

Meat Inspector

ANZSCO: 311312

Group C

About this document












- The following Information Sheet is for your reference only and should be used as a guide to assist with your Skills Assessment application to VETASSESS. This information is subject to change.
- Please note that a Skills Assessment of the qualification involves assessment of both the qualification level and content. Qualifications are assessed according to the guidelines published by the Australian Government Department of Education.
- The employment assessment involves determining the skill level and relevance of the tasks undertaken.
- Integrity checks may be conducted to verify the qualification and employment claims made in an application.

Job description

Inspects animal carcasses, internal organs and meat processing facilities for disease to ensure compliance with government and industry standards with respect to quality and health.

Meat Inspector is a VETASSESS Group C occupation

This occupation requires a qualification assessed as comparable to the educational level of an Australian Qualifications Framework (AQF) Diploma or higher. Applicants can fulfil the assessment criteria for this occupation in four different ways.

GROUP C		Criteria for a positive Skills Assessment					
	Minimum comparable Diploma or higher AQF level		With highly relevant major field of study		Additional highly relevant qualifications*		Highly relevant employment duration**
1		+		+	N/A	+	
2		+	No highly relevant major	+	 Minimum AQF Certificate IV level with highly relevant major	+	
3		+	No highly relevant major	+	No additional highly relevant qualifications	+	
Pre-qualification methodology can apply to Group C occupations							
	Highly Relevant employment duration**		With or without highly relevant major field of study		Additional highly relevant qualifications*		Minimum comparable Diploma or higher AQF level
4	 +  Within last 5 years	+	N/A	+	N/A	+	

* Additional qualifications in a highly relevant field of study include those comparable to the following levels:

- > AQF Diploma
- > AQF Advanced Diploma
- > AQF Associate Degree or
- > AQF Graduate Diploma

** Highly relevant paid employment duration (20 hours or more per week)

1-3

minimum years of employment highly relevant to the nominated occupation, completed at an appropriate skill level in the five years before the date of application for a Skills Assessment.

4

minimum 4 years of relevant employment required – three years of relevant employment (can be outside the last 5-year period) in addition to at least one year of highly relevant employment within the last five years before applying.

Qualification

Primary Products Inspectors usually have a background in Agriculture, Food Processing Technology or related fields. These studies focus on the process of farming, animal breeding and grazing, producing unprocessed plant and animal products.

The subjects in the broader area of primary products include:

- • Broadacre Production
- • Cropping and Grazing Systems
- • Dairying
- • Dryland Farming Systems
- • Smallgoods Manufacturing
- • Fruit and Vegetables, Sugars and Cereal Product Processing
- • Food Packaging and Storage Principles
- • Dairy Products Manufacturing
- • Seafood Processing
- • Meat Inspection
- • Consumers, Food and Health
- • Food Technology
- • Animal & Plant Biochemistry
- • Microbiology & Invertebrate Biology
- • Biotechnology in the Food & Wine Industry
- • Communication in the Agri-Food Industry
- • Food Quality and Regulation
- • Animal Food Processing

Employment Criteria

Employment criteria includes, but is not limited to:

- Inspecting animals produce to identify product quality issues
- Testing samples of produce for quality, size and purity
- Ensuring that required standards of hygiene are observed at storage, processing and packing facilities and in transport vehicles

- Advising on the identification of pests and diseases and on regulations pertaining to grading, packing and loading of products

Additional tasks may include:

- Inspects animals, plants and agricultural produce to identify product quality issues and provides advice to producers
- Audits and monitors quality procedures at farms, food handling and food processing facilities to ensure compliance with required standards
- Tests samples of produce for quality, size and purity
- Ensures that required standards of hygiene are observed at storage, processing and packing facilities and in transport vehicles
- Advises primary producers on economic aspects of disease eradication and informs producers and the general public of the health implications of diseases and impurities
- Advises on the identification of pests and diseases and on regulations pertaining to grading, packing and loading of products
- May examine imported plants and animals, and products such as timber, seeds and dried fruits and make quarantine arrangements
- May initiate or assist in legal action to enforce regulations, appear in court to give evidence in cases involving breaches of the regulations
- Checks and grades produce (e.g. meat, fruit, vegetables, milk, grains, sugar cane and fish) during processing and makes sure that ingredients used in processing meet government standards of purity and grading
- Supervises fumigation of ships and aircraft
- Checks on the proper disposal of quarantine garbage
- Makes sure that commercial fishing regulations are obeyed

- Inspects livestock before and after slaughter to check that they are fit for human consumption

