



Australian Government

Department of Education, Employment and Workplace Relations

MTMR317B Cure, corn and sell product

Release: 1

MTMR317B Cure, corn and sell product

Modification History

Not Applicable

Unit Descriptor

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

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, meat retail establishments and retail customers.
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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. Prepare , operate and clean processing equipment used for curing and corning product	1.1. Processing equipment is prepared according to manufacturer specifications , and Occupational Health and Safety (OH&S) , hygiene and workplace requirements . 1.2. Processing equipment is operated according to manufacturer specifications, and OH&S, hygiene and workplace requirements. 1.3. Processing equipment is cleaned according to manufacturer 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.
7. Sell meat product	7.1. Information , including cooking, storage and serving suggestions, is provided to customers on meat product. 7.2. Product is promoted to customers.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- activate processing equipment to assess its readiness for operational use
- follow recipes and procedures accurately
- **explain** the curing and corning processes for a variety of meat products
- mix curing ingredients for required length of time
- perform running adjustments according to workplace requirements and manufacturer specifications
- pump meat to increase original weight according to workplace requirements
- pump meat correctly to avoid air pockets
- demonstrate the correct pickling procedure, according to product specifications and workplace requirements
- perform curing and corning according to workplace, OH&S, hygiene and regulatory requirements
- wash residue from cured meats following removal from holding brine
- identify sub-standard product and address the problem according to workplace requirements
- operate adjustment tools and equipment correctly
- seek advice from appropriate sources when working with new products or equipment
- 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 specifications
- apply relevant **communication** and **mathematical skills**
- work effectively as an individual and as part of a team
- apply relevant regulatory 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 knowledge

Knowledge of:

- the term 'osmosis' in relation to the curing process
- different salts, cures and brines used in the curing process

REQUIRED SKILLS AND KNOWLEDGE

- conditions under which equipment may need adjusting
- function of various additives and ingredients
- purpose and effect of brine on meat
- safe and correct operation of processing equipment
- health regulations that apply to curing and corning meats
- curing and corning processes for a variety of meat products
- 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
- meat cuts used in curing and corning
- various ingredients for curing meat and their use and purpose
- maximum amount of nitrite allowed in cured, corned or salted meats
- procedures for cleaning processing equipment

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 under typical operating conditions.

Where the candidate does not cure or corn meat product in their usual place of work they must complete the requirements of the Unit in an alternative work placement or in a simulated environment.

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:

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

EVIDENCE GUIDE	
Method of assessment	<p>Recommended methods of assessment include:</p> <ul style="list-style-type: none"> • quiz of underpinning knowledge • simulation • 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	
<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>	
Preparing of equipment includes:	<ul style="list-style-type: none"> • programming automatic machines to specifications, where applicable.
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 (e.g. brisket, silverside and tongue) • game meat • lamb (e.g. legs and tongue) • mutton • pork (e.g. hand and spring)

RANGE STATEMENT	
	<ul style="list-style-type: none"> veal.
<i>Specifications</i> may vary according to:	<ul style="list-style-type: none"> customer and workplace requirements.
<i>OH&S</i> requirements 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>Hygiene and sanitation requirements</i> 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) performing the task to production requirements work instructions.
<i>Regulatory requirements</i> may include:	<ul style="list-style-type: none"> Export Control Act hygiene and sanitation requirements 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.

RANGE STATEMENT	
Information on meat product may include:	<ul style="list-style-type: none"> • dietary information, including kilojoules per average serving size • identifying allergies associated with cures, brines and salts used in product • identifying ingredients and preservatives in meat product • interpreting nutritional panels • recommendations for alternative products.
Explanations may:	<ul style="list-style-type: none"> • be presented orally or in writing using standard formats • include information from several sources • present information in diagrammatic, tabular, graphic or pictorial formats • require summaries of information for presentation to work colleagues • use a range of communications technology and media • use workplace, mathematical and technical language.
Communication skills may include:	<ul style="list-style-type: none"> • interacting with people from a range of cultural, social and ethnic backgrounds, and 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 documentation • the use of negotiation, persuasion and assertiveness skills • own work area and wider work area • sharing of information • writing to audience needs.
Mathematical skills 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

RANGE STATEMENT	
	and variations <ul style="list-style-type: none"> • 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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