe.sa.edu.au/LOR/Home.aspx">https://products.tafe.sa.edu.au/LOR/Home.aspx</a>	
	Prepare and produce value-added products DVD		
<b>MTMR309C</b> <b>Prepare, roll, sew and net meat</b>	Training and Assessment support materials	MINTRAC	Current
	Lamb butchery DVD & Learning Guide	TAFE-SA - Regency campus <a href="https://products.tafe.sa.edu.au/LOR/Home.aspx">https://products.tafe.sa.edu.au/LOR/Home.aspx</a>	Current
	PorkStar – 2006 PorkStar Training Manual	APL <a href="http://www.apl.au.com/">http://www.apl.au.com/</a>	Current
<b>MTMR310C</b> Bone and fillet poultry	Training and assessment support materials	MINTRAC	Current
	Chicken butchery DVD & Learning Guide	TAFE-SA - Regency campus <a href="https://products.tafe.sa.edu.au/LOR/Home.aspx">https://products.tafe.sa.edu.au/LOR/Home.aspx</a>	Current
<b>MTMR311C</b> Cost and price meat products	Training and assessment support materials	MINTRAC	Current
	Asian retail cut guide	MLA <a href="http://www.mla.com.au">http://www.mla.com.au</a>	
	PorkStar – 2006 PorkStar Training Manual	APL <a href="http://www.apl.au.com/">http://www.apl.au.com/</a>	Current
<b>MTMR312C</b> <b>Prepare portion control to</b>	Training and assessment support materials	MINTRAC	Current

UOC	Available materials	Available from	Comment
specifications	Hindquarter beef butchery DVD & Learning Guide	TAFE-SA - Regency campus <a href="https://products.tafe.sa.edu.au/LOR/Home.aspx">https://products.tafe.sa.edu.au/LOR/Home.aspx</a>	Current
	Forequarter beef butchery – meat retail DVD		
	PorkStar – 2006 PorkStar Training Manual	APL <a href="http://www.apl.au.com/">http://www.apl.au.com/</a>	Current
<b>MTMR313C Bone game meat</b>	Training and assessment support materials	MINTRAC	Current
<b>MTMR314B Order stock</b>	Training and assessment support materials	MINTRAC	Current
	Order and manage stock – Learning Guide	TAFE-SA - Regency campus <a href="https://products.tafesa.edu.au/LOR/Home.aspx">https://products.tafesa.edu.au/LOR/Home.aspx</a>	Current
<b>MTMR315B Calculate and present statistical data</b>	Training and Assessment support materials	MINTRAC	Current
<b>MTMR316B Utilise the MSA system for beef to meet customer requirements</b>	Training and assessment support materials	MINTRAC	Current
	Asian retail cut guide		Current
	Value-adding – Muscle seaming and cooking methods	MLA <a href="http://www.mla.com.au">http://www.mla.com.au</a>	
<b>MTMR317B Cure, corn and sell product</b>	Training and assessment support materials	MINTRAC	Current
	Cure, corn and smoke meat products – meat retail	TAFE-SA - Regency campus <a href="https://products.tafesa.edu.au/LOR/Home.aspx">https://products.tafesa.edu.au/LOR/Home.aspx</a>	Current
<b>MTMR318B Assess and sell poultry</b>	Training and Assessment support materials	MINTRAC	Current

UOC	Available materials	Available from	Comment
<b>MTMR319B Break carcass for retail sale</b>	Training and Assessment support materials	MINTRAC	Current
	Forequarter beef butchery – meat retail DVD	TAFE-SA - Regency campus <a href="https://products.ta.fesa.edu.au/LOR/Home.aspx">https://products.ta.fesa.edu.au/LOR/Home.aspx</a>	Current
<b>MTMR320B Locate, identify and assess cuts</b>	Training and assessment support materials	MINTRAC	Current
<b>MTMR321A Assess and address customer preferences</b>			
<b>MTMR322A Collect and prepare standard samples</b>	Training and assessment support materials	MINTRAC	current
	Environmental Best Practice Guidelines for the red meat processing industry	MLA <a href="http://www.mla.com.au">http://www.mla.com.au</a>	
<b>MTMR 500 Series</b>			
<b>MTMR501A Develop and assess a meat retailing business opportunity</b>			
<b>MTMS100 S Series</b>			
<b>MTMS101C Handle materials and products</b>	Training and assessment support materials	MINTRAC	current
	Guidelines for the safe manufacture of smallgoods	MLA <a href="http://www.mla.com.au">http://www.mla.com.au</a>	Current
<b>MTMS102C Pack Smallgoods product</b>	Training and assessment support materials	MINTRAC	current
	Guidelines for the safe manufacture of smallgoods	MLA <a href="http://www.mla.com.au">http://www.mla.com.au</a>	Current
<b>MTMS200 Series</b>			

UOC	Available materials	Available from	Comment
<b>MTMS205C</b> <b>Package product using thermoform process</b>	Training and assessment support materials	MINTRAC	current
	Guidelines for the safe manufacture of smallgoods	MLA: <a href="http://www.mla.com.au">http://www.mla.com.au</a>	Current
<b>MTMS206C</b> <b>Package product using gas flushing process</b>	Training and assessment support materials	MINTRAC	current
	Guidelines for the safe manufacture of smallgoods	MLA: <a href="http://www.mla.cfo.m.au">http://www.mla.cfo.m.au</a>	Current
<b>MTMS207C</b> <b>Operate bar and coder systems</b>	Training and assessment support materials	MINTRAC	current
<b>MTMS208C</b> <b>Operate metal detection unit</b>	Training and assessment support materials	MINTRAC	current
<b>MTMS210B</b> <b>Select/identify and prepare casings</b>	Training and assessment support materials	MINTRAC	current
	Guidelines for the safe manufacture of smallgoods	MLA: <a href="http://www.mla.cfo.m.au">http://www.mla.cfo.m.au</a>	Current
<b>MTMS211B</b> <b>Manually shape and form product</b>	Training and assessment support materials	MINTRAC	current
	Guidelines for the safe manufacture of smallgoods	MLA <a href="http://www.mla.com.au">http://www.mla.com.au</a>	Current
<b>MTMS212B</b> <b>Manually link and tie product</b>	Training and assessment support materials	MINTRAC	current
	Guidelines for the safe manufacture of smallgoods	MLA: <a href="http://www.mla.com.au">http://www.mla.com.au</a>	current
<b>MTMS213B</b> Slice product using simple machinery	Training and assessment support materials	MINTRAC	current
<b>MTMS214B</b> <b>Rotate stored meat</b>	Training and assessment support materials	MINTRAC	current
	Guidelines for the safe manufacture of smallgoods	MLA: <a href="http://www.mla.com.au">http://www.mla.com.au</a>	current

UOC	Available materials	Available from	Comment
<b>MTMS215B Rotate meat product</b>	Training and assessment support materials	MINTRAC	current
	Guidelines for the safe manufacture of smallgoods	MLA: <a href="http://www.mla.com.au">http://www.mla.com .au</a>	current
<b>MTMS216B Inspect carton meat</b>	Training and Assessment support materials	MINTRAC	Current
<b>MTMS217A Prepare dry ingredients</b>	Training and assessment support materials	MINTRAC	current
	Guidelines for the safe manufacture of smallgoods	MLA: <a href="http://www.mla.com.au">http://www.mla.com .au</a>	Current
<b>MTMS218B Measure and calculate routine workplace data</b>	Training and Assessment support materials	MINTRAC	Current
<b>MTMS300 Series</b>			
<b>MTMS300B Operate mixer/blender unit</b>	Training and assessment support materials	MINTRAC	current
	Guidelines for the safe manufacture of smallgoods	MLA <a href="http://www.mla.com.au">http://www.mla.com. au</a>	Current
<b>MTMS301B Cook, steam and cool product</b>	Training and assessment support materials	MINTRAC	current
	Guidelines for the safe manufacture of smallgoods	MLA: <a href="http://www.mla.com.au">http://www.mla.com. au</a>	current
<b>MTMS302B Prepare dried meat</b>	Training and assessment support materials	MINTRAC	current
	Guidelines for the safe manufacture of smallgoods	MLA <a href="http://www.mla.com.au">http://www.mla.com. au</a>	Current
<b>MTMS303B Fill casings</b>	Training and Assessment support materials	MINTRAC	Current

UOC	Available materials	Available from	Comment
	Guidelines for the safe manufacture of smallgoods	MLA <a href="http://www.mla.com.au">http://www.mla.com.au</a>	Current
<b>MTMS304B Thaw product – water</b>	Training and Assessment support materials	MINTRAC	Current
<b>MTMS305B Thaw product – air</b>	Training and Assessment support materials	MINTRAC	Current
<b>MTMS306B Identify and repair equipment faults</b>	Training and assessment support materials	MINTRAC	current
<b>MTMS307A Sort meat</b>	Training and assessment support materials	MINTRAC	current
	Guidelines for the safe manufacture of smallgoods	MLA: <a href="http://www.mla.com.au">http://www.mla.com.au</a>	Current
<b>MTMS308A Batch meat</b>	Training and assessment support materials	MINTRAC	current
	Guidelines for the safe manufacture of smallgoods	MLA: <a href="http://www.mla.com.au">http://www.mla.com.au</a>	Current
<b>MTMS309B Operate product forming machinery</b>	Training and assessment support materials	MINTRAC	current
	Guidelines for the safe manufacture of smallgoods	MLA: <a href="http://www.mla.com.au">http://www.mla.com.au</a>	current
<b>MTMS310B Operate link and tie machinery</b>	Training and assessment support materials	MINTRAC	current
<b>MTMS311B Operate complex slicing and packaging machinery</b>	Training and Assessment support materials	MINTRAC	Current
<b>MTMS312A Prepare meat-based pates and terrines for commercial sale</b>	Training and Assessment support materials	MINTRAC	Current

UOC	Available materials	Available from	Comment
<b>MTMS313A Prepare product formulations</b>	Training and assessment support materials	MINTRAC	current
	Guidelines for the safe manufacture of smallgoods	MLA: <a href="http://www.mla.com.au">http://www.mla.com.au</a>	Current
<b>MTMS314A Ferment and mature product</b>	Training and Assessment support materials	MINTRAC	Current
<b>MTMS315A Blend meat product</b>	Training and assessment support materials	MINTRAC	current
	Guidelines for the safe manufacture of smallgoods	MLA <a href="http://www.mla.com.au">http://www.mla.com.au</a>	Current
<b>MTMSR200 Series</b>			
<b>MTMSR201C Prepare and slice meat cuts</b>	Training and Assessment support materials	MINTRAC	current
	PorkStar – 2006 PorkStar Training Manual	APL <a href="http://www.apl.au.com/">http://www.apl.au.com/</a>	Current
	Handbook of Australian meat	AUS-MEAT Limited <a href="http://www.ausmeat.com.au">http://www.ausmeat.com.au</a>	
	Asian Retail cut guide	MLA <a href="http://www.mla.com.au">http://www.mla.com.au</a>	
	"Meat" Your interactive guide to red meat	<a href="http://www.mla.com.au">http://www.mla.com.au</a>	
	Chicken butchery DVD & Learning Guide	TAFE-SA - Regency campus <a href="https://products.tafesa.edu.au/LOR/Home.aspx">https://products.tafesa.edu.au/LOR/Home.aspx</a>	Current
	Forequarter beef butchery DVD & Learning Guide		Current
Hindquarter beef butchery DVD & Learning Guide		Current	
<b>MTMSR202C Trim meat to specifications</b>	Training and Assessment support materials	MINTRAC	Current

UOC	Available materials	Available from	Comment
	PorkStar – 2006 PorkStar Training Manual	APL <a href="http://www.apl.au.com/">http://www.apl.au.com/</a>	Current
	Asian retail cut guide	MLA <a href="http://www.mla.com.au">http://www.mla.com.au</a>	
	Handbook of Australian meat	AUS-MEAT Limited <a href="http://www.ausmeat.com.au">http://www.ausmeat.com.au</a>	
<b>MTMSR203C</b> <b>Package product</b> <b>using automatic</b> <b>packing and</b> <b>labelling</b> <b>equipment</b>	Training and Assessment support materials	MINTRAC	current
<b>MTMSR204C</b> <b>Despatch meat</b> <b>product</b>	Training and Assessment support materials	MINTRAC	Current
<b>MTMSR300 Series</b>			
<b>MTMSR301C</b> <b>Break carcass into</b> <b>primal cuts</b>	Training and Assessment support materials	MINTRAC	current
	Australian beef primal cuts poster	AUS-MEAT Limited	
	Handbook of Australian meat	AUS-MEAT Limited <a href="http://www.ausmeat.com.au">http://www.ausmeat.com.au</a>	
	PorkStar – 2006 PorkStar Training Manual	APL <a href="http://www.apl.au.com/">http://www.apl.au.com/</a>	Current
	Lamb butchery DVD & Learning Guide	TAFE-SA - Regency campus <a href="https://products.tafesa.edu.au/LOR/Home.aspx">https://products.tafesa.edu.au/LOR/Home.aspx</a>	Current
	Chicken butchery DVD & Learning Guide		Current
	Forequarter beef butchery DVD & Learning Guide		Current
	Hindquarter beef butchery DVD & Learning Guide		Current
Pork butchery – meat retail – DVD & Learning Guide		Current	

UOC	Available materials	Available from	Comment
	Australian sheepmeat primal cuts poster	AUS-MEAT Limited <a href="http://www.ausmeat.com.au">http://www.ausmeat.com.au</a>	
<b>MTMSR302C</b> <b>Prepare primal cuts</b>	Training and Assessment support materials	MINTRAC	Current
	Chicken butchery DVD & Learning Guide	TAFE-SA - Regency campus <a href="https://products.tafesa.edu.au/LOR/Home.aspx">https://products.tafesa.edu.au/LOR/Home.aspx</a>	Current
	Forequarter beef butchery DVD & Learning Guide		Current
	Hindquarter beef butchery DVD & Learning Guide		Current
	Handbook of Australian meat	AUS-MEAT Limited <a href="http://www.ausmeat.com.au">http://www.ausmeat.com.au</a>	
	PorkStar – 2006 PorkStar Training Manual	APL <a href="http://www.apl.au.com/">http://www.apl.au.com/</a>	Current
<b>MTMSR303A</b> <b>Smoke product</b>	Training and assessment support materials	MINTRAC	current
	Cure, corn and smoke meat products DVD & Learning guide	TAFE-SA - Regency campus <a href="https://products.tafesa.edu.au/LOR/Home.aspx">https://products.tafesa.edu.au/LOR/Home.aspx</a>	Current
<b>MSA Imported Units</b>			
<b>MSACMG701A</b> <b>Prepare for an implement change</b>			
<b>MSACMG706A</b> <b>Build relationships between teams in a manufacturing environment</b>			
<b>MSACMG803A</b> <b>Develop models of future state manufacturing practice</b>			

UOC	Available materials	Available from	Comment
<b>MSL Imported Units</b>			
<b>MSL904001A</b> <b>Perform standard calibrations</b>	Training and assessment support materials	MINTRAC	current
	Meat Safety toolbox	TVET Australia Limited <a href="http://www.atpl.net.au/">http://www.atpl.net.au/</a>	Was developed to support MTM00 – may need some updating
<b>MSL916005A</b> <b>Manage complex projects</b>	Training and assessment support materials	MINTRAC	Restricted release
	RPL tool	MINTRAC	Restricted release
<b>MSL922001A</b> <b>record and present data</b>	Training and assessment support materials	MINTRAC	current
	Learning and Assessment Guide	Manufacturing Skills Australia <a href="http://www.mskills.com.au/">http://www.mskills.com.au/</a>	Current, but not meat industry specific
	Meat Safety toolbox	TVET Australia Limited <a href="http://www.atpl.net.au/">http://www.atpl.net.au/</a>	Was developed to support MTM00 – may need some updating
<b>MSL924001A</b> <b>Process and interpret data</b>	Learning and Assessment Guide	Manufacturing Skills Australia <a href="http://www.mskills.com.au/">http://www.mskills.com.au/</a>	Current, but not meat industry specific
<b>MSL925001A</b> <b>Analyse data and report results</b>			
<b>MSL933001A</b> <b>Maintain the laboratory/field workplace fit for purpose</b>	Training and assessment support materials	MINTRAC	current
	Learning and Assessment Guide	Manufacturing Skills Australia <a href="http://www.mskills.com.au/">http://www.mskills.com.au/</a>	Current, but not meat industry specific
<b>MSL933004A</b> <b>Perform calibration checks on equipment and assist with its maintenance</b>			
<b>MSL934003A</b> <b>Maintain and control stocks</b>	Assessment guide	Manufacturing Skills Australia <a href="http://www.mskills.com.au/">http://www.mskills.com.au/</a>	Current, but not meat industry specific

UOC	Available materials	Available from	Comment
<b>MSL935002A</b> Assist in the maintenance of reference materials			
<b>MSL935003A</b> Authorise the issue of test results			
<b>MSL952002A</b> Handle and transport samples or equipment	Training and assessment support materials	MINTRAC	current
	Learning and Assessment Guide	Manufacturing Skills Australia <a href="http://www.mskills.com.au/">http://www.mskills.com.au/</a>	Current, but not meat industry specific
<b>MSL953001A</b> Receive and prepare samples for testing	Learning and Assessment Guide	Manufacturing Skills Australia <a href="http://www.mskills.com.au/">http://www.mskills.com.au/</a>	Current, but not meat industry specific
<b>MSL954001A</b> Obtain representative samples in accordance with sampling plan	Training and assessment support materials	MINTRAC	current
	Learning and Assessment Guide	Manufacturing Skills Australia <a href="http://www.mskills.com.au/">http://www.mskills.com.au/</a>	Current, but not meat industry specific
	Meat Safety toolbox	TVET Australia Limited <a href="http://www.atpl.net.au/">http://www.atpl.net.au/</a>	Was developed to support MTM00 – may need some updating
<b>MSL973001A</b> Perform basic tests	Training and assessment support materials	MINTRAC	current
	Learning and Assessment Guide	Manufacturing Skills Australia <a href="http://www.mskills.com.au/">http://www.mskills.com.au/</a>	Current, but not meat industry specific
<b>MSL973002A</b> Prepare working solutions	Training and assessment support materials	MINTRAC	current
	Learning and Assessment Guide	Manufacturing Skills Australia <a href="http://www.mskills.com.au/">http://www.mskills.com.au/</a>	Current, but not meat industry specific
<b>MSL973003A</b> Prepare culture media	Training and assessment support materials	MINTRAC	current

UOC	Available materials	Available from	Comment
	Learning and Assessment Guide	Manufacturing Skills Australia <a href="http://www.mskills.com.au/">http://www.mskills.com.au/</a>	Current, but not meat industry specific
<b>MSL973004A</b> <b>Perform aseptic techniques</b>	Training and assessment support materials	MINTRAC	current
	Learning and Assessment Guide	Manufacturing Skills Australia <a href="http://www.mskills.com.au/">http://www.mskills.com.au/</a>	Current, but not meat industry specific
<b>MSL974006A</b> <b>Perform biological procedures</b>	Assessment Guide	Manufacturing Skills Australia <a href="http://www.mskills.com.au/">http://www.mskills.com.au/</a>	Current, but not meat industry specific
<b>MSL973007A</b> <b>Perform microscopic examination</b>	Learning and Assessment Guide	Manufacturing Skills Australia <a href="http://www.mskills.com.au/">http://www.mskills.com.au/</a>	Current, but not meat industry specific
<b>MSL974004A</b> <b>Perform food tests</b>			
<b>MSL975001A</b> <b>Perform microbiological tests</b>			
<b>NWP imported units</b>			
<b>NWP208A Perform basic water tests</b>	National Water Learning Resources - Certificate II Product Code: NWLR02 A complete suite of resource materials aligned to Certificate II units from the NWP07 Water Training Package.	Government Skills Australia <a href="http://www.governmentskills.com.au">http://www.governmentskills.com.au</a>	Current, but not meat-industry specific
<b>NWP262A Monitor and report wastewater treatment processes</b>	National Water Learning Resources - Certificate II Product Code: NWLR02 A complete suite of resource materials aligned to Certificate II units from the NWP07 Water Training Package.	Government Skills Australia <a href="http://www.governmentskills.com.au">http://www.governmentskills.com.au</a>	Current, but not meat-industry specific

UOC	Available materials	Available from	Comment
NWP263A Operate and maintain wastewater treatment plant and equipment	National Water Learning Resources - Certificate II Product Code: NWLR02 A complete suite of resource materials aligned to Certificate II units from the NWP07 Water Training Package.	Government Skills Australia <a href="http://www.governmentskills.com.au">http://www.governmentskills.com.au</a>	Current, but not meat-industry specific
NWP704A Lead a project development			
NWP706A Review and evaluate water and wastewater treatment plant technology			
NWP707A Analyse and review water treatment plant technology			
<b>PRM Imported Units</b>			
PRMCL35B Maintain a cleaning storage area	Training and assessment support materials	MINTRAC	current
PRMCL38B Clean a food handling area	Training and assessment support materials	MINTRAC	current
	Clean a food handling area – learning guide	TAFE-SA - Regency campus <a href="https://products.tafe.sa.edu.au/LOR/Home.aspx">https://products.tafe.sa.edu.au/LOR/Home.aspx</a>	Current
<b>PSP Imported Units</b>			
PSPHR616A Manage performance management system			
PSPREG412A Gather and manage evidence	Training and assessment support materials	MINTRAC	<b>Under development</b> – not currently on the disks, but available free of charge, on request
<b>SIR Imported Units</b>			

UOC	Available materials	Available from	Comment
<b>SIRXCLM002B</b> <b>Manage store facilities</b>	Learner Resource	TVET AUSTRALIA LIMITED <a href="http://www.atpl.net.au/">http://www.atpl.net.au/</a>	
	Learner Resource	TVET AUSTRALIA LIMITED <a href="http://www.atpl.net.au/">http://www.atpl.net.au/</a>	
<b>SIRXFIN001B</b> <b>Balance point-of-sale terminal</b>	Training and Assessment support materials	MINTRAC	current
	Learners guide available on TVET AUSTRALIA LIMITED website	TVET AUSTRALIA LIMITED <a href="http://www.atpl.net.au/">http://www.atpl.net.au/</a>	
<b>SIRXFIN004A</b> <b>Manage financial resources</b>			
<b>SIRXINV004A</b> Buy merchandise	Training and assessment support materials	MINTRAC	current
	Guide for training and assessment	TVET AUSTRALIA LIMITED <a href="http://www.atpl.net.au/">http://www.atpl.net.au/</a>	
<b>SIRXINV005A</b> <b>Control inventory</b>	Training and assessment support materials	MINTRAC	current
	Learner Resource	TVET AUSTRALIA LIMITED <a href="http://www.atpl.net.au/">http://www.atpl.net.au/</a>	
<b>SIRXMER002B</b> <b>Coordinate merchandise presentation</b>	Training and Assessment support materials	MINTRAC	current
	Learners guide available on TVET AUSTRALIA LIMITED website	TVET AUSTRALIA LIMITED <a href="http://www.atpl.net.au/">http://www.atpl.net.au/</a>	
	Merchandise products and services - Learning Guide	TAFE-SA - Regency campus <a href="https://products.tafesa.edu.au/LOR/Home.aspx">https://products.tafesa.edu.au/LOR/Home.aspx</a>	Current

UOC	Available materials	Available from	Comment
SIRXMGT005A Set strategic plans			
SIRXMGT006A Initiate and implement change			
SIRXSLS001B Sell products and services	Training and assessment support materials	MINTRAC	current
TAA Imported Units			
<b>TAEDEL301A Provide work skill instruction</b>	Training and assessment support materials	MINTRAC	Requires access to Innovation and Business Skills Australia Learner's Guide
	Learner's Guide	Innovation and Business skills Australia <a href="http://www.ibsa.org.au/index.jsp">http://www.ibsa.org.au/index.jsp</a>	Current but not meat industry specific
	Delivering training in a meat processing plant - Support kit for meat industry trainers	MINTRAC	Current (free)
	Delivering training in a smallgoods enterprise - Support kit for meat industry trainers in smallgoods companies	MINTRAC	Current (free)
	Delivering training in a meat retailing enterprise - Support kit for meat industry trainers	MINTRAC	Current (free)
<b>TAEASS401A Plan assessment activities and</b>	Training and assessment support materials - Kit	MINTRAC	Relates to TAA qualifications

UOC	Available materials	Available from	Comment
processes	Delivering training in a meat processing plant - Support kit for meat industry trainers	MINTRAC	Current (free)
	Delivering training in a smallgoods enterprise - Support kit for meat industry trainers in smallgoods companies	MINTRAC	Current (free)
	Delivering training in a meat retailing enterprise - Support kit for meat industry trainers	MINTRAC	Current (free)
<b>TAEASS402A</b> <b>Assess competence</b>	Training and assessment support materials - Kit	MINTRAC	Relates to TAA qualifications.
	Delivering training in a meat processing plant - Support kit for meat industry trainers	MINTRAC	Current (free)
	Delivering training in a smallgoods enterprise - Support kit for meat industry trainers in smallgoods companies	MINTRAC	Current (free)
	Delivering training in a meat retailing enterprise - Support kit for meat industry trainers	MINTRAC	Current (free)
<b>TDT Imported Units</b>			

UOC	Available materials	Available from	Comment
<b>TLIA2009A</b> <b>Complete and check import/export documentation</b>	Training and assessment support materials	MINTRAC	current
	Learners guide available on TVET AUSTRALIA LIMITED website	TVET AUSTRALIA LIMITED <a href="http://www.atpl.net.au/">http://www.atpl.net.au/</a>	
<b>TLID2013A Move materials mechanically using automated equipment</b>	Training and assessment support materials	MINTRAC	Current
<b>TLID2030A Care for livestock in transit</b>	Training and assessment support materials	MINTRAC	current
	Is it fit to load? – a national guide to the selection of animals fit to transport	MLA	Available free from MINTRAC
	Stock Handling Kit	MINTRAC	current