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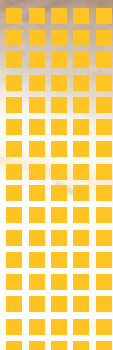
South Australia

Dual Diplomas



Diploma of Meat Processing
Diploma of Meat Processing
(Meat Retail)

CRICOS Codes: 066125G and 066126G



www.tafe.sa.edu.au/international

CRICOS Provider Number: 00092B



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South Australia



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AUSTRALIA'S BEST LEARNING ENVIRONMENT



The dual diplomas – the Diploma of Meat Processing and the Diploma of Meat Processing (Meat Retail) has been designed to provide you with the knowledge and skills to operate at a supervisory or management level within a retail, or export meat processing establishment (abattoir).

Highlights of this course will include:

- gaining two nationally-accredited Diploma qualifications that are highly respected by industry
- the opportunity to combine study with part-time employment in the meat processing industry
- opportunities to participate in site visits to retail and meat processing establishments to gain a thorough insight into how the Australian meat processing industry operates; and
- working alongside a team of highly-skilled lecturers and industry experts who understand current industry needs and trends.

Entry requirements

To be eligible for this course you will need to have:

- satisfactorily completed Year 12 (or overseas equivalent)
- an IELTS score of 5.5 (academic)

Please note that in order to enter an abattoir environment during your course, you may also be required to get a medical clearance from a doctor for Q Fever and to be immunised if a negative result is diagnosed. On a day-to-day basis you will not be able to handle meat for human consumption if you are suffering from any virus, infection or unsightly skin condition.

Course content

To complete this package of courses you will need to study a range of core and technical units of competency. These units will provide you with the opportunity to develop a strong foundation of theoretical, practical and management knowledge and skills.

Core units of competency will include:

- Participate in OH&S risk control process
- Facilitate hygiene and sanitation performance
- Manage own work performance; and
- Facilitate quality assurance processes.

Technical units of competency will include:

- Develop, manage and maintain quality systems
- Manage transportation of meat, meat products and meat by-products
- Manage, maintain and continuously improve OH&S plans and systems
- Manage meat processing systems for meat and meat product quality
- Control cold chain (refrigeration) operations
- Manage budgets and financial plans
- Prepare budgets and financial plans; and
- Manage store facilities.

During the first two semesters of the course you will complete the Certificate III in Meat Processing (Meat Retailing) – CRICOS Code: 066115K and either the Certificate III in Meat Processing (Slaughtering) - CRICOS Code: 066117G, or the Certificate III in Meat Processing (Boning Room) - CRICOS Code: 066116J.





Course duration

It will take two years of full-time study (104 weeks including holidays) to complete this course. Course commences in February and July each year.

Course fees

The total cost of this course is \$AUD27,760. This includes tuition fees, equipment, uniform and all other compulsory course costs.

Course location

The course will be delivered from the internationally renowned Regency International Centre for Hospitality, Tourism and Food Studies located at Regency Park.

Delivery mode

As a full-time student you will be expected to attend classes at the Regency International Centre for Hospitality, Tourism and Food Studies for 20 hours per week (Monday, Tuesday and Wednesday), providing you with the opportunity to work part-time in the meat processing industry whilst completing your studies.

Please note that you will be responsible for finding your own part-time employment.

Uniform

All classes scheduled as part of this course are conducted under strict industry conditions. You will therefore be required to wear a uniform that complies with industry standards at all times. This will be provided at the time of course commencement.

Pathways to further study

Upon successful completion of this package of courses, you will be able to apply to study the Advanced Diploma of Meat Processing.

Employment opportunities

Graduates of this course may gain employment in the meat processing industry as a:

- Meat Processor
- Slaughterman
- Boner
- Abattoir Supervisor

If you choose to apply to remain and work in Australia and would like to gain your trade equivalent papers (ie to become a qualified Retail Butcher) you will need to apply to Trades Recognition Australia.

For more information please visit

www.workplace.gov.au/workplace/Programmes/TRA/

Application process

International student applications for this course should be sent to:

TAFE South Australia – International
Adelaide City Campus
GPO Box 1872
Adelaide South Australia 5001

Telephone: +61 8 8207 8279

Facimile: + 61 8 8207 8283

Email: international.tafe@saugov.sa.gov.au

Online: www.tafe.sa.edu.au/international



For more information

If you would like to find out more about this course or other related pre-enrolment information, please phone

Regency International Centre for
Hospitality, Tourism and Food Studies
Meat Studies Section
TAFE SA Regency Campus
Days Road
Regency Park South Australia 5010

Telephone: +61 8 8348 4057
Facimile: + 61 8 8348 4294
Email: meatstudies@tafesa.edu.au

DISCLAIMER

The information in this document was accurate and up to date at the time of printing. TAFE South Australia reserves the right to alter any course, fee, subject, admission requirement or other arrangement without prior notice.