



Australian Government

Department of Education, Employment and Workplace Relations

MTMP2096C Bar head and remove cheek meat

Release: 1

MTMP2096C Bar head and remove cheek meat

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to bar heads and remove cheek meat.
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Application of the Unit

Application of the unit	This unit is applicable to workers recovering cheek meat on slaughter floors or in a head room.
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Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Prerequisite units		
	MTMPSR203A	Sharpen knives

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. Bar heads	1.1. Steps involved in barring heads and removing cheek meat are identified. 1.2. Head is barred according to <i>workplace requirements</i> . 1.3. Occupational Health and Safety (<i>OH&S</i>) <i>requirements</i> are identified and met. 1.4. Sources of contamination and cross-contamination are identified.
2. Remove cheek meat	2.1. Cheek meat is removed according to workplace requirements. 2.2. Cheek meat is removed in accordance with OH&S requirements. 2.3. Types and sources of contamination and cross-contamination are identified. 2.4. Edible cheek meat is forwarded for further processing in accordance with workplace requirements. 2.5. 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:

- bar head according to workplace, OH&S and hygiene and sanitation requirements
- remove cheek meat according to workplace, OH&S and hygiene and sanitation requirements
- work cleanly to avoid the risks of contamination of the carcass
- correctly place edible and inedible cheek meat according to workplace and *regulatory 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

REQUIRED SKILLS AND KNOWLEDGE

- use communication skills appropriate to the task

Required knowledge

Knowledge of:

- hygiene and OH&S requirements
- sources of contamination and cross-contamination
- steps involved in barring heads and removing cheek meat
- uses of cheek meats

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 a rate that is the same as the speed of production.

Context of, and specific resources for assessment

Assessment must be conducted in an operating slaughtering establishment.

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.

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
 - 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

RANGE STATEMENT	
	<ul style="list-style-type: none"> requirements set out in standards and codes of practice.
<i>Defects</i> may include:	<ul style="list-style-type: none"> dust, dirt, grass seed ingesta pathology.
<i>Regulatory requirements</i> may include:	<ul style="list-style-type: none"> Export Control Act hygiene and sanitation requirements relevant Australian Standards 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.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units	

Competency field

Competency field	
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