



Processing Meat

SMALLGOODS MAKER

ALSO CALLED

- Butcher



WHAT'S THE JOB ABOUT?

- **Producing smallgoods**

Bacon, ham, devon, salami, cabanossi, corned meats, sausages, rissoles, meat patties, frankfurters, pressed meats

- **Selecting and preparing meat for processing**

Predicting demand for smallgoods, ordering supplies from wholesalers or processors, weighing and checking stock on receipt, storing meat in refrigerators or freezers, preparing meat by removing bones and trimming fat

- **Operating meat processing machinery**

Using a variety of knives, hand tools, powered equipment and computer-operated machinery, assembling and operating mincers, grinders, mixers and patty or sausage-forming machines, operating filling machines, cooking kettles, vats and smoking chambers

- **Managing processes in the production of smallgoods**

Making seasonings, flavouring agents, pickles and pickling solutions by mixing spices, salt and other ingredients, pickling meat according to recipes, adding seasonings to ground meat, shaping meat or meat emulsion to make sausages and smallgoods, curing and cooking meat products

- **Complying with HACCP (Hazard Analysis Critical Control Point) procedures**

Preventing contamination of premises that can lead to food poisoning, ensuring appropriate core temperatures are achieved during cooking, maintaining meat at correct temperatures, cleaning equipment and premises to required standard, using correct detergents and sanitisers

- **Retailing smallgoods**

Packing and storing products for display and sale, advising customers about alternative products, cooking methods, storage requirements and nutritional aspects of smallgoods, assisting clients such as hotels and restaurants in menu planning, estimating food portions and production costs, selling smallgoods according to customer orders, collecting payment for sales



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WORK CONDITIONS

- Smallgoods makers work in small and large meat retail outlets, supermarkets, and wholesale and export processor businesses.
- Hours are usually set, often with early morning starts.
- Work takes place in a temperature controlled environment with a requirement to work with meat primal cuts.
- Depending on the size and structure of the business, involvement of the smallgoods maker in the actual work will vary.
- In a large manufacturing operation specialisation in certain areas such as pickle injection is likely.
- In smaller operations it is usual for all aspects of smallgoods to be covered including a certain amount of time spent in the office and liaising with clients and suppliers.
- Smallgoods makers who open their own businesses may work long and irregular hours.
- Sufficient funds or financial backing are essential to purchase/ lease premises, establish and fit out the shop or plant and employ staff.
- Small business management skills are essential for the successful operation of a small goods outlet.

EXPERIENCE AND RELATED TRAINING

- Smallgoods makers should be physically fit and have good hand-eye coordination.
- Where the job involves contact with customers, good interpersonal skills are essential.
- To be employed as a smallgoods maker you should have a relevant qualification and experience.
- There is a requirement to understand formulations and safe food preparation.
- If you are already working at this level you can have your skills recognised by applying for a qualification with a training provider.



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Career path	Training Requirements
<ul style="list-style-type: none"> • Smallgoods Packer <p>You work on a packaging line, slicing and packaging smallgoods.</p>	<p>VOCATIONAL TRAINING</p> <ul style="list-style-type: none"> • Certificate 2 in Meat Processing (Smallgoods)
<ul style="list-style-type: none"> • Smallgoods Maker <p>You carry out all of the above tasks under supervision.</p>	<p>VOCATIONAL TRAINING</p> <ul style="list-style-type: none"> • Certificate 3 in Meat Processing (Smallgoods)
<ul style="list-style-type: none"> • Team Leader / Supervisor <p>You are responsible for managing production in a medium to large smallgoods plant.</p>	<p>VOCATIONAL TRAINING</p> <ul style="list-style-type: none"> • Certificate 4 in Meat Processing (Leadership)
<ul style="list-style-type: none"> • Smallgoods Retailer <p>You own a smallgoods retail outlet and are responsible for the financial viability of the business.</p>	<p>VOCATIONAL TRAINING</p> <ul style="list-style-type: none"> • Certificate 4 in Meat Processing (Leadership) • Diploma in Business Management • Advanced Diploma in Business Management

Related Jobs

- Chef
- Food technologist
- Meat processing manager
- Meat processing worker
- Meat retailer
- Rural business owner/manager



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