



Processing Meat

MEAT PROCESSING OPERATOR

ALSO CALLED

- Abattoir worker
- Meat processing worker
- Meat worker
- Meatworker



WHAT'S THE JOB ABOUT?

- **A range of operators work as part of a team on a processing line that produces meat for export, wholesale and retail. These operators include:**
 - o **LABOURER / TRAINEE** – Assists in a range of tasks along the processing line whilst undertaking workplace training.
 - o **SLAUGHTERMAN** – Stuns and kills the animals to be processed and removes internal organs and hides.
 - o **BONER / SLICER** – Breaks down carcasses into smaller portions, removes bones and slices meat ready for packaging or further processing.
 - o **MEAT PACKER** – Packs meat into cartons / order lots and places the packaged meat into cold storage.
 - o **RENDERER** – Processes meat by-products into a range of goods such as meat, blood and bone meals, fertilisers and tallow.





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WORK CONDITIONS

- Meat processing operators work indoors in a factory.
- Shift work may be required.
- Operators may encounter Occupational Health and Safety issues such as heavy lifting, zoonoses, noise, heat, wet/slippery surfaces, sharp knives and machines with many moving parts.
- Personal Protective Equipment (PPE) is provided as necessary.
- Pre-screening or vaccination for Q fever may be required before entering a licensed meat processing establishment.
- Boners/slicers provide and maintain their own knives.
- Some routine maintenance or adjustment of the machinery may be required.

EXPERIENCE AND RELATED TRAINING

- Training and induction of operators is usually provided on the job.
- Some employers may map an individual skill development plan for each operator.
- Gaining a formal qualification will help you to develop the knowledge and skills that you need to progress in the meat processing industry.
- If you are already working at this level you can have your skills recognised by applying for a qualification with a training provider.
- Supervisors and managers attend specialised training facilitated by MINTRAC as per the Meat Processing Training Package.
- Significant and relevant industry experience is essential at each level of management.



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Career path	Training Requirements
<ul style="list-style-type: none"> • Labourer / Trainee <p>You will develop introductory skills for tasks along the processing line.</p>	<p>VOCATIONAL TRAINING</p> <ul style="list-style-type: none"> • Certificate 2 in Meat Processing (Abattoirs)
<ul style="list-style-type: none"> • Meat Processing Operator <p>You are trained in one or more positions to work on the meat processing line.</p>	<p>VOCATIONAL TRAINING</p> <ul style="list-style-type: none"> • Certificate 3 in Meat Processing (Slaughtering) • Certificate 3 in Meat Processing (Boning) • Certificate 3 in Meat Processing (Rendering) • Certificate 3 in Meat Processing (General)
<ul style="list-style-type: none"> • Leading Hand <p>You lead a team in a production area.</p>	<p>VOCATIONAL TRAINING</p> <ul style="list-style-type: none"> • Certificate 4 in Business (Frontline Management) • Certificate 4 in Meat Processing (Leadership)
<ul style="list-style-type: none"> • Supervisor <p>You supervise the production teams using a range of strategies to optimise productivity.</p>	<p>VOCATIONAL TRAINING</p> <ul style="list-style-type: none"> • Certificate 4 in Business (Frontline Management) • Certificate 4 in Meat Processing (Leadership)
<ul style="list-style-type: none"> • Senior Supervisor / Production Manager <p>You are responsible for the production process and must meet a range of targets.</p>	<p>VOCATIONAL TRAINING</p> <ul style="list-style-type: none"> • Diploma of Business (Frontline Management) • Diploma of Meat Processing

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