

# 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:

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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:

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- 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:

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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:

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Three and a half days

## TAKING ACTION:

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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:

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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)

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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:

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The cost of the course is \$1630 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:

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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](mailto:ausmeat@ausmeat.com.au)**