



Australian Government

Department of Education, Employment and Workplace Relations

MTMP2133C Store carcase product

Release: 1

MTMP2133C Store carcase product

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to move carcasses safely and hygienically into and out of freezers and chillers using a rail system.
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Application of the Unit

Application of the unit	This unit is applicable to workers in large-scale chiller or freezer storage facilities.
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Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Prerequisite units		

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. <i>Store carcase product</i>	1.1. Rails are used according to <i>workplace requirements</i> to transfer carcase product to <i>storage area</i> . 1.2. <i>Carcase meat product</i> is transported to designated area for storage according to workplace and Occupational Health and Safety (<i>OH&S requirements</i>). 1.3. Carcase meat product is identified and stored in appropriate area according to workplace requirements. 1.4. Carcase meat product is stored at correct temperature according to workplace and <i>regulatory requirements</i> . 1.5. Specific OH&S requirements related to working in cold areas and manual handling are met according to workplace and regulatory requirements.

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
- measure and record temperature if part of workplace requirements
- move carcase according to workplace, OH&S, hygiene and sanitation, Quality Assurance (QA) and regulatory requirements
- store carcase product according to workplace, OH&S, hygiene and sanitation, QA and regulatory requirements
- explain workplace requirements related to storing carcase product
- 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*

Required knowledge

Knowledge of:

REQUIRED SKILLS AND KNOWLEDGE

- handling procedures for carcase product
- hygiene and sanitation requirements related to storing carcase product
- methods of product transfer
- OH&S requirements to reduce potential risks
- potential OH&S risks related to storing carcase product, transferring carcasses on a rail, and working in a cold environment
- regulatory requirements related to storing carcase product
- importance of storing product at the required ambient temperature

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 under normal operating conditions.

Context of and specific resources for assessment

Assessment must be conducted in a large-scale chilling or freezing facility utilising a real system.

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.

Carcase storage may include:

- h-bone hanging
- quartered carcase
- split carcasses
- whole carcase.

Workplace requirements may include:

- enterprise-specific requirements
- OH&S requirements
- QA requirements
- Standard Operating Procedures (SOPs)
- the ability to perform the task to production requirements
- work instructions.

Storage area may include:

- blast freezer
- chiller
- conditioning tunnels
- freezers.

Carcase meat product may:

- include a range of species
- be identified by brands or tags.

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

RANGE STATEMENT	
	<ul style="list-style-type: none"> • 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>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>Communication skills</i> may include:	<ul style="list-style-type: none"> • listening and understanding • sharing information • speaking clearly and directly • working with diverse individuals and groups.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units	

Co-requisite units		

Competency field

Competency field	
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