



Australian Government

Department of Education, Employment and Workplace Relations

MTMP3066B Bone carcass using mechanical aids (large stock)

Release: 1

MTMP3066B Bone carcass using mechanical aids (large stock)

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to remove all the primal cuts from a large stock carcass including those from beef, horse and buffalo while utilising mechanical aids
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Application of the Unit

Application of the unit	This unit is applicable to workers in boning rooms, food service operations, smallgoods plants, wholesale and retail operations where a mechanical assisted boning system is utilised.
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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. Identify specifications for cuts	1.1. <i>Specifications</i> for cuts including those from the hindquarter and forequarter are identified using cut descriptions according to regulatory standards, customer and <i>workplace requirements</i> .
2. Remove primal cuts from the carcass	2.1. Primal cuts are removed from carcass including those from the hindquarter and forequarter according to work instructions and specifications. 2.2. <i>Product</i> is <i>boned</i> in accordance with Occupational Health and Safety (<i>OH&S</i>) <i>requirements</i> including those associated with the activation and use of mechanical aids, safe manual handling techniques, and the safe and effective use of a knife. 2.3. Primal lines are cut in compliance with <i>regulatory requirements</i> . 2.4. Meat safety and quality hazards are dealt with according to work instructions and workplace procedures. 2.5. Primals are cut to maximise yield. 2.6. Workplace requirements for the activation and use of mechanical aids are followed.
3. Identify and remove defects	3.1. Defects and <i>contamination</i> are trimmed and dealt with according to workplace requirements. 3.2. Persistent defects are reported to supervisors in accordance with work instructions.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE
This section describes the skills and knowledge required for this unit.
Required skills
Ability to: <ul style="list-style-type: none"> confirm specifications including customer and workplace requirements demonstrate correct <i>equipment</i> set up, handling and basic maintenance requirements, where part of work instructions bone a carcass into a broad range of primal cuts from the forequarter and

REQUIRED SKILLS AND KNOWLEDGE

hindquarter in accordance with workplace requirements

- use mechanical aids in the boning process in accordance with workplace requirements
- identify contamination and handle according to workplace requirements
- check and correct the accuracy of cutting lines
- comply with OH&S requirements
- apply relevant *communication* skills
- 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 knowledge

Knowledge of:

- structure of the carcass as it relates to cutting lines
- personal hygiene and dropped meat procedures
- primal cutting lines as they relate to the structure of the carcass
- primal specifications
- procedure for cuts required to maximise yield for a given carcass
- work instruction for the removal of all primals to desired specifications

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 competence 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>Competency must be demonstrated at the normal rate of production for that plant.</p>
<p>Context of, and specific resources for assessment</p>	<p>Assessment must be conducted in a registered, operating meat processing plant or premises.</p>
<p>Method of assessment</p>	<p>Recommended methods of assessment include:</p> <ul style="list-style-type: none"> • quiz of underpinning knowledge • workplace demonstration • workplace referee or third-party report of performance over time. <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 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.

Specifications for cuts:

- relate to
 - muscle groups
 - standard primal
- and be derived from:
 - AUS-MEAT
 - customer requirements
 - species (including other large animals such as buffalo, deer and bison)
 - workplace requirements.

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.

Product may include:

- chilled product
- hot boned product.

OH&S requirements may include:

- OH&S legal requirements
- enterprise OH&S policies, procedures and programs
- Personal Protective Equipment (PPE) which may include:
 - coats and aprons

RANGE STATEMENT	
	<ul style="list-style-type: none"> • 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.
<i>Regulatory requirements</i> may include:	<ul style="list-style-type: none"> • Export Control Act • hygiene and sanitation requirements • relevant Australian Standards • relevant regulations • state and territory regulations regarding meat processing. • requirements set out in AS4696:2007 Australian Standard for Hygienic Production and Transportation of Meat and Meat Products For Human Consumption.
<i>Contamination</i> may include:	<ul style="list-style-type: none"> • abscesses • bruising • ingesta • pathological lesions • product contamination.
<i>Equipment</i> may include:	<ul style="list-style-type: none"> • bandsaw • bone cutters • hooks • knives • pouches • rise and fall platforms • stands • tables.
<i>Communication skills</i> may include	<ul style="list-style-type: none"> • applying numeracy skills to workplace requirements • listening and understanding • reading and interpreting workplace-related

RANGE STATEMENT	
	documentation <ul style="list-style-type: none"> • sharing information • speaking clearly and directly • working with diverse individuals and groups.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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