



**Australian Government**

**Department of Education, Employment and Workplace Relations**

# **MTMP2095B Remove cheek meat**

**Release: 1**

## MTMP2095B Remove cheek meat

### Modification History

Not Applicable

### Unit Descriptor

<b>Unit descriptor</b>	This unit covers the skills and knowledge required to remove the cheek meat from a head cleanly and safely.
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### Application of the Unit

<b>Application of the unit</b>	This unit is applicable to workers removing cheek meat either on a slaughter floor or in a head room.
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### Licensing/Regulatory Information

Not Applicable

### Pre-Requisites

<b>Prerequisite units</b>		
	MTMPSR203A	Sharpen knives

## Employability Skills Information

<b>Employability skills</b>	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. Remove cheek meat	1.1. Cheek meat is removed in accordance with <i>workplace requirements</i> . 1.2. <i>OH&amp;S requirements</i> are identified and met. 1.3. Edible cheek meat is forwarded for further processing in accordance with workplace requirements. 1.4. Trimmings or <i>defects</i> are placed in inedible bins or chutes in accordance with 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:

- apply relevant *regulatory requirements*
- identify defects and contamination
- 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

#### Required knowledge

- potential sources of contamination of cheek meat
- workplace, OH&S and, hygiene and sanitation requirements related to removal of cheek meat
- recoverable meat from head
- relevant regulatory requirements
- defects and contamination

## 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 speed of the chain.

#### Context of, and specific resources for assessment

Assessment must be conducted in an operational slaughtering establishment.

#### Method of assessment

Recommended methods of assessment are:

- quiz of underpinning knowledge
- workplace demonstration of competency for the assessor
- 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, 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

A current list of resources for this Unit of Competency is

**EVIDENCE GUIDE****assessment**available from MINTRAC [www.mintrac.com.au](http://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 Requirements
- Standard Operating Procedures
- the ability to perform the task to production requirements
- work instructions.

***OH&S requirements*** may include:

- enterprise OH&S policies, procedures and programs
- OH&S legal requirements
- Personal Protective Equipment (PPE) which may include:
  - coat and apron
  - ear plugs or muffs
  - eye and facial protection
  - head-wear
  - lifting assistance
  - mesh apron
  - 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, codes of

<b>RANGE STATEMENT</b>	
	practice etc.
<i>Defects</i> may include:	<ul style="list-style-type: none"> <li>• dirt, dust, grass seed</li> <li>• ingesta</li> <li>• pathology.</li> </ul>
<i>Regulatory requirements</i> may include:	<ul style="list-style-type: none"> <li>• Export Control Act</li> <li>• hygiene and sanitation requirements</li> <li>• relevant regulations</li> <li>• requirements set out in AS 4696:2007 Australian Standard for Hygienic Production and Transportation of Meat and Meat Products for Human Consumption</li> <li>• state regulations regarding meat processing.</li> </ul>

### Unit Sector(s)

<b>Unit sector</b>	
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### Co-requisite units

<b>Co-requisite units</b>		

### Competency field

<b>Competency field</b>	
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