



Australian Government

Department of Education, Employment and Workplace Relations

MTMR109B Monitor meat temperature from receival to sale

Release: 1

MTMR109B Monitor meat temperature from receipt to sale

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to monitor temperatures of meat product from the receipt area to the display cabinet in a meat retail outlet.
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Application of the Unit

Application of the unit	The unit is applicable to meat retail operations.
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Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Prerequisite units	Nil	

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. <i>Monitor temperature</i> of meat product in receival area	<p>1.1. Temperature of received meat product is checked and recorded in line with <i>workplace requirements</i>.</p> <p>1.2. Supervisor is notified when meat product is delivered at a temperature that does not meet workplace, <i>hygiene and sanitation</i> and <i>regulatory requirements</i>.</p>
2. Monitor temperature of cool room	<p>2.1. Temperature of cool room is checked and recorded to meet workplace, hygiene and sanitation and regulatory requirements.</p> <p>2.2. Supervisor is notified when cool room temperature does not meet workplace, hygiene and sanitation and regulatory requirements.</p>
3. Monitor display cabinet temperature	<p>3.1. Temperature of display cabinet is checked and recorded to meet workplace, hygiene and sanitation and regulatory requirements.</p> <p>3.2. Supervisor is notified when display cabinet temperature does not meet workplace, hygiene and sanitation and regulatory requirements.</p>
4. Monitor temperature of meat product while moving between refrigerated <i>storage</i> locations	<p>4.1. Temperature of meat product is monitored while outside of refrigerated storage areas to comply with workplace, hygiene and sanitation and regulatory requirements.</p> <p>4.2. Meat product is returned to refrigerated storage quickly and efficiently according to workplace requirements.</p>

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- measure temperature of meat product and storage areas, including:
 - receival area
 - cool room

REQUIRED SKILLS AND KNOWLEDGE

- display cabinets
- monitor refrigerated temperatures on a regular basis
- advise customers of suitable storage temperatures of meat product
- apply *Occupational Health and Safety (OH&S) requirements* for working in refrigerated areas
- seek advice from appropriate sources when working with new products
- *explain* effect of incorrect storage temperatures on meat products
- use relevant *communication skills*
- use *mathematical skills* relevant to the task
- work effectively individually or as part of a team

Required knowledge

Knowledge of:

- suitable temperature range for meat product stored in warehouse chillers, transportation, cool rooms and display cabinets
- effect of incorrect storage temperatures on meat products
- recommended refrigerated temperature for each product stored
- regulatory requirements related to storing meat products
- OH&S requirements for working in refrigerated areas

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 or in a simulated environment.

Resources may include:

- freezer, cool room and refrigerated display cabinet
- thermometers
- digital or analogue equipment
- work instructions.

Method of assessment

Recommended methods of assessment are:

- quiz of underpinning knowledge
- simulation
- workplace demonstration
- workplace referee or third-party report of performance over time.

EVIDENCE GUIDE	
	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.
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>	
<p><i>Monitoring temperatures</i> may include:</p>	<ul style="list-style-type: none"> • reading temperatures • recording temperatures • reporting unacceptable temperatures, either verbally or in writing • using measuring equipment, such as thermometers and other measuring equipment, which may be digital or analogue • using mathematical skills appropriate to the task.
<p><i>Workplace requirements</i> may include:</p>	<ul style="list-style-type: none"> • enterprise-specific procedures • using measuring equipment • OH&S requirements • Quality Assurance (QA) requirements • Standard Operating Procedures (SOPs) • storage times and temperatures • performing task to production requirements • work instructions.

RANGE STATEMENT	
<i>Hygiene and sanitation requirements</i> may include:	<ul style="list-style-type: none"> • relevant government regulations • workplace requirements.
<i>Regulatory requirements</i> may include:	<ul style="list-style-type: none"> • Export Control Act • federal, state and territory regulations regarding meat processing and food handling • relevant Australian standards.
<i>Storage</i> may include:	<ul style="list-style-type: none"> • chiller • commercial freezer • cool room • display cabinet • personal refrigerator and freezer • refrigerated vehicle.
<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"> • clothing for refrigerated environment • coats and aprons • ear plugs or muffs • eye and facial protection • head-wear • lifting assistance • 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>Explanations</i> may:	<ul style="list-style-type: none"> • be presented orally or in writing using standard formats • include information from several sources • be presented in diagrammatic, tabular, graphic or pictorial formats • require summaries of information for presentation to work colleagues • use a range of communications technology and

RANGE STATEMENT	
	media <ul style="list-style-type: none"> • use workplace, mathematical and technical language.
<i>Communication</i> may include:	<ul style="list-style-type: none"> • interacting with people from a range of cultural, social and ethnic backgrounds • interacting with colleagues, superiors, customers, clients and external parties • empathising with customers and work colleagues • interpreting the needs of internal and external customers • listening and understanding, and speaking clearly and directly • reading and interpreting workplace-related documentation • the use of negotiation, persuasion and assertiveness skills • own work area and the wider work area • sharing of information • 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 and pie charts • operations involving percentages, comparisons and variations • reading and interpreting analogue and digital measures, including scales, pressured gauges and thermometers • routine estimations and calculations using a range of specified formulas and procedures • using calculators and computer software packages.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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