



**Australian Government**

**Department of Education, Employment and Workplace Relations**

# **MTMP2127B Process maws**

**Release: 1**

## MTMP2127B Process maws

### Modification History

Not applicable.

### Unit Descriptor

<b>Unit descriptor</b>	This unit covers the skills and knowledge required to process pig maws.
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### Application of the Unit

<b>Application of the unit</b>	This unit is applicable to workers required to process pig stomachs (maws). This may or may not involve scalding maws.
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### Licensing/Regulatory Information

Not Applicable

### Pre-Requisites

<b>Prerequisite units</b>		
	MTMPSR203A	Sharpen knives

## Employability Skills Information

<b>Employability skills</b>	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. Wash and <i>trim</i> maws	1.1. Maws are inspected and rinsed according to work instructions. 1.2. Maws are trimmed of excess fat according to workplace specifications. 1.3. Maws are stored according to <i>workplace requirements</i> .
2. Tumble and drain maws	2.1. Maws are inspected and processed in a tumbler according to workplace work instructions. 2.2. Maws are inspected according to workplace Occupational Health and Safety ( <i>OH&amp;S requirements</i> ).
3. Scald maws	3.1. Maws are scalded according to work instruction, if required. 3.2. Scalding unit is operated according to workplace requirements, if required.

## Required Skills and Knowledge

### REQUIRED SKILLS AND KNOWLEDGE

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

#### Required skills

Ability to:

- wash, trim and inspect maws according to the work instruction and OH&S requirements
- work efficiently in teams and individually
- apply relevant *regulatory requirements*
- take action to improve own work performance as a result of self-evaluation, feedback from others, or in response to changed work practices or technology

#### Required knowledge

Knowledge of:

- maws specifications
- relevant work instructions
- relevant regulatory requirements



## Evidence Guide

<b>EVIDENCE GUIDE</b>	
<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><b>Overview of assessment</b></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><b>Critical aspects for assessment and evidence required to demonstrate competency in this unit</b></p>	<p>Competency must be demonstrated at normal chain speed.</p>
<p><b>Context of, and specific resources for assessment</b></p>	<p>Assessment must occur in an operating tripe processing room.</p>
<p><b>Method of assessment</b></p>	<p>Recommended methods of assessment include:</p> <ul style="list-style-type: none"> <li>• debriefs</li> <li>• quiz of underpinning knowledge</li> <li>• simulation</li> <li>• verified work log or diary</li> <li>• workplace demonstration</li> <li>• workplace project</li> <li>• workplace referee or third-party report of performance over time.</li> </ul> <p>Assessment practices should take into account any relevant language or cultural issues related to</p>

<b>EVIDENCE GUIDE</b>	
	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.
<b>Guidance information for assessment</b>	A current list of resources for this Unit of Competency is available from MINTRAC <a href="http://www.mintrac.com.au">www.mintrac.com.au</a> or telephone 1800 817 462.

## Range Statement

<b>RANGE STATEMENT</b>	
<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>	
<b><i>Trim</i></b> may:	<ul style="list-style-type: none"> <li>• have different specifications</li> </ul>
<b><i>Workplace requirements</i></b> may include:	<ul style="list-style-type: none"> <li>• enterprise-specific requirements</li> <li>• OH&amp;S requirements</li> <li>• Quality Assurance (QA) requirements</li> <li>• Standard Operating Procedures (SOPs)</li> <li>• the ability to perform the task to production requirements</li> <li>• work instructions.</li> </ul>
<b><i>OH&amp;S requirements</i></b> may include:	<ul style="list-style-type: none"> <li>• enterprise OH&amp;S policies, procedures and programs</li> <li>• OH&amp;S legal requirements</li> <li>• Personal Protective Equipment (PPE) which may include:               <ul style="list-style-type: none"> <li>• coats and aprons</li> <li>• ear plugs or muffs</li> <li>• eye and facial protection</li> <li>• head-wear</li> <li>• lifting assistance</li> <li>• mesh aprons</li> </ul> </li> </ul>

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

### Unit Sector(s)

<b>Unit sector</b>	
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### Co-requisite units

<b>Co-requisite units</b>	



## Competency field

Competency field	
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