

## **Occupational Requirements – Smallgoods Maker**

Applicants seeking recognition of their qualifications<sup>1</sup> or experience in relation to the Butchering trade 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 smallgoods maker, the nominal term of the training contract is 48 months, so the minimum years of work experience required is 48 months (4 years).

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

### **Occupational Certificate as a Smallgoods Maker.**

#### **Core Workplace Competencies**

These reflect the core expectations of workers in a smallgoods processing environment:

- Apply and monitor hygiene and sanitation procedures
- Follow and apply food safety plans, HACCP principles, and Quality Assurance protocols
- Understand and implement Workplace Health and Safety (WHS) procedures
- Maintain clean, safe, and organised tools and work areas
- Communicate effectively with team members, supervisors, and stakeholders
- Implement environmentally sustainable practices in processing operations
- Respond effectively to routine and non-routine situations
- Plan, organise, and prioritise work tasks efficiently

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#### **Smallgoods-Specific Technical Skills**

Key operational and technical competencies relevant to smallgoods manufacture:

- Select, prepare, and process raw meat and non-meat ingredients
- Produce a range of smallgoods including:
  - Fermented products (e.g. salami)
  - Cured meats (e.g. ham, bacon)
  - Cooked products (e.g. frankfurts, luncheon meats)
  - Fresh sausages

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

- Operate and clean meat processing equipment (e.g. bowl cutters, mixers, stuffers, smokers)
  - Apply safe handling, storage, and cooling techniques for smallgoods
  - Maintain product traceability and batch records
  - Monitor critical control points in processing
  - Package and label products in compliance with legislation
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## **Product and Carcase Knowledge**

Understanding the characteristics and suitability of meat for processing:

- Identify meat species and carcase components suitable for smallgoods
  - Assess meat quality for smallgoods manufacture (e.g. pH, fat content, temperature)
  - Apply cookery and processing knowledge to optimise texture, flavour, and shelf-life
  - Understand and implement MSA and other industry grading systems as applicable
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## **Stock and Production Management**

Supply chain and production planning competencies:

- Receive and store ingredients and materials in line with cold chain requirements
  - Monitor and control ingredient usage and stock levels
  - Prepare production batches based on formulation specifications
  - Monitor product yields and wastage
  - Ensure compliance with labelling and food safety documentation requirements
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## **Customer and Commercial Focus (where applicable)**

In customer-facing or retail-based smallgoods operations:

- Present smallgoods products attractively for retail sale
- Provide product and cooking information to customers
- Conduct sales transactions and customer service interactions
- Ensure accurate pricing and portion control
- Apply merchandising techniques to promote smallgoods products