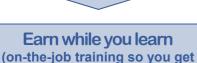
Planning your career pathway in the South Australian Meat Industry

Good workers are needed (there are plenty of good jobs available in many locations)



paid to upgrade your skills)



Choice in learning level (Certificate I to Advanced Diploma & Degrees)

Choice in sector

- Smallgoods
- Meat Processing
- Food Services
- Retailing

Choice in career field

- meat processing
- meat retailing
- smallgoods
- rendering
- food services
- maintenance
- engineering
- quality assurance
- human resources
- training
- health and safety
- clerical
- finance
- administration
- management

The Pathways Package

This pathways package shows how you might map a personal career pathway in the South Australian Meat Industry—depending on the field you choose to work in and the type of work you choose to do.

The Models

The models are examples only. They show the type of:

- ⇒ qualifications you could earn
- ⇒ jobs and positions you could have
- \Rightarrow work you could do.

The Qualifications

You don't always have to get these qualifications in order to be promoted into these jobs—and achieving a particular qualification doesn't mean you will always get the job you want.

Use the models to see some of the options that are available and what is achievable. In some cases there are other qualifications that may be more suitable for you or your workplace.

The Jobs

Talk to management and HR personnel and use web sites and other resources to find out more about jobs you're interested in—including the percentage of the Meat Industry's workforce in those positions and the average wage or salary that applies to particular jobs.

Not all worksites will have all of the jobs and levels shown.

Useful Websites to know

There are a number of websites that will help your planning process. You could try:

www.myfuture.edu.au

www.jobquide.dest.gov.au

www.mintrac.com.au

Plot your own pathway

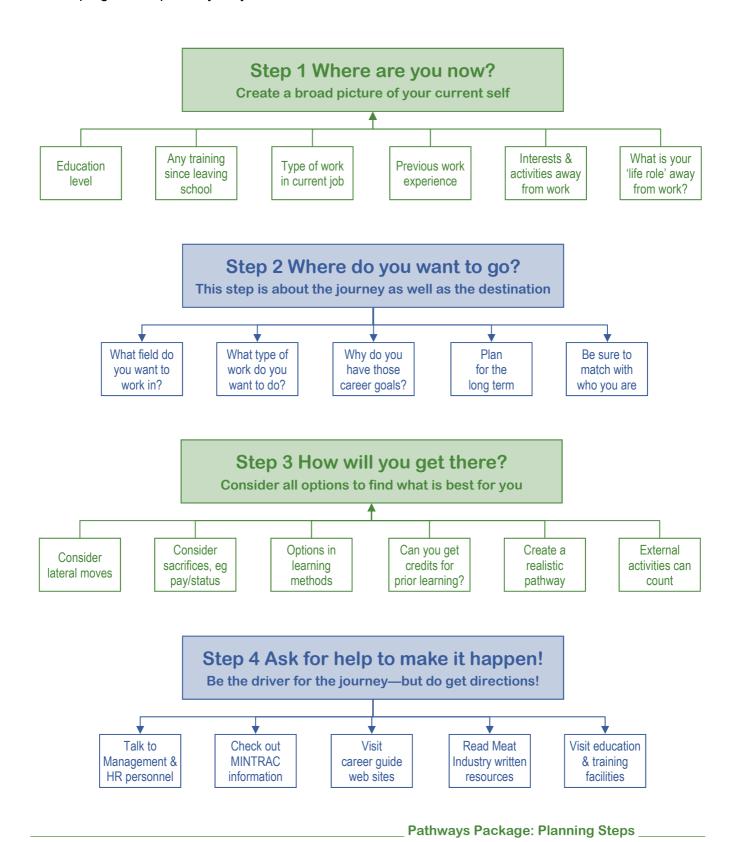
This package can give you an understanding of how career progression pathways might work—but it's important that you plot your own personal course.

Use the four steps in 'Planning is the key to success' to work out what's the best pathway for you!

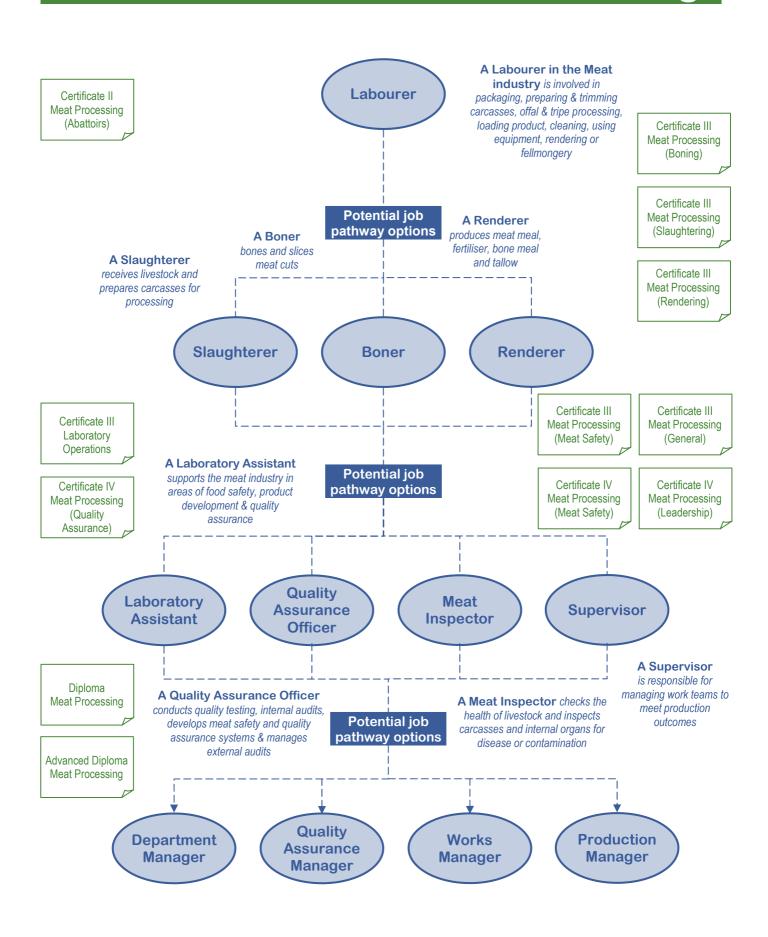
Planning is the key to success

This pathways package considers Australian Meat Industry careers in Meat Processing, Meat Retailing, Human Resources and Plant Maintenance. Similar pathways can be created in Food Services, Smallgoods Manufacture and Animal Care & Management.

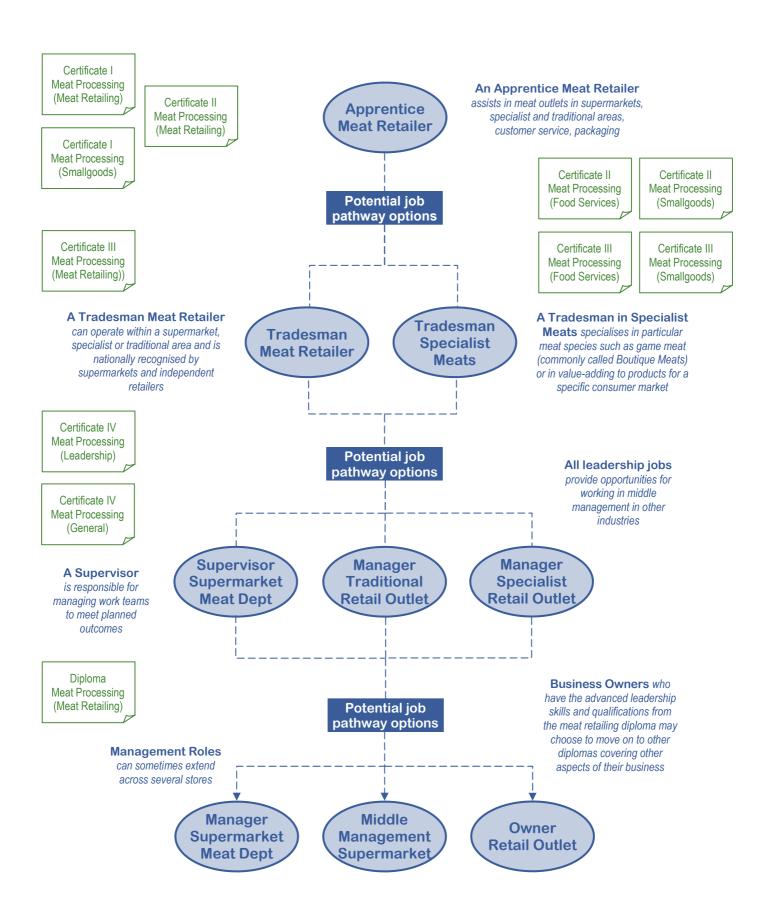
However, you should never just adopt a ready-made pathway. Use the steps below to plan the right career progression pathway for you!



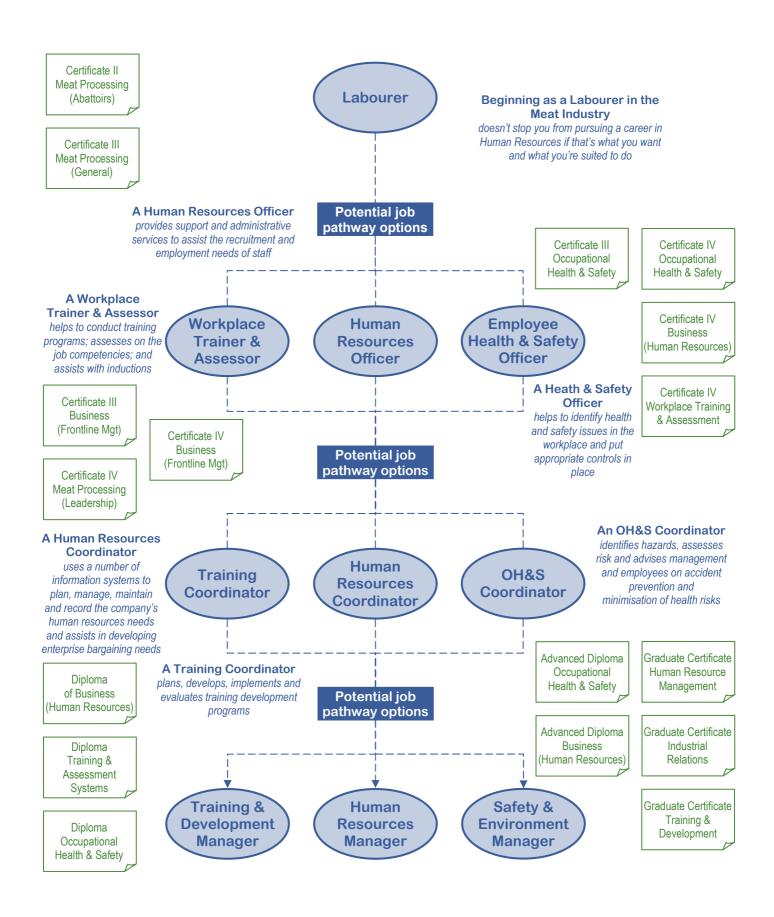
Some of the job & learning options in Meat Processing



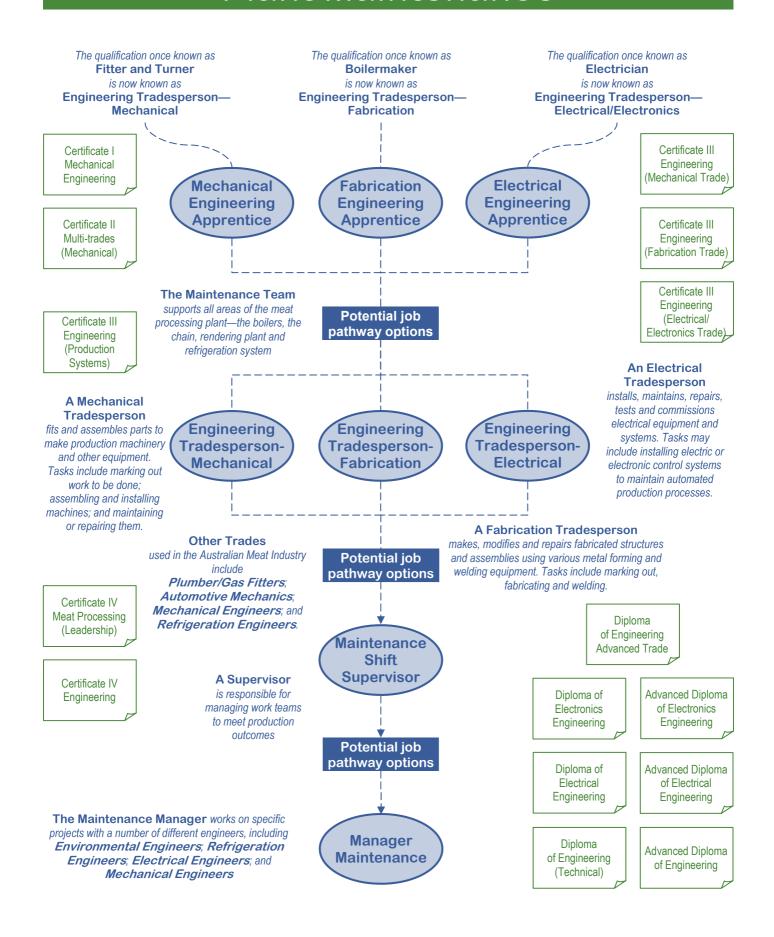
Some pathway options you could choose in Meat Retailing



There are career opportunities in Human Resources



Plant Maintenance



This Pathways Package is one of a series of publications prepared by the Food, Tourism and Hospitality Skills Advisory Council SA Inc in conjunction with Meat and Livestock Australia.

Together, the publications form one component in a broad strategic framework developed to assist the South Australian Meat Industry attract and retain a workforce appropriate for the industry's current needs and future growth.

The flagship publication, 'How to become an employer of choice in an industry of choice: a practical guide to workforce development in the Australian Meat Industry' provides a broad range of information for employers about how to attract, recruit and retain the people they want to employ. It highlights employee development and 'career progression' as key issues in both attracting and retaining good employees.

Career pathways in the Australian Meat Industry: A practical guide to career progression for new and current employees specifically addresses this issue, helping new and current employees in the industry identify and progress along pathways which will benefit individuals; the company they work for; and the industry as a whole. The booklet is supported by posters supplied to employers for display at work sites. This 'pathways package' is an electronic representation of the posters—so that the information may be more readily available to those who need it.

Fact Sheets addressing specific workforce development issues for employers in the Australian Meat Industry have also been developed to complement the other publications.

The initiative has been led by the Food, Tourism and Hospitality Skills Advisory Council SA Inc (FTH Skills Council) with funding support from Meat and Livestock Australia (MLA) and the South Australian Government through the Department of Further Education, Employment, Science and Technology (DFEEST).

Want to know more?

For further information about workforce development resources for the SA Meat Industry, please contact:

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