



**Australian Government**

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

# **MTMP3023C Perform brisket cuts**

**Release: 1**

## MTMP3023C Perform brisket cuts

### Modification History

Not applicable.

### Unit Descriptor

<b>Unit descriptor</b>	This unit covers the skills and knowledge required to perform the opening cuts for the brisket area of a carcase.
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### Application of the Unit

<b>Application of the unit</b>	This unit is applicable to workers opening a hide or pelt in the brisket area.
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### Licensing/Regulatory Information

Not Applicable

### Pre-Requisites

<b>Prerequisite units</b>		
	MTMPSR203A	Sharpen knives
	MTMP3021C	Explain opening cuts

## 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. Open the hide or pelt	<p>1.1. Hide or pelt is opened in accordance with <i>workplace requirements</i>.</p> <p>1.2. Hide or pelt is opened in accordance with <i>Occupational Health and Safety (OH&amp;S) requirements</i>.</p>
2. Clear the hide or pelt	<p>2.1. Hide or pelt is cleared from around both forelegs in accordance with workplace requirements.</p> <p>2.2. Hide or pelt is cleared from brisket area following OH&amp;S requirements to avoid the risks of damage and <i>contamination</i> to the carcase.</p>

## Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE
This section describes the skills and knowledge required for this unit.
<b>Required skills</b>
<p>Ability to:</p> <ul style="list-style-type: none"> <li>open hide in brisket area in accordance with work instruction</li> <li>use correct cutting lines</li> <li>apply relevant <i>communication skills</i></li> <li>work effectively as an individual and as part of a team</li> <li>apply relevant OH&amp;S and <i>regulatory requirements</i></li> <li>take action to improve work performance as a result of self-evaluation, feedback from others, or in response to changed work practices or technology</li> </ul>
<b>Required knowledge</b>
<p>Knowledge of:</p> <ul style="list-style-type: none"> <li>general economic impact of nicked, soiled or damaged hide or pelt and scored meat</li> <li>relevant work instructions for opening and clearing the brisket area</li> <li>relevant OH&amp;S and regulatory requirements</li> <li>general anatomy of carcase relevant to the task</li> </ul>

## 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 in an operating meat processing plant or facility at normal production speed.

#### Context of, and specific resources for assessment

Assessment must occur in a registered meat processing plant or facility.

#### 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](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.

***Workplace requirements*** may include:

- enterprise-specific requirements
- hygiene and sanitation 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
  - uniforms
  - waterproof clothing

<b>RANGE STATEMENT</b>	
	<ul style="list-style-type: none"> <li>• work, safety or waterproof footwear</li> <li>• requirements set out in standards and codes of practice.</li> </ul>
<i>Contamination</i> may include:	<ul style="list-style-type: none"> <li>• chain fall out</li> <li>• contents of intestines</li> <li>• dust</li> <li>• excreta</li> <li>• hair</li> <li>• water.</li> </ul>
<i>Communication skills</i> may include:	<ul style="list-style-type: none"> <li>• listening and understanding</li> <li>• sharing information</li> <li>• speaking clearly and directly</li> <li>• working with diverse individuals and groups.</li> </ul>
<i>Regulatory requirements</i> may include:	<ul style="list-style-type: none"> <li>• Export Control Act</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> <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

Competency field	
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