



Australian Government

Department of Education, Employment and Workplace Relations

MTMP2065C Label and stamp carcass

Release: 1

MTMP2065C Label and stamp carcase

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to label and stamp carcases in accordance with regulatory and workplace requirements.
------------------------	--

Application of the Unit

Application of the unit	This unit is applicable to workers in abattoirs and game processing plants.
--------------------------------	---

Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Prerequisite units	Nil	

Employability Skills Information

Employability skills	This unit contains employability skills.
-----------------------------	--

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.
---	--

Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1. Label carcass to specification	1.1. Correct labels are identified. 1.2. Labels are attached to carcass according to <i>workplace</i> and <i>regulatory requirements</i> . 1.3. Stocks of labels are monitored and replenished according to workplace requirements.
2. Stamp or brand carcass to specification	2.1. Carcasses are stamped with appropriate (approved) Australian Quarantine Inspection Service (AQIS) or state meat authority stamps. 2.2. Carcasses are stamped with establishment code or identification stamp. 2.3. Carcasses are branded with workplace and/or AUS-MEAT grade brands in accordance with workplace requirements. 2.4. Stamps and brands are checked for legibility.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- differentiate between the different types of labels
- differentiate between the different types of stamps and brands
- label and stamp carcass to hygiene and sanitation requirements
- label and stamp carcass to workplace and regulatory requirements
- consistently apply brands so they are legible
- observe relevant *Occupational Health and Safety (OH&S) requirements*
- work effectively as an individual and as part of a team
- 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
- use relevant *communication skills*
- comply with *security arrangements* for stamps when not in use

Required knowledge

- security arrangements for stamps when not in use

REQUIRED SKILLS AND KNOWLEDGE

Knowledge of:

- consequences of incorrect labelling, stamping or branding
- correct methods of attaching labels
- correct methods of stamping and branding
- relevant OH&S requirements
- types of labels, stamps and brands, and when they are to be used

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 at the normal rate of production.

Context of, and specific resources for assessment

Assessment of skills must be conducted in an operating meat processing plant.

Method of assessment

Recommended methods of assessment include:

- quiz of underpinning knowledge
- workplace demonstration
- 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 higher than those of the work role.

EVIDENCE GUIDE**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**

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.

Workplace requirements may include:

- 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.

Regulatory requirements may include:

- Export Control Act
- relevant regulations
- requirements set out in AS 4696:2007 Australian Standard for Hygienic Production and Transportation of Meat and Meat Products for Human Consumption
- state and territory regulations regarding meat processing.

OH&S requirements may include:

- enterprise OH&S policies, procedures and programs
- OH&S legal requirements
- Personal Protective Equipment (PPE) which may include:
 - coats and aprons
 - ear plugs or muffs
 - eye and facial protection
 - head-wear

RANGE STATEMENT	
	<ul style="list-style-type: none"> • 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>Communication skills</i> may include:	<ul style="list-style-type: none"> • applying numeracy skills to workplace requirements • listening and understanding • reading and interpreting workplace-related information • sharing information • speaking clearly and directly • working with diverse individuals and groups.
<i>Security arrangements</i> for stamps may be specified by:	<ul style="list-style-type: none"> • approved arrangement • company requirements • regulation.

Unit Sector(s)

Unit sector	
--------------------	--

Co-requisite units

Co-requisite units	

Competency field

Competency field	
------------------	--