

MEAT PACKER

ALSO KNOWN AS:

MEAT PROCESSING WORKER

PACKAGING TECHNICIAN (MEAT PROCESSING)

PRODUCTION LINE WORKER (MEAT PROCESSING)

SEAL IN QUALITY AND SAFETY AS A MEAT PACKER.

Your attention to detail ensures that the final product reaches consumers in perfect condition, completing the journey from farm to table.

KEY SKILLS

Skills which may benefit anyone considering a job as a meat packer include:

- ☑ Attention to detail
- ☑ Efficiency
- ☑ Teamwork
- ☑ Digital literacy
- ☑ Manual dexterity

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

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

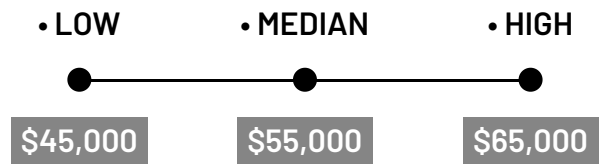
VALUES & ATTRIBUTES

Values and attributes of anyone considering a job as a meat packer include:

- ☑ Reliable
- ☑ Accuracy
- ☑ Safety-conscious
- ☑ Hygiene
- ☑ Consistency
- ☑ Realistic – “Do-er”

SALARY EXPECTATION

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



JOB OVERVIEW

Step into the crucial final stage of meat processing as a Meat Packer. In this role, you'll be responsible for ensuring that meat products are properly packaged, labelled, and prepared for distribution. You'll work with various packaging materials and equipment, from vacuum sealers to labelling machines, all designed to maintain product freshness and safety.

As a Meat Packer, you'll be the last line of quality control before products leave the facility. Your keen eye for detail and understanding of food safety standards are essential in maintaining the integrity of the meat products. You'll work in a cool, controlled environment, often as part of a fast-paced production line.

A typical day as a Meat Packer begins with a briefing on the day's production goals and any special packaging requirements. You'll then take your position on the packaging line, where you'll receive cut and processed meat products ready for packaging. Throughout your shift, you'll operate packaging machinery, ensuring each product is correctly sealed and labelled. You'll perform regular quality checks, inspecting packages for any defects or inconsistencies. You may rotate through different stations, from operating vacuum sealers to managing labelling machines or assembling boxes for shipment. You'll also be responsible for maintaining cleanliness in your work area and adhering to strict hygiene protocols. Your day concludes with cleaning and sanitising equipment, preparing for the next day's production.

WHAT WILL YOU DO?

Your role may include duties as follows:

1. Operating packaging machinery
2. Inspecting product quality
3. Applying labels and date codes
4. Maintaining hygiene standards
5. Preparing orders for shipment

HOW TO BECOME A MEAT PACKER

Becoming a meat packer offers an exciting entry point into the beef 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 at a meat processing facility
3. To work in this role, you may need vaccination or immunisation, including from Q fever
4. 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

The industry preferred qualifications for meat packing roles in the meat industry:

- Certificate III in Meat Processing (AMP30622)
- Certificate III in Meat Processing (Food Services)(AMP30216)

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 Meat Packer 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.

Qualifications that may help you advance in your career include:
Certificate IV in Meat Processing (AMP40516)

- Diploma of Meat Processing (AMP50221)

UNIVERSITY & HIGHER EDUCATION

While not typically required for entry-level positions, can lead to management or specialist roles.

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.