



Australian Government

Department of Education, Employment and Workplace Relations

MTMCOR206A Overview the meat industry

Release: 1

MTMCOR206A Overview the meat industry

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to provide employees with an understanding of the structure of the meat industry, their own workplace and the policies, procedures and conditions relevant to their employment.
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Application of the Unit

Application of the unit	<p>This unit provides an introduction to the meat industry and all its sectors. It gives the employee or student an introduction to the types of products produced in a meat company, the conditions workers enjoy and their responsibilities to follow the company's policies and procedures.</p> <p>This unit can be used as part of an employee's induction or pre-employment training program.</p>
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Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Prerequisite units		

Employability Skills Information

Employability skills	This unit contains employability skills.
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Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.	Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide.
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Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1. Work within the industry sector	1.1. Composition and structure of the meat industry is examined to provide an overview for work priorities. 1.2. Major species and trade markets are examined. 1.3. Path of meat is traced from paddock to plate. 1.4. Flow of product is traced from stockyards to meat processing plant, to meat wholesalers and retailers, and through smallgoods plants. 1.5. Products are identified.
2. Apply workplace policies	2.1. Relevant <i>workplace policies</i> are obtained and applied, where appropriate. 2.2. Role of trainees is identified in relation to workplace policies. 2.3. Information on working conditions is obtained and important elements identified.
3. Follow award or employment agreement provisions	3.1. Information about relevant <i>award provisions</i> and employment conditions are obtained and applied, where appropriate. 3.2. Information on employee rights and responsibilities is obtained and explained.
4. Identify appropriate <i>organisations and associations</i>	4.1. Major industry organisations, peak bodies and regulatory bodies, and their roles are identified.
5. Follow equal employment opportunity (EEO) legislative requirements	5.1. Information about EEO provisions is obtained and applied as appropriate. 5.2. Information on sexual harassment is obtained and policies against sexual harassment are explained in terms of personal responsibility.
6. Demonstrate awareness of environmental issues in the meat industry	6.1. Relevant <i>environmental regulatory requirements</i> are identified. 6.2. Workplace environmental policies and practices are identified. 6.3. Consequences of not following workplace environmental policies and practices are identified.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit.

Required skills

Ability to:

- explain employee's responsibilities
- explain the flow of product from receipt to sale in own workplace
- follow relevant workplace policies
- identify relevant *workplace requirements*, policies and procedures and explain their implications for trainees
- list the markets where the company's products are distributed
- name the products produced in own workplace
- outline the path of meat from paddock to plate
- relate to others in an effective and non-discriminatory way showing mutual respect
- use relevant communication skills

Required knowledge

- dispute resolution procedures in the workplace
- nature and role of *work instructions, Standard Operating Procedures (SOPs), explanations and reports*
- principles of EEO and policies to prevent sexual harassment
- relevance of *Occupational Health and Safety (OH&S)* and *regulatory requirements* for meat industry employees
- workplace employment conditions
- enterprise ethical standards and requirements for interacting with other employees and staff

Evidence Guide

EVIDENCE GUIDE

The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, range statement and the Assessment Guidelines for the Training Package.

Overview of assessment

The meat industry has specific and clear requirements for evidence. A minimum of three forms of evidence is required to demonstrate competency in the meat industry. This is specifically designed to provide evidence that covers the demonstration in the workplace of all aspects of competency over time.

These requirements are in addition to the requirements for valid, current, authentic and sufficient evidence.

Three forms of evidence means three different kinds of evidence - not three pieces of the same kind. In practice it will mean that most of the unit is covered twice. This increases the legitimacy of the evidence.

All assessment must be conducted against Australian meat industry standards and regulations.

Critical aspects for assessment and evidence required to demonstrate competency in this unit

Competency must be demonstrated utilising actual or representative documentation of policies and procedures.

Context of and specific resources for assessment

Assessment can be undertaken in actual or simulated environments.

Method of assessment

Recommended methods of assessment include:

- assignment
- quiz of underpinning knowledge
- simulation
- workplace demonstration
- workplace project
- workplace referee or third-party report of performance over time.

Assessment practices should take into account any relevant language or cultural issues related to Aboriginality and Torres Strait Islander, gender, or

EVIDENCE GUIDE	
	language backgrounds other than English. Language and literacy demands of the assessment task should not be higher than those of the work role.
Guidance information for assessment	A current list of resources for this unit of competency is available from MINTRAC www.mintrac.com.au or telephone 1800 817 462.

Range Statement

RANGE STATEMENT	
<p>The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.</p>	
<i>Workplace policies</i> may include:	<ul style="list-style-type: none"> • EEO policies • environmental policies • mission statements • OH&S policies • organisational structure • quality assurance (QA) manual • strategic planning • work instructions.
<i>Award provisions</i> may relate to:	<ul style="list-style-type: none"> • Australian Workplace Agreements • enterprise bargaining agreements • state, territory or federal awards.
Meat industry <i>organisations and associations</i> include:	<ul style="list-style-type: none"> • AUS-MEAT • Australasian Lot Feeders Association • Australasian Meat Industry Employees Union (AMIEU) • Australian Meat Industry Council (AMIC) • Australian Meat Processor Corporation (AMPC) • Australian Pork Limited (APL) • Cattle Council of Australia (CCA) • CSIRO Meat Research Institute

RANGE STATEMENT	
	<ul style="list-style-type: none"> • Meat&Livestock Australia Pty Ltd (MLA) • National Farmers' Federation • National Meat Industry Training Advisory Council (MINTRAC) • Sheepmeat Council of Australia.
<i>Environmental regulatory requirements</i> may include:	<ul style="list-style-type: none"> • effluent treatment or control • noise control • odours and emissions management • waste management • water management. <p>Workplace environmental policies and practices may vary.</p>
<i>Workplace requirements</i> may include:	<ul style="list-style-type: none"> • enterprise-specific procedures • OH&S requirements • QA requirements • SOPs • the ability to perform the task to production requirements • work instructions.
<i>Work instructions, SOPs, explanations and reports</i> may:	<ul style="list-style-type: none"> • be in English • be in everyday workplace language, including some mathematical language • be in languages other than English • be presented in routine proformas using accurately copied information, symbols, numbers, abbreviations, codes and sketches • be presented orally • be routine, simple and brief • include the use of visual aids (e.g. video, OH&S signs, symbols and other pictorial presentations).
<i>OH&S requirements</i> may include:	<ul style="list-style-type: none"> • enterprise OH&S policies, procedures and programs • OH&S legal requirements • Personal Protective Equipment (PPE) which may include: <ul style="list-style-type: none"> • coats and aprons • ear plugs or muffs • eye and facial protection

RANGE STATEMENT	
	<ul style="list-style-type: none"> • head-wear • lifting assistance • mesh aprons • protective boot covers • protective hand and arm covering • protective head and hair covering • uniforms • waterproof clothing • work, safety or waterproof footwear • requirements set out in standards and codes of practice.
<p><i>Regulatory requirements</i> may include:</p>	<ul style="list-style-type: none"> • Export Control Act • Federal, state and territory regulations regarding meat processing and the environment • hygiene and sanitation requirements • relevant Australian Standards • relevant regulations • requirements set out in AS 4696:2007 Australian Standard for Hygienic Production and Transportation of Meat and Meat Products for Human Consumption.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units	

Competency field

Competency field	
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