



Australian Government

Department of Education, Employment and Workplace Relations

MTMG304A Receive and inspect wild game carcasses at a processing plant

Release: 1

MTMG304A Receive and inspect wild game carcasses at a processing plant

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the competencies required to make a disposition on game carcasses as they are received at a game processing plant.
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Application of the Unit

Application of the unit	This unit is applicable to an operator who performs pre-dressing inspection of game carcasses at a processing plant. The operator will assess carcasses according to regulatory and customer requirements and make appropriate dispositions.
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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. Perform pre-dressing inspection of <i>wild game</i> animal carcasses	1.1. Relevant work instructions and standard operating procedures (SOPs) are followed. 1.2. Tags of all carcasses are inspected for compliance. 1.3. Tags of all carcasses are inspected for determination of eligibility. 1.4. All types of contamination, diseases and abnormalities relevant to making a disposition are identified. 1.5. Disposition is made according to the relevant work instruction. 1.6. Carcasses are retained, where required. 1.7. Inspection results are communicated and recorded.
2. Test and record the temperature of wild game animal carcasses (where applicable to the work instruction)	2.1. Work instruction for taking carcass temperature is implemented. 2.2. Disposition is made according to work instruction for testing carcass temperature. 2.3. Sampling procedures for temperature testing are implemented. 2.4. Carcass temperature is manually tested. 2.5. Sample carcasses are retained for micro-testing, where applicable.
3. Weigh carcasses (where part of work instruction or employee's duties)	3.1. Relevant work instruction and SOPs are followed for weighing carcasses on receipt. 3.2. Scales are prepared and tared. 3.3. Carcasses are weighed. 3.4. Under weights are reported.
4. Maintain records (where part of work instruction or employee's duties)	4.1. Depot and truck temperature data logging records are retrieved and stored. 4.2. Receipt records are recorded and stored. 4.3. Reports are prepared according to workplace and regulatory requirements . 4.4. Issues associated with record keeping are communicated to appropriate personnel.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- assess harvester tags for completeness, eligibility and accuracy
- assess temperature of carcasses (where required)
- identify
 - faecal material
 - ingesta
 - enlarged or discoloured kidneys
 - indication of any decomposition process
 - emaciated carcasses
 - abnormal animals
 - fly strike
 - mould
 - unacceptable contamination by other foreign matter
 - faulty dressing (bladder left in, pluck missing, kidney(s) missing etc)
 - evidence of animal welfare issues (e.g. non head-shot/brain shot)
- determine which carcase needs to be retained
- communicate and record inspection results
- ensure requirements of the work instruction have been addressed
- read and interpret workplace related documentation
- apply numeracy skills to workplace requirements
- share information
- show independence during inspection
- work without supervision
- where necessary delegate
- collect, analyse and organise information
- take initiative and make decisions within workplace role
- use technology and workplace-related equipment

Required knowledge

Knowledge of:

- relevant sections of AS 4464: 2007 Hygienic Production of Wild Game Meat for Human Consumption
- importance of the process and the need to control the unloading process to ensure adequate inspection
- relevant work instruction and Standard Operating Procedures (SOPs)

REQUIRED SKILLS AND KNOWLEDGE

- state wildlife/conservation authority requirements
- company Food Safety Approved Program requirements
- Occupational Health and Safety (OH&S) hazards associated with unloading
- lighting requirements
- temperature requirements
- sampling and temperature check procedures and reporting requirements
- micro testing arrangements
- rejection and disposal processes
- carcass retain procedures
- calibration requirements
- processes for scales preparation and carcass weighing
- weight requirements and underweight reporting procedures
- company and regulatory reporting requirements
- approved tag requirements
- inspection records requirements
- evidence of diseases and conditions
- causes of contamination
- anatomy of game animals sufficient to provide meaningful and objective feedback to harvesters and depot managers
- identification and traceability regulations/requirements
- nature of data logger information

Evidence Guide

EVIDENCE GUIDE	
<p>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.</p>	
<p>Overview of assessment</p>	<p>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.</p> <p>These requirements are in addition to the requirements for valid, current, authentic and sufficient evidence.</p> <p>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.</p> <p>All assessment must be conducted against Australian meat industry standards and regulations.</p>
<p>Critical aspects for assessment and evidence required to demonstrate competency in this unit</p>	<p>Candidates must be able to:</p> <ul style="list-style-type: none"> • demonstrate competent pre-dressing inspection of carcasses following presentation without guidance or supervision • recognise diseases and abnormal conditions and make dispositions.
<p>Context of and specific resources for assessment</p>	<p>This competency has to be demonstrated under actual work conditions at a game processing works receiving carcasses either from field depots or direct from the field.</p>
<p>Method of assessment</p>	<p>Assessment methods may include:</p> <ul style="list-style-type: none"> • workplace referee report • on-the-job demonstration with assessor observation • knowledge test • recognition of diseases and conditions from photographic records or preserved samples • oral and written examinations.

EVIDENCE GUIDE	
	Assessment practices should take into account any relevant language or cultural issues related to Aboriginality or Torres Strait Islander, gender, or 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>	
<p><i>Wild game</i> refers to:</p>	<ul style="list-style-type: none"> • any vertebrate animal: <ul style="list-style-type: none"> • including a mammal, bird or reptile, but excluding fish; and • of a species that can be legally harvested; and • not husbanded in the manner of a farmed animal; and • is killed in the field. • and may include: <ul style="list-style-type: none"> • kangaroos • wallabies • wild boar • wild goat • possum • rabbit • hare • wild game birds.

RANGE STATEMENT	
Approved <i>tags</i> may include:	<ul style="list-style-type: none"> • harvester or company tags • state and territory wildlife authority tags.
<i>Contamination</i> may include:	<ul style="list-style-type: none"> • faecal material • ingesta • fly strike • mould • unacceptable contamination by other foreign matter • inadequate dressing (e.g. bladder left in, pluck missing and kidneys missing).
<i>Diseases and abnormalities</i> may include:	<ul style="list-style-type: none"> • tumours • abscesses • cysts • abnormal carcasses • nasal and eye discharge (rabbits) • any other conditions listed in AS 4464:2007 Australian Standard for Hygienic Production of Wild Game Meat for Human Consumption that are relevant to making a disposition at this inspection point.
<i>Regulatory requirements</i> may include:	<ul style="list-style-type: none"> • state, territory and federal regulations administered by: <ul style="list-style-type: none"> • food authorities • Australian Quarantine Inspection Service (AQIS) • parks and wildlife authorities • state and territory government departments • relevant sections of AS 4464:2007 Hygienic production of wild game meat 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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