

SHEEPMEAT SPECIFICATION COURSE

This course qualifies you to work with Sheepmeat cuts, specifications and cutting lines. This course is an essential component for AUS-MEAT Accreditation of Sheepmeat Boning Room Standards Officers.

COURSE CONTENT:

Participants will be directly involved in demonstration and explanation of:

- Product Description
- Cutting Lines
- Detecting and recording defects
- Achieving maximum yields and returns
- Basic Anatomy
- Chemical Lean
- HACCP – QA System

BENEFITS:

- Check a product against a specification
- Verify product names, cutting lines and anatomical content
- Describe product defects using the correct anatomical terms
- Describe how defects affect productivity, presentation, boning room yield and the end-use of product.

QUALIFICATIONS:

A Statement of Attainment Level 1 or 2 is issued to participants who pass the assessments. Level 2 (70%) pass is required for persons wishing to be eligible for the position AUS-MEAT Limited Standards Officer.

Unit of competency – “Specify Sheep product using AUS-MEAT Language” MTMMP65B

A Certificate of Attendance is issued to those who do not pass the assessments.

DURATION:

Three and a half days

TAKING ACTION:

Call 1800 621 903 (toll free) for further information.

If you have special needs which you feel may affect your learning, please advise so that we can endeavour to assist.

PRIOR SKILLS AND KNOWLEDGE:

To get the best from this course, you should first refer to the major Sheepmeat Bone-In and Boneless primals cuts using the Handbook of Australia Meat, and become familiar with the main elements of the skeleton and cutting lines.

RECOGNISED PRIOR LEARNING (RPL)

Any participant attending training conducted by AUS-MEAT Limited may apply for recognition of prior learning. This can be achieved by contacting AUS-MEAT in writing, stating previous qualifications for recognition.

COURSE FEES:

The cost of the course is \$1575 per person. Fees include all workbooks, Handbook of Australian Meat, morning and afternoon teas and light lunch.

A fee is charged to sit from Level 1 to Level 2.

PAYMENT:

Payment is required 4 weeks prior to the course. Cancellation fees apply, so please refer to your Booking Advice for full details.

Further Information about our Training Services:

Phone 1800 621 903, ausmeat@ausmeat.com.au