

## **Occupational Requirements – Meat Slicer**

Applicants seeking recognition of their qualifications<sup>1</sup> or experience in relation to the meat slicing declared vocation will need to demonstrate knowledge and understanding of the occupational requirements listed below.

To be eligible for occupational recognition an applicant must have the minimum years of work experience equal to the full-time equivalent of the nominal term of the training contract for the occupation. For a meat slicer, the nominal term of the training contract is 24 months, so the minimum years of work experience required is 24 months (2 years).

Successful recognition of qualifications or experience will result in the applicant gaining an

### **Occupational Certificate as a Meat Slicer.**

#### **Core Workplace Practices**

Meat Slicers must consistently demonstrate the ability to:

- Understand and apply hygiene and sanitation procedures
- Maintain clean, safe, and organised workspaces, in line with HACCP, WHS, and QA standards
- Organise and maintain tools, equipment, and work areas
- Communicate effectively with team members, customers, and suppliers
- Respond professionally to unexpected situations
- Plan and prioritise daily work tasks
- Embrace and implement sustainable practices in meat processing

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#### **Customer-Focused Skills**

Meat Slicers perform a vital front-line role in retail settings, and should be able to:

- Present attractive, appealing meat displays
- Advise customers on meat types, preparation methods, storage, and nutritional information
- Process sales and handle transactions with professionalism

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<sup>1</sup> Where these qualifications have not been obtained under a training contract (apprenticeship).

## **Product Handling and Preparation**

At the heart of the role are the technical preparation and handling of meat products:

- Sharpen and handle knives proficiently
  - Select, slice, weigh, and package meat accurately
  - Operate bandsaws and processing machinery safely
  - Prepare value-added products, primal cuts, sausages, and cooked meats
  - Perform boning, trimming, rolling, sewing, and netting tasks
  - Manage portion control according to product specifications
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## **Carcase and Product Knowledge**

A strong understanding of meat quality and characteristics is essential:

- Identify different species and cuts of meat
  - Assess the quality of carcasses and meat products
  - Understand MSA grading and its relevance to cooking methods
  - Demonstrate comprehensive industry knowledge
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## **Stock Management and Sales Operations**

Effective and compliant management of stock and sales operations includes:

- Receiving, storing, rotating, and dispatching meat products correctly
- Monitoring and maintaining appropriate meat temperatures
- Forecasting and ordering stock as needed
- Accurately costing, labelling, and pricing meat for sale
- Using packaging techniques and equipment safely and effectively