

MEAT INDUSTRY AWARD 2020

Table created 23/11/2021



AMIEU
NEWCASTLE & NORTHERN

FULL TIME

Employee classification	Minimum weekly rate (Mon - Fri)	Minimum hourly rate	Time and One Quarter	Time and One Half	Casual	Overtime	Overtime
	(full-time employee)		Ordinary Saturday rate for Award	Ordinary Sunday rate for Award	Includes 25% loading	Time and one half for the first 3 hours	Double time thereafter
MI 1	\$ 772.60	\$ 20.33	\$ 25.41	\$ 30.50	\$ 25.41	\$ 30.50	\$ 40.66
MI 2	\$ 799.80	\$ 21.05	\$ 26.31	\$ 31.58	\$ 26.31	\$ 31.58	\$ 42.10
MI 3	\$ 809.90	\$ 21.31	\$ 26.64	\$ 31.97	\$ 26.64	\$ 31.97	\$ 42.62
MI 4	\$ 829.80	\$ 21.84	\$ 27.30	\$ 32.76	\$ 27.30	\$ 32.76	\$ 43.68
MI 5	\$ 845.20	\$ 22.24	\$ 27.80	\$ 33.36	\$ 27.80	\$ 33.36	\$ 44.48
MI 6	\$ 863.40	\$ 22.72	\$ 28.40	\$ 34.08	\$ 28.40	\$ 34.08	\$ 45.44
MI 7	\$ 899.50	\$ 23.67	\$ 29.59	\$ 35.51	\$ 29.59	\$ 35.51	\$ 47.34
MI 8	\$ 932.40	\$ 24.54	\$ 30.68	\$ 36.81	\$ 30.68	\$ 36.81	\$ 49.08

Classifications

MI 1	An employee at this level will be a person with no experience in the industry undergoing on-the-job training for an initial period of at least 3 months.
MI 2	Linker, table hand; Slaughterer's assistant; Curing section assistant required to do salting; Washing, drying, smoking section assistant; Retort; Employee in lard section.
MI 3	Filerman; Packing-room hand; Slicing and/or operating scales, packing ham or bacon into cans and/or operating closing machine. Employee directly connected to the slaughter floor—tasks such as moving cattle/sheep up the race; Employee indirectly connected with the slaughter floor—tasks such as cleaning tripe by machine/hand; Separating and/or handling offal at the eviscerating table; Removing head meat; Bagging lambs; Labourers associated with boning and slicing activities; Labourer associated with by-product activities; Strapping or wiring-machine operator or vacuum machine operator; Operating Whizard Knives; Wrapping, weighing, pricing, packing and packaging uncooked meat; Salter and/or pickle pumper (arterial or stab); Chiller room/Freezer room hand; Loading and unloading labourer; Storing and packing labourer in or about storage works; Drover/yardperson/stockperson; Cleaners; Labourers involved in tanning or other treatment or processing of skins or hides; Assistants in buffing, fluffing, curtain coat, splitting, pasting, setting out and sammying; Machine operators/machinists in tanning or other treatment/processing of skins or hides not elsewhere classified; Yard person in tanning and/or treatment/processing of skins or hides; An employee performing clerical and/or office tasks such as maintenance of basic records, basic word processing, typing and filing, collating, photocopying, handling and distributing mail, delivering messages, operation of keyboard and other allied and similar equipment.
MI 4	Silent-cutter operator; Mixing machine operator; Smallgoods seller from a vehicle; Cutter up, guillotine operator, derinding machine operator; Packer and/or scaler (smallgoods); Ham & bacon curer. Slaughterer (calves and beef) Class 3 (feeding cattle from race into box; tying weasands (not in shackling area); washing anus and pit; rodding weasands; removing horns; removal of fore hooves; removing heads by severing spinal cord and placing on table or chain; remove first hind foot; change first leg; remove second hind foot; change second leg; pulling tail; split paddy whack and drop; placing and removing chains on hide stripper and removing tail skin from hide; hide puller; saving sinews from forelegs; push to saw; pull from saw; trimming sides; trimming forces, trimming hinds); Slaughterer (sheep) Class 3 (operate restrainer and stun, shackle to fixed hook, gambrel and slide; insert spreader, rod weasands, remove spreader, opening up, clear rectum gut and bladder, strip rectum gut, tie rectum gut, trimming); Slaughterer (pigs) Class 3 (moving pigs from race to pen, shackling, pushing to scalding, dehairing, tow capping, dropping rectum, shaving, singeing, washing, trimming). Trimmer; Using knives for cleaning or preparing meat immediately prior to packing; Use of non-licensed product handling equipment; Basic operation of data processing equipment in or about storage works. Driver of motor vehicle not exceeding 6 tonne carrying capacity; In tanning and other treatment/processing of hides or skins, the task of fleshing, buffing, fluffing, curtain coat operating, skating, shaving, glazing, spraying, hand tipping, setting out, sammying In addition to the clerical and/or office tasks listed under Meat Industry Level 3 an employee at this level performs tasks such as more advanced word processing, typing and filing, generating simple documents, date entries, calculating functions, maintenance of records, operates more than basic telephone equipment and message taking.

MI 5	<p>Slaughterer; Tunnel boner.</p> <p>Slaughterer (calves and beef) Class 2 (knocking;shackling (chaining and hoisting);pithing;tying weasands (in shackling area);cheeking;skinning heads;removing forefeet including skinning foot and saving sinew;cleaning and dropping rectum gut and bungs;mark or strip tail;remove muzzle piece;remove fore shanks;cut aitch bone;mark and saw briskets;Slaughterer (pigs) Class 2 (stunning,gambrelling).</p> <p>Slicer; Sawyer; Bench power saw operator (breaking up); Employee directly connected to the slaughter floor—tasks such as knocking and making tallow; Employee indirectly connected with the slaughter floor –tasks such as making tallow; Lining up,backing down and chopping or sawing down (pigs); Operator of rendering machinery; Operator of other by-product machinery; Driver of motor vehicle exceeding 6 tonne carrying capacity; Use of licensed product handling equipment; Tractor driver; Auto-truck or tow motor drivers; More advanced operation of data processing equipment than in Meat Industry Level 4 in or about storage works; In tanning and other treatment/processing of hides or skins,the task of currier,colour matching/mixing,chemical mixing,splitting and classing/sorting not elsewhere covered;</p> <p>In addition to the clerical and or/office tasks listed in Meat Industry Levels 3 and 4,an employee at this level performs more detailed tasks such as:retrieving data;maintaining appropriate records;transcribing into records;producing more advanced documents;applying knowledge of clerical and/or office operating procedures;sorting and processing and recording from original source documents;identifying and extracting information from internal and external sources;and computer program applications commensurate with tasks.</p>
MI 6	<p>Slaughterer (calves and beef) Class 1 (sticking including removing sweetbreads;skin first leg;skin second leg;pocketing silverside;resetting;flanking;clearing brisket and venting;sidling;necking;rumping;backing off;skinning briskets and fore shanks;operating air or conventional knives on hide strippers;operating downward hide-puller;fronting out;sawing down);</p> <p>Slaughterer (beef)—bed and cradle;</p> <p>Slaughterer (sheep) Class 1 (stick,first leg (including papering),second leg (including papering and hanging up second leg),cheek,open neck and spear cut,clear neck and forelegs,clear briskets,free and tie weasand,splitting down and removing trotters,flanking,paunching,and/or additional task where no restrainer is used,catch,stick and shackle);</p> <p>Slaughterer (pigs) Class 1 (sticking,fronting out).</p> <p>Boner; Carcase grader; Skin classer;</p> <p>In addition to the clerical and/or office tasks listed in Meat Industry Levels 3 to 5,an employee at this level requires only some general guidance after training and there is scope for discretion/judgment at this level to provide assistance to clerical persons in clerical levels below.</p>
MI 7	Trade qualified slaughterer; General butcher; Smallgoods maker.
MI 8	General butcher in charge of a meat retail establishment