



Australian Government

Department of Education, Employment and Workplace Relations

MTMP411A Inspect game meat

Release: 1

MTMP411A Inspect game meat

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to inspect field-shot game meat during processing.
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Application of the Unit

Application of the unit	This unit is only applicable to those inspecting field-shot game carcasses in a processing plant.
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Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Prerequisite units		

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. Describe <i>game meat</i> classification requirements	<p>1.1. Animal habitat is identified to <i>workplace requirements</i>.</p> <p>1.2. Game meat is identified and classified in accordance with workplace and <i>regulatory requirements</i>.</p>
2. Identify distinguishing characteristics and features of game animals	<p>2.1. Differences between game and non-game species are identified.</p> <p>2.2. Structure, locations and function of varying body systems are identified.</p> <p>2.3. Organoleptic or sensory differences between game and non-game animals are identified.</p>
3. Inspect game meat	<p>3.1. Game meat is inspected in accordance with regulatory requirements, hygiene and sanitation, and Occupational Health and Safety (OH&S) standards.</p> <p>3.2. Abnormalities in game meat are detected and identified.</p> <p>3.3. Major diseases and defects of game are identified.</p> <p>3.4. Carcase parts and organs are examined during inspection, according to workplace and regulatory requirements.</p> <p>3.5. Dispositions are made according to regulatory and workplace requirements.</p> <p>3.6. <i>Reporting and recording</i> requirements are completed.</p>

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE
This section describes the skills and knowledge required for this unit.
Required skills
<p>Ability to:</p> <ul style="list-style-type: none"> list the main game meat animals list and describe major diseases and defects of game identify and apply relevant <i>OH&S requirements</i> inspect game meat in accordance with workplace and regulatory requirements identify abnormalities or diseases in game meat

REQUIRED SKILLS AND KNOWLEDGE

- access and explain regulatory requirements for game meat inspection
- complete *mathematical operations* required to calculate or establish regulatory compliance
- identify appropriate learning resources useful when working with unfamiliar species
- identify sources of contamination and take corrective action
- take action to improve work performance as a result of self-evaluation, feedback from others, or in response to changed work practices or technology
- use relevant *communication skills*
- work with processing team to ensure carcasses are presented correctly and in a timely manner

Required knowledge

Knowledge of:

- requirements to enable animal or carcase to be classified as game
- basic structure of game animals
- regulatory requirements for handling game meat
- distinguishing characteristics and features between the game and non-game animal

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 need only be demonstrated on the inspection of one game species.

Context of and specific resources for assessment

Assessment must include utilising field-shot wild game carcasses.

Method of assessment

Recommended methods of assessment are:

- assignment
- quiz of underpinning knowledge
- simulation
- workplace demonstration
- workplace project
- 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

EVIDENCE GUIDE	
	language backgrounds other than English. Language and literacy demands of the assessment task should not be 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	
<p>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.</p>	
<i>Game meat</i> may include:	<ul style="list-style-type: none"> • feral pigs • kangaroos • wallabies • any other game-shot animal.
<i>Workplace</i> requirements may include:	<ul style="list-style-type: none"> • enterprise-specific procedures • OH&S requirements • Quality Assurance (QA) requirements • Standard Operating Procedures (SOPs) • the ability to perform the task to production requirements • work instructions.
<i>Regulatory requirements</i> may include:	<ul style="list-style-type: none"> • domestic and importing country requirements • Export Control Act • federal, state and territory regulations regarding meat processing • 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.

RANGE STATEMENT	
<i>Reporting and recording</i> may:	<ul style="list-style-type: none"> • be oral, written (with accurate transcription) • be manual or electronic • be complex and contain information from a range of sources • include graphs, tables, charts, diagrams • include technical workplace and mathematical language and data.
<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.
<i>Mathematical operations</i> may include:	<ul style="list-style-type: none"> • acceptable limits, tolerances, out-of-specification performance, trends • calculation • estimation • measurement and interpretation, and relate to time, temperature, moisture humidity, ratios, percentages, weight, mass, or volume • the use of calculators or electronic aids.
<i>Communication skills</i> may include:	<ul style="list-style-type: none"> • applying numeracy skills to workplace requirements • being appropriately assertive • empathising • establishing/using networks • interpreting the needs of internal/external

RANGE STATEMENT

	customers <ul style="list-style-type: none"> • listening and understanding • negotiating responsively • persuading effectively • reading and interpreting workplace documentation • sharing information • speaking clearly and directly • working with diverse individuals and groups • writing to audience needs.
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Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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