



Australian Government

Department of Education, Employment and Workplace Relations

MTMP2177C Process pet meat

Release: 1

MTMP2177C Process pet meat

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to process and pack pet meat either in an abattoir or knackery.
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Application of the Unit

Application of the unit	This unit is applicable to workers in abattoirs, knackeries and game processing plants.
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Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Prerequisite units		
	MTMPSR203A	Sharpen knives

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. Examine meat and offal for pet meat	<p>1.1. Meat and <i>offal</i> for pet meat is inspected for <i>abnormalities</i> or defects.</p> <p>1.2. Abnormalities or defects are identified and appropriate action is taken according to <i>workplace requirements</i>.</p> <p>1.3. Infected or affected products are isolated for disposal according to <i>regulatory</i> and workplace requirements.</p>
2. Prepare meat and offal for pet meat	<p>2.1. Meat and offal is prepared for pet consumption or further processing in accordance with regulatory and workplace requirements.</p> <p>2.2. Product is trimmed and processed to meet customer specifications.</p>
3. Package and store pet meat	<p>3.1. Pet meat is packaged in tubs, bins or containers in accordance with regulatory and workplace requirements, and customer specifications.</p> <p>3.2. Pet meat is stored in accordance with workplace requirements.</p>

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- process meat and offal for pet food in accordance with work instructions, regulatory requirements and customer specifications
- process meat and offal for pet food to workplace requirements
- identify abnormalities or defects and take appropriate corrective action
- package and store pet food in accordance with regulatory, customer and workplace requirements
- comply with Occupational Health and Safety (*OH&S*) *requirements* for the processing of pet meat
- work effectively as an individual and as part of a team
- 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 SKILLS AND KNOWLEDGE**Required knowledge**

Knowledge of:

- types of meat used for pet meat
- workplace and regulatory requirements related to the processing, packaging and storage of pet meat
- OH&S requirements for the processing of pet meat

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 at normal production speeds.

Context of, and specific resources for assessment

Assessment must be conducted in a meat processing plant.

Method of assessment

Recommended methods of assessment include:

- quiz of underpinning knowledge
- workplace demonstration
- 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 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.

EVIDENCE GUIDE**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**

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.

Offal may include:

- bones
- brain
- cheek
- chitterlings
- diaphragm
- fat (tallow)
- glands
- heart
- kidney
- liver
- lungs
- small intestines
- stomach
- tail
- tendons
- tongue
- tripe.

Abnormalities or defects may include:

- abscesses
- grass seeds
- parasite damage
- pathological lesions.

Workplace requirements may include:

- disposal of waste products
- enterprise-specific requirements
- OH&S requirements

RANGE STATEMENT	
	<ul style="list-style-type: none"> • QA requirements • Standard Operating Procedures • the ability to perform the task to production requirements • work instructions.
<i>Regulatory</i> requirements may include:	<ul style="list-style-type: none"> • Export Control Act • hygiene and sanitation requirements • relevant regulations • requirements set out in AS 4696:2007 Australian Standard for Hygienic Production and Transportation of Meat and Meat Products for Human Consumption • state regulations regarding meat processing.
<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 • 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.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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