MTMP3101B Use standard product descriptions - pork

Release: 1

MTMP3101B Use standard product descriptions - pork

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to utilise a standardised product description language such as AUS-MEAT.

Application of the Unit

Application of the unit	This unit is designed to give workers in boning rooms an understanding of how a standardised product description system is used in a specific workplace. It can be used to improve the skills and knowledge of product descriptions for packers, slicers and boners. This unit does not have to be delivered as part of an AUS-MEAT Standards Officer course (language). However it does align with the AUS-MEAT Statement of Attainment for the Pork Specification course.

Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Prerequisite units		

Employability Skills Information

Employability skills	This unit contains employability skills.

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.

Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1. Identify anatomical features of a pork carcase	1.1. Directions on a carcase using the anatomical direction format are described.
	1.2. Bones relevant to meat *specifications* in a pork skeleton are located and identified
	1.3. Relevant glands and cartilage on a pork carcase are located and identified.
	1.4. *Muscles* relevant to pork specifications are located and identified.
2. Identify and name meat *products* using the standard product description	2.1. Nature and format of product specifications are explained.
	2.2. Meat products are correctly identified, named and spelt using the standardised cut description.
	2.3. Major muscles that make up each meat cut are identified.
	2.4. Correct cutting lines for each product are identified using the anatomical terms to describe cutting lines.
	2.5. Necessary changes required for any given meat product to comply with the company product description are identified.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE
This section describes the skills and knowledge required for this unit.
Required skills
Ability to: • apply relevant *communication* and *problem-solving skills* • work effectively as an individual and as part of a team • identify and apply relevant Occupational Health and Safety (*OH&S*), *regulatory* and *workplace requirements* • identify and explain language specifications on pork product label • identify non-conforming product in accordance with specifications • 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 • undertake *measurements and checking* against specification requirements

REQUIRED SKILLS AND KNOWLEDGE

Required knowledge

Knowledge of:

- product specification requirements
- corrective action procedures for non-conforming product
- product specification points
- skeletal and anatomical structures and features of pork product to be specified

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 over time and under typical operating and production conditions for the enterprise.
Context of and specific resources for assessment	Assessment must occur in the workplace under normal enterprise or production conditions.
Method of assessment	Recommended methods of assessment include:
	• completion of standard AUS-MEAT assessment
	• workplace demonstration
	• quiz of underpinning knowledge
	• 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

EVIDENCE GUIDE	
	higher than those of the work role.
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 may include:	• approval system • AUS-MEAT • communication • measurement • technical accuracy.
Muscles may include cuts from:	• forequarter (major) • hindquarter (major).
Pork *products* may include:	• muscle content • points of specification • product compliance • product name.
Communication skills may include:	• applying numeracy skills to workplace requirements • interpreting the needs of internal or external customers • listening and understanding • reading and interpreting workplace documentation • speaking clearly and directly • sharing information • writing to audience needs.
Problem-solving skills may	• developing practical and creative solutions to workplace problems

RANGE STATEMENT	
involve:	• identifying opportunities and solutions that might not be obvious to others • solving problems individually or in teams • using numeracy skills to solve problems.

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
	   • work, safety or waterproof footwear
	• requirements set out in standards and codes of practice.

Regulatory requirements may include:	• Export Control Act • hygiene and sanitation requirements • relevant Australian Standards • relevant regulations • requirements set out in AS 4696:2007 Australian Standard for Hygienic Production and Transportation of Meat and Meat Products for Human Consumption • federal, state and territory regulations regarding meat processing.
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.

RANGE STATEMENT	
Measurements and checking may include:	• data collection • frequency • interpreting data • monitoring sheets • non-conforming product • sample size • taking measurements.

Unit Sector(s)

Unit sector	

Co-requisite units

Co-requisite units		

Competency field

Competency field	

       AgriFood Skills Australia