

SMALLGOODS MAKER

ALSO KNOWN AS:

CHARCUTERIE SPECIALIST

SAUSAGE MAKER

BE THE CREATIVE FORCE BEHIND A WIDE ARRAY OF PROCESSED MEAT PRODUCTS.

Craft culinary delights as a Smallgoods Maker. Your expertise will transform simple ingredients into a world of flavours, creating the artisanal meats that elevate meals from ordinary to extraordinary.

KEY SKILLS

Skills which may benefit anyone considering a job as a smallgoods maker include:

- ☑ Equipment operation
- ☑ Organisation
- ☑ Technical knowledge
- ☑ Food safety
- ☑ Precision

CAREER PROGRESSION

In this role, you may have the opportunity to progress to other positions. Career progression opportunities include:

- Meat Processing Supervisor/Manager
- Agricultural Engineer
- Operations Manager
- Team Leader

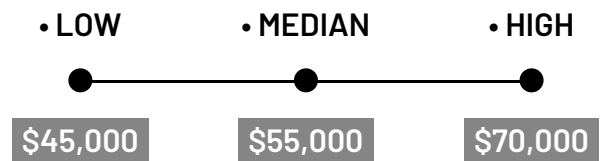
VALUES & ATTRIBUTES

Values and attributes of anyone considering a job as a smallgoods maker include:

- ☑ Craftsmanship
- ☑ Consistency
- ☑ Attention to detail
- ☑ Innovative
- ☑ Hygiene
- ☑ Conventional - "Organiser"

SALARY EXPECTATION

The expected salary for a Smallgoods Maker can vary across different areas of manufacturing and may vary as you become more experienced.



RELATED INDUSTRIES

- ▶ Food and Beverage
- ▶ Meat and Seafood Processing

RECOMMENDED SCHOOL SUBJECTS

- Agricultural Practices
- Agricultural Science
- Hospitality Practices

CORE SCHOOL SUBJECTS

- Essential Mathematics
- Essential English
- Food and Nutrition

JOB OVERVIEW

As a Smallgoods Maker, where culinary artistry meets precision manufacturing, you'll be the creative force behind a wide array of processed meat products, from sausages and hams to pâtés and salamis. You'll work with various equipment, including grinders, mixers, stuffers, smokers, and packaging machines, all designed to help you create consistent, high-quality products.

As a Smallgoods Maker, you'll be responsible for every step of the production process, from selecting and preparing raw ingredients to seasoning, processing, and packaging the final products. You'll work in a controlled environment, often in cool temperatures, to ensure food safety and product quality. Your knowledge of food science, flavour profiles, and traditional meat processing techniques will be essential in creating products that meet both regulatory standards and consumer tastes.

A typical day in the life of a Smallgoods Maker begins with reviewing production orders and preparing ingredients. You'll start by grinding meats and mixing them with spices and other ingredients according to specific recipes. Throughout the day, you'll operate various machines to stuff sausages, form hams, or create other smallgoods products. You'll monitor smoking or curing processes, ensuring that each batch meets the required flavour and texture profiles. Quality control checks are a constant part of your routine, as you taste-test products and adjust recipes as needed. You'll also oversee packaging and labelling, ensuring all products are correctly identified and meet food safety standards. Your day concludes with thorough cleaning and sanitisation of all equipment and work areas, preparing for the next day's production.

WHAT WILL YOU DO?

Your role may include duties as follows:

1. Formulate recipes for various smallgoods
2. Prepare and mix ingredients
3. Operate processing and packaging equipment
4. Monitor product quality and consistency
5. Implement food safety and hygiene practices

HOW TO BECOME A SMALLGOODS MAKER

Becoming a Smallgoods Maker offers an exciting entry point into the industry. While formal qualifications can be beneficial, many employers value hands-on experience and offer comprehensive on-the-job training. To get started:

1. Complete high school education or equivalent, with a focus on science and mathematics
2. Apply for entry-level positions with an employer, look for employers promoting an apprenticeship
3. Complete on-the-job training, and apprenticeship with an employer, such as a Certificate II in Meat Processing (Meat Retailing)(AMP20415)
4. To work in this role, you may need vaccination or immunisation, including from Q fever
5. Consider additional certifications in food safety and quality assurance

VOCATIONAL EDUCATION & TRAINING

You can often enter the field without formal qualifications, relying instead on any existing experience or interests, and receiving on-the-job training. However, holding an existing qualification can be useful.

Vocational education and training

A traineeship with a manufacturer is the best pathway to gain employment in this role. You can undertake the following qualifications as a traineeship:

- Certificate III in Meat Processing (Smallgoods – General)(AMP30916)

A traineeship is open to anyone over the age of 16. As a trainee you will combine work with formal training, allowing you to gain practical skills and knowledge in a specific industry while earning a salary.

Duration: Traineeships typically last between 12 to 24 months, depending on the specific program and whether you are working full-time or part-time.

Work and Study Combination: As a trainee you will work either full-time or part-time while receiving formal training from a Registered Training Organisation (RTO).

Eligibility: Generally, traineeships do not require formal qualifications to enter, making them accessible to a wide range of individuals, including if you are a school leaver or someone looking to change careers.

Completion: On completion you will receive a nationally recognised qualification, showcasing your skill and experience.

Skills, qualifications, accreditations and licences

As a smallgoods maker you may choose to pursue other training or certifications, licences and tickets. Qualifications and skills may be required to progress to supervisor or team leader positions.

Useful qualifications to progress in this role may include:

- Certificate IV in Meat Processing (AMP40222)
- Diploma of Meat Processing (AMP50221)

UNIVERSITY & HIGHER EDUCATION

While not typically required for entry-level positions, a bachelor's degree in food science can be beneficial for career advancement to supervisory or management roles in the meat processing industry.

Relevant degrees include:

- Bachelor of Food Science and Technology

Holding a degree in manufacturing, human resources, finance, economics, marketing or management can be helpful if you are considering taking a step into leadership or a business ownership position.