



Australian Government

Department of Education, Employment and Workplace Relations

MTMP2118B Overview of offal processing

Release: 1

MTMP2118B Overview offal processing

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to develop an understanding of the processing of offal in abattoirs, the uses of offal and the hygiene, Quality Assurance (QA) and Occupational Health and Safety (OH&S) requirements for offal processing areas.
------------------------	--

Application of the Unit

Application of the unit	This unit is applicable to workers employed in meat processing plants where offal is recovered, washed, trimmed and packed.
--------------------------------	---

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. Identify the steps in offal processing in the plant	1.1. Types of <i>offal</i> processed, their uses and markets are identified. 1.2. Steps in processing, packing and storage of offal are identified. 1.3. Types of packaging are identified. 1.4. Chutes and bins used in the offal room are identified. 1.5. Storage locations and requirements are identified.
2. Identify production requirements	2.1. <i>Production requirements</i> for offal are identified and explained. 2.2. <i>Regulatory requirements</i> and customer specifications for offal are identified. 2.3. Specific hygiene and sanitation requirements for offal processing areas are identified and explained. 2.4. Specific <i>OH&S requirements</i> for offal processing areas are identified and explained. 2.5. Types and sources of offal <i>contamination</i> are identified.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- work efficiently in teams and individually
- 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:

- defects in offal and procedures for reporting defects
- importance of the storage procedures for offal
- nature and importance of customer trim specifications and grades
- uses of edible offal including for pharmaceuticals and human consumption

Evidence Guide

EVIDENCE GUIDE	
<p>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.</p>	
<p>Overview of assessment</p>	<p>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.</p> <p>These requirements are in addition to the requirements for valid, current, authentic and sufficient evidence.</p> <p>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.</p> <p>All assessment must be conducted against Australian meat industry standards and regulations.</p>
<p>Critical aspects for assessment and evidence required to demonstrate competency in this unit</p>	<p>Competency must be demonstrated at the normal chain speed over a period of time.</p>
<p>Context of, and specific resources for assessment</p>	<p>Assessment must be conducted in an abattoir.</p>
<p>Method of assessment</p>	<p>Recommended methods of assessment include:</p> <ul style="list-style-type: none"> • quiz of underpinning knowledge • 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>

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.

Offal may include:

- brain
- cheeks
- diaphragm, skirts and flares
- glands
- head meat
- heart
- kidneys
- lips
- liver
- lungs
- pancreas
- penis
- rectum
- small intestines
- spleen
- stomach(s)
- sweet runners
- tail
- tendons
- testicles
- tongue and tongue meat
- tripe
- uterus
- weasand

RANGE STATEMENT	
	<ul style="list-style-type: none"> • or any other tissue recovered for human consumption or medical uses.
<i>Production requirements</i> may include:	<ul style="list-style-type: none"> • enterprise-specific requirements • OH&S requirements • QA requirements • Standard Operating Procedures (SOPs) • the ability to perform the task to production requirements • work instructions.
<i>Regulatory requirements</i> may include:	<ul style="list-style-type: none"> • Export Control Act • federal, state and territory regulations regarding meat processing • 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.
<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) 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>Contamination</i> may include:	<ul style="list-style-type: none"> • bile • excreta

RANGE STATEMENT

	<ul style="list-style-type: none">• ingesta• pathology.
--	--

Unit Sector(s)

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

Co-requisite units

Co-requisite units		

Competency field

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