Australian Government

Department of Education, Employment and Workplace Relations

MTMP3024C Perform rumping cuts

Release: 1

INDUSTRY SKILLS COUNCILS
Creating Australia's Future

MTMP3024C Perform rumping cuts

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to remove the hide from the rump area.

Application of the Unit

Application of the unit	This unit is applicable to workers clearing the hide on the rump of large stock.

Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Prerequisite units		
	MTMPSR203A	Sharpen knives
	MTMP3021C	Explain opening cuts

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. Pocket the rump	1.1. Rump is pocketed to work instructions.
	1.2. *Occupational Health and Safety* (*OH&S*) *requirements* are identified and met.
	1.3. Hide is removed employing measures and techniques to avoid damage to hide or *contamination* of the carcase.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE
This section describes the skills and knowledge required for this unit.
Required skills
Ability to: • locate cutting lines for rumping • complete rumping according to work instructions • use correct cutting lines • demonstrate effective knife skills • follow workplace requirements for critical aspects • apply relevant *communication skills* • work effectively as an individual and as part of a team • apply relevant *regulatory* and *workplace requirements* • take action to improve work performance as a result of self-evaluation, feedback from others, or in response to changed work practices or technology
Required knowledge
Knowledge of: • OH&S requirements at all times • economic impact of nicked, soiled or damaged hide and scored meat • relevant work instructions • relevant regulatory and workplace requirements • general anatomy of carcase relevant to the task

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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 normal production speed.
Context of, and specific resources for assessment	Assessment must occur on a slaughter floor under normal operating conditions.
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.	
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 - requirements set out in standards and codes of practice.
Contamination may include:	- chain fallout - contents of intestines - dust - excreta - hair

RANGE STATEMENT	
	• water.
Communication skills may include:	• listening and understanding • sharing information • speaking clearly and directly • working with diverse individuals and groups.
Regulatory requirements may include:	• Export Control Act • 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.
Workplace requirements may include:	• enterprise-specific requirements • hygiene and sanitation requirements • OH&S requirements • Quality Assurance (QA) requirements • Standard Operating Procedures (SOPs) • the ability to perform the task to production requirements • work instructions.

Unit Sector(s)

Unit sector	

Co-requisite units

Co-requisite units		

Competency field

Competency field	