



**Australian Government**

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

# **MTMP3104B Use standard product descriptions - kangaroos**

**Release: 1**

## MTMP3104B Use standard product descriptions - kangaroos

### Modification History

Not applicable.

### Unit Descriptor

<b>Unit descriptor</b>	This unit covers the skills and knowledge required to utilise a standardised product description language.
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### Application of the Unit

<b>Application of the unit</b>	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 description for packers, slicers and boners.
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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. Identify anatomical features of a kangaroo carcase	1.1.Directions on a carcase using the anatomical direction format are described. 1.2.Bones relevant to meat <i>specifications</i> in a kangaroo skeleton are located and identified. 1.3.Relevant glands and cartilage on a kangaroo carcase are located and identified. 1.4. <i>Muscles</i> relevant to kangaroo specifications are located and identified.
2. Identify and name meat <i>products</i> 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 to any given meat product for it 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:

- undertake *measurements and checking* against specification requirements
- identify non-conforming product in accordance with specifications
- apply relevant *communication* and *problem-solving skills*
- work effectively as an individual and as part of a team
- apply relevant Occupational Health and Safety (*OH&S*), *regulatory* and *workplace requirements*
- 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:

- product specification requirements
- corrective action procedures for non-conforming product
- relevant OH&S, regulatory and workplace requirements
- language specifications for kangaroo products
- product specification points
- skeletal and anatomical structures and features of kangaroo 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 applying the language to actual carcasses and meat cuts.

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

Competency must be assessed in an operating meat processing plant.

#### 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.
<b>Guidance information for assessment</b>	A current list of resources for this Unit of Competency is available from MINTRAC <a href="http://www.mintrac.com.au">www.mintrac.com.au</a> 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.

<b><i>Specifications</i></b> may include:	<ul style="list-style-type: none"> <li>• approval system</li> <li>• communication</li> <li>• measurement</li> <li>• technical accuracy.</li> </ul>
<b><i>Muscles</i></b> may include cuts from:	<ul style="list-style-type: none"> <li>• forequarter (major)</li> <li>• hindquarter (major).</li> </ul>
<b><i>Products</i></b> may include:	<ul style="list-style-type: none"> <li>• muscle content</li> <li>• points of specification</li> <li>• product compliance</li> <li>• product name.</li> </ul>
<b><i>Measurements and checking</i></b> may include:	<ul style="list-style-type: none"> <li>• data collection</li> <li>• frequency</li> <li>• interpreting data</li> <li>• monitoring sheets</li> <li>• non-conforming product</li> <li>• sample size</li> <li>• taking measurements.</li> </ul>
<b><i>Communication</i></b> skills may include:	<ul style="list-style-type: none"> <li>• applying numeracy skills to workplace requirements</li> <li>• interpreting the needs of internal or external customers</li> <li>• listening and understanding</li> <li>• reading and interpreting workplace</li> </ul>

<b>RANGE STATEMENT</b>	
	<p>documentation</p> <ul style="list-style-type: none"> <li>• speaking clearly and directly</li> <li>• sharing information</li> <li>• writing to audience needs.</li> </ul>
<b><i>Problem-solving skills</i></b> may involve:	<ul style="list-style-type: none"> <li>• developing practical and creative solutions to workplace problems</li> <li>• identifying opportunities and solutions that might not be obvious to others</li> <li>• solving problems individually or in teams</li> <li>• using numeracy skills.</li> </ul>
<b><i>OH&amp;S</i></b> requirements may include:	<ul style="list-style-type: none"> <li>• enterprise OH&amp;S policies, procedures and programs</li> <li>• OH&amp;S legal requirements</li> <li>• Personal Protective Equipment (PPE) which may include: <ul style="list-style-type: none"> <li>• coats and aprons</li> <li>• ear plugs or muffs</li> <li>• eye and facial protection</li> <li>• head-wear</li> <li>• lifting assistance</li> <li>• mesh aprons</li> <li>• protective boot covers</li> <li>• protective hand and arm covering</li> <li>• protective head and hair covering</li> <li>• uniforms</li> <li>• waterproof clothing</li> <li>• work, safety or waterproof footwear</li> </ul> </li> <li>• requirements set out in standards and codes of practice.</li> </ul>
<b><i>Regulatory</i></b> requirements may include:	<ul style="list-style-type: none"> <li>• Export Control Act</li> <li>• hygiene and sanitation requirements</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>• federal, state and territory regulations regarding meat processing.</li> </ul>
<b><i>Workplace requirements</i></b> may	<ul style="list-style-type: none"> <li>• enterprise-specific requirements</li> </ul>



**RANGE STATEMENT**

include:

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

**Unit Sector(s)**

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

Co-requisite units		

**Competency field**

<b>Competency field</b>	
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