



**Australian Government**

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

# **MTMP2137B Bag carcase**

**Release: 1**

## MTMP2137B Bag carcase

### Modification History

Not applicable.

### Unit Descriptor

<b>Unit descriptor</b>	This unit covers the skills and knowledge required to bag carcasses in a chiller.
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### Application of the Unit

<b>Application of the unit</b>	This unit is applicable to workers bagging carcasses usually in meat processing plants prior to loadout or freezing.
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### Licensing/Regulatory Information

Not Applicable

### Pre-Requisites

<b>Prerequisite units</b>	Nil	

## 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. Prepare bagging materials	1.1. Bagging consumables are checked prior to the start of the shift to ensure an adequate supply. 1.2. Brands or stamps are checked. 1.3. Supply of labels is checked.
2. Bag carcase	2.1. <i>Carcase</i> is bagged according to <i>workplace requirements</i> including hygiene and occupational Health and Safety ( <i>OH&amp;S requirements</i> ). 2.2. Carcases are stamped and labelled according to workplace requirements, where applicable. 2.3. Carcases are moved on rails in chillers, freezers and loadout areas according to workplace, hygiene and OH&S requirements.

## Required Skills and Knowledge

### REQUIRED SKILLS AND KNOWLEDGE

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

#### Required skills

Ability to:

- observe OH&S requirements for working in chillers
- maintain *product* segregation as required
- move carcases around chillers and into freezers in accordance with workplace requirements
- use relevant *communication skills*
- use workplace equipment and technology according to workplace requirements
- bag carcases according to all workplace and regulatory requirements
- apply work instruction for the bagging of carcases
- work effectively as an individual and as part of a team
- apply relevant *regulatory requirements*
- improve own work performance as a result of self-evaluation or feedback from others, or in response to changed work practices or technology

#### Required knowledge

Knowledge of:

**REQUIRED SKILLS AND KNOWLEDGE**

- labelling requirements for different markets and customers
- potential sources of contamination and control methods to minimise contamination
- relevant regulatory requirements
- bagging requirements for different markets and customers

## 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 with the speed of production.</p>
<p><b>Context of, and specific resources for assessment</b></p>	<p>Assessment must be conducted in a meat processing plant.</p>
<p><b>Method of assessment</b></p>	<p>Recommended methods of assessment include:</p> <ul style="list-style-type: none"> <li>• quiz of underpinning knowledge</li> <li>• workplace demonstration</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 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.</p>

**EVIDENCE GUIDE****Guidance information for assessment**

A current list of resources for this Unit of Competency is available from MINTRAC [www.mintrac.com.au](http://www.mintrac.com.au) or telephone 1800 817 462.

**Range Statement****RANGE STATEMENT**

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.

***Carcase*** meat product may:

- be hung and stored in a variety of ways
- be identified by brands or tags
- include a range of species.

***Workplace requirements*** may include:

- enterprise-specific requirements
- OH&S requirements
- Quality Assurance (QA) requirements
- Standard Operating Procedures (SOPs)
- the ability to perform the task to production requirements
- work instructions.

***OH&S requirements*** may include:

- enterprise OH&S policies, procedures and programs
- OH&S legal requirements
- Personal Protective Equipment (PPE) which may include:
  - coats and aprons
  - ear plugs or muffs
  - eye and facial protection
  - head-wear
  - lifting assistance
  - mesh aprons
  - protective boot covers
  - protective hand and arm covering
  - protective head and hair covering

<b>RANGE STATEMENT</b>	
	<ul style="list-style-type: none"> <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>
<b>Product</b> may include:	<ul style="list-style-type: none"> <li>• game meat</li> <li>• goat</li> <li>• lamb</li> <li>• mutton</li> <li>• other meat species or products</li> <li>• pork</li> <li>• veal.</li> </ul>
<b>Communication skills</b> may include:	<ul style="list-style-type: none"> <li>• applying numeracy skills to workplace requirements</li> <li>• listening and understanding</li> <li>• reading and interpreting relevant workplace-related documentation</li> <li>• sharing information</li> <li>• speaking clearly and directly</li> <li>• working and communicating with diverse individuals and groups.</li> </ul>
<b>Regulatory requirements</b> may include:	<ul style="list-style-type: none"> <li>• Export Control Act</li> <li>• hygiene and sanitation requirements</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> <li>• state and territory regulations regarding meat processing.</li> </ul>

## Unit Sector(s)

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



<b>Co-requisite units</b>		

## Competency field

<b>Competency field</b>	
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