



Australian Government

Department of Education, Employment and Workplace Relations

MTMPSR301C Cure and corn product

Release: 1

MTMPSR301C Cure and corn product

Modification History

Not applicable.

Unit Descriptor

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| Unit descriptor | This unit covers the skills and knowledge required to cure and corn various meat products. |
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Application of the Unit

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| Application of the unit | This unit is suitable for all sectors of the meat industry. Smallgoods and value-adding establishments may prepare product for wholesale customers, and meat retailers for retail customers. |
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Licensing/Regulatory Information

Not Applicable

Pre-Requisites

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| Prerequisite units | Nil | |
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Employability Skills Information

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| Employability skills | This unit contains employability skills. |
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Elements and Performance Criteria Pre-Content

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| 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 |
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| 1. Prepare, operate and clean <i>processing equipment</i> used for curing and corning <i>product</i> | 1.1. Processing equipment is prepared according to manufacturer's <i>specifications</i> , and Occupational Health and Safety (<i>OH&S</i>), <i>hygiene and sanitation</i> , and <i>workplace requirements</i> 1.2. Processing equipment is operated according to manufacturer's specifications, and OH&S, hygiene and workplace requirements. 1.3. Processing equipment is cleaned according to manufacturer's specifications, and OH&S, hygiene and workplace requirements. |
| 2. Prepare meat | 2.1. Meat is selected according to product specifications. 2.2. Meat is prepared according to product specifications, and hygiene and workplace requirements. |
| 3. Prepare ingredients | 3.1. Ingredients are selected and prepared according to product specifications, and hygiene and workplace requirements. |
| 4. Prepare brines | 4.1. Required amount of water and other liquid and solid additives are added in correct order and mixed according to product specifications, and hygiene and workplace requirements. 4.2. Brine solutions are prepared according to product specifications, and hygiene and workplace requirements. 4.3. Hydrometer (salinometer) is used to check brine solution. |
| 5. Process meat | 5.1. Meat is cured or corned according to product specifications, health regulations and workplace requirements at a speed appropriate for production requirements. 5.2. Processing is regularly monitored. 5.3. Adjustments are made to processing as required to achieve product specifications. |
| 6. Store meat product | 6.1. On completion of processing, product is stored according to product specifications, and hygiene, regulatory and workplace requirements. |

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit.

Required skills

Ability to:

- identify meat cuts used in curing and corning
- identify various ingredients for curing meat and explain their use and purpose
- identify sub-standard product and address the problem according to workplace requirements
- follow recipes and procedures accurately
- **explain** the effects of curing on shelf life and taste of product
- activate processing equipment to assess its readiness for operational use
- operate mixing machines for required length of time
- operate adjustment tools and equipment correctly
- perform running adjustments according to workplace requirements and manufacturer's specifications
- pump meat correctly to avoid air pockets
- pump meat to increase original weight according to workplace requirements
- perform curing and corning according to workplace, OH&S, hygiene and regulatory requirements
- demonstrate the correct pickling procedure according to product specifications and workplace requirements
- wash residue from cured meats following removal from holding brine
- report any faults and adjustments required to processing equipment, either verbally or in writing, according to workplace procedures
- use tools and cleaning agents appropriate to the cleaning activity and manufacturer's specifications
- apply relevant **communication** and **mathematical skills**
- work effectively as an individual and as part of a team
- apply relevant **regulatory requirements**
- seek advice from appropriate sources when working with new products or equipment
- 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:

- conditions under which equipment may need adjusting
- function of various additives and ingredients
- meat curing process
- purpose and effect of brine on meat

REQUIRED SKILLS AND KNOWLEDGE

- safe and correct operation of processing equipment
- health regulations which apply to curing and corning of meats
- effects of curing on shelf life and taste of product
- purpose and use of processing equipment used in curing and corning products
- purpose of correct water temperature and correct additive sequence
- reasons for pickling to correct pump percentage and yield requirements
- selection criteria for meat for the curing or corning process
- relevant regulatory requirements
- maximum amount of nitrite allowed in cured, corned or salted meats
- procedures for cleaning processing equipment
- 'osmosis' in relation to the curing process

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 under typical operating conditions within the parameters of role and responsibilities.

Context of, and specific resources for assessment

Assessment must occur in the workplace under normal production conditions.

Resources may include:

- real work environment
- relevant documentation such as:
 - manufacturer's instructions or operations manuals
 - regulatory requirements
 - workplace policies and procedures
- relevant equipment and materials.

Method of assessment

Recommended methods of assessment include:

- quiz of underpinning knowledge
- simulation

| EVIDENCE GUIDE | |
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| | <ul style="list-style-type: none"> • 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> |
| 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 | |
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| <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> | |
| Equipment and machinery used in processing may include: | <ul style="list-style-type: none"> • automatic injector machine (Injectomat) • massagers • pumping equipment. |
| Product may include: | <ul style="list-style-type: none"> • beef - brisket, silverside and tongues • game meat • lamb - legs, tongue • mutton • pork - hand, spring • veal. |
| Specifications may vary according to: | <ul style="list-style-type: none"> • customer and workplace requirements |
| OH&S requirements may include: | <ul style="list-style-type: none"> • enterprise OH&S policies, procedures and programs |

| RANGE STATEMENT | |
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| | <ul style="list-style-type: none"> • 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>Hygiene</i> and sanitation requirements may include: | <ul style="list-style-type: none"> • relevant government regulations • workplace requirements. |
| <i>Workplace requirements</i> may include: | <ul style="list-style-type: none"> • 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. |
| <i>Explanations</i> may: | <ul style="list-style-type: none"> • be presented orally, in writing using standard formats or using a range of communications technology and media • include information from several sources • present information in diagrammatic, tabular, graphic or pictorial formats • require summaries of information for presentation to work colleagues • use workplace, mathematical and technical language. |
| <i>Communication</i> may: | <ul style="list-style-type: none"> • be with people from a range of cultural, social and ethnic backgrounds • be with colleagues, superiors, customers, clients and external parties |

| RANGE STATEMENT | |
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| | <ul style="list-style-type: none"> • involve empathising with customers and work colleagues • involve interpreting the needs of internal and external customers • involve listening and understanding, speaking clearly and directly • involve reading and interpreting workplace-related documentation • involve the use of negotiation, persuasion and assertiveness skills • relate to own work area and the wider work area • require sharing of information • require writing to audience needs. |
| <i>Mathematical skills</i> may include: | <ul style="list-style-type: none"> • accurate recording of temperature, time, volume, weight and quantity in standard formats or proformas • interpreting and drawing conclusions from routine charts, bar graphs, pie charts, etc • operations involving percentages, comparisons and variations • reading and interpreting analogue and digital measures including scales, pressured gauges, thermometers • routine estimations and calculations using a range of specified formula and procedures • use of calculators and computer software packages. |
| <i>Regulatory requirements</i> may include: | <ul style="list-style-type: none"> • Export Control Act • hygiene and sanitation requirements • 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. |

Unit Sector(s)

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| Unit sector | |
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Co-requisite units

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| Co-requisite units | | |
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Competency field

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| Competency field | |
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