



Australian Government

Department of Education, Employment and Workplace Relations

MTMP3071C Perform ante-mortem inspection and make disposition

Release: 1

MTMP3071C Perform ante-mortem inspection and make disposition

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to the detect abnormalities and diseases in the major livestock species (cattle, sheep and pigs) prior to slaughter. This unit will be assessed for the species for which competency is demonstrated in the workplace and the outcome and the species will be recorded appropriately on the assessment sheet. (Note: Poultry, game and ratites are covered by separate units).
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Application of the Unit

Application of the unit	This unit is applicable to meat inspectors and/or stock handlers responsible for ante-mortem inspection.
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Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Prerequisite units		
	MTMP3003A	Handle animals humanely while conducting ante-mortem inspection

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. Identify types of stock and market requirements of food animals commonly slaughtered for meat	1.1. Major breeds of commonly slaughtered domestic animals are identified. 1.2. Distinguishing features of major breeds are identified. 1.3. Market requirements of commonly slaughtered domestic animals are identified.
2. Identify the main reasons for ante-mortem inspection	2.1. Reasons for ante-mortem inspection are identified. 2.2. Regulatory requirements associated with ante-mortem inspection are identified.
3. Perform ante-mortem inspection on live animals	3.1. Procedures and principles of humane handling of animals are identified. 3.2. Signs of common conditions responsible for abnormalities at ante-mortem are detected and identified. 3.3. Procedures for emergency and suspect slaughter are identified. 3.4. Ante-mortem inspection is performed on at least one species according to relevant Occupational Health and Safety (OH&S), workplace and regulatory requirements. 3.5. Quality Assurance aspects of ante-mortem inspection are identified.
4. Identify and isolate animals requiring testing for residue	4.1. Reasons for residue testing are identified. 4.2. Procedures for identifying and isolating animals for testing are followed.
5. Make disposition as a result of inspection and take appropriate action	5.1. Common diseases and conditions responsible for abnormalities are identified, detected and documented on at least one species 5.2. Suspect stock are segregated according to regulatory and workplace requirements 5.3. Signs of major exotic or notifiable diseases are identified. 5.4. Exotic or notifiable disease procedures are followed in accordance with 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:

- estimate size of stock pens
- estimate number of cattle in a mob
- identify animals using brand, tags, tattoos and electronic identification devices
- identify common diseases and conditions in beef, sheep and pigs
- describe appropriate dispositions for common diseases and conditions in beef, sheep and pigs
- identify major exotic or notifiable diseases
- demonstrate procedures for humane handling of livestock
- perform ante-mortem inspection to Australian Standards and other relevant regulatory requirements on at least one major domestic food species in a workplace environment under normal operating conditions
- identify suspect animals that may be suffering from a notifiable disease on ante-mortem examination according to Australian Standards
- make disposition according to workplace and regulatory requirements
- **report** notifiable diseases promptly and accurately according to regulatory 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
- apply relevant **communication skills**
- work effectively as an individual and as part of a team
- perform tasks to workplace requirements
- work cooperatively with company stock handlers to ensure smooth flow of stock

Required knowledge

Knowledge of:

- regulatory requirements for suspect stock, hygiene and sanitation standards, and workplace standards associated with ante-mortem inspection
- segregation requirements for suspect animals
- sources of information to keep up-to-date with current theories or findings
- steps and procedures for emergency and suspect kill
- steps in ante-mortem inspection and recognise abnormal conditions
- symptoms of major exotic or notifiable diseases (including Ovine Johne's Disease (OJD))
- principles and procedures for humane handling of livestock
- regulatory requirements associated with exotic or notifiable diseases
- steps to be taken to notify of suspect exotic or notifiable disease

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 in the practical aspects of this unit must be assessed under normal production conditions.

Candidates must be able to:

- perform ante-mortem inspection on at least one species.

The identification of diseases and conditions in other species can be undertaken in a simulated situation utilising samples and photographs.

Context of, and specific resources for assessment

Assessment must include demonstration of competency in an operating abattoir. Assessment of the diagnosis of the less common conditions can be undertaken by simulation.

Method of assessment

Recommended methods of assessment include:

- assignments

EVIDENCE GUIDE	
	<ul style="list-style-type: none"> • debriefs • quiz of underpinning knowledge • simulation • verified work log or diary • workplace demonstration • workplace project • 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>
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	
<p>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.</p>	
<p><i>Regulatory requirements</i> may include:</p>	<ul style="list-style-type: none"> • 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 regulations regarding meat processing.
<p><i>OH&S</i> requirements may include:</p>	<ul style="list-style-type: none"> • enterprise OH&S policies, procedures and programs

RANGE STATEMENT	
	<ul style="list-style-type: none"> • OH&S legal requirements • Personal Protective Equipment (PPE) which 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>Workplace</i> requirements may include:	<ul style="list-style-type: none"> • enterprise-specific requirements • OH&S requirements • hygiene and sanitation requirements • QA requirements • Standard Operating Procedures (SOPs) • the ability to perform the task to production requirements • work instructions.
<i>Dispositions</i> may be made:	<ul style="list-style-type: none"> • in prescribed formats, according to regulatory requirements.
<i>Diseases</i> detected at ante-mortem inspection include:	<ul style="list-style-type: none"> • exotic or notifiable diseases.
<i>Reports</i> may:	<ul style="list-style-type: none"> • be in diagrammatic, sketch, tabular or graphic formats • be presented in writing, in standard formats • be presented orally • include information and mathematical data gathered, interpreted and summarised from a range of complex and unfamiliar sources.
<i>Communication skills</i> may include:	<ul style="list-style-type: none"> • applying numeracy skills to workplace requirements • being appropriately assertive

RANGE STATEMENT	
	<ul style="list-style-type: none"> • interpreting needs of internal and/or external customers • listening and understanding • reading and interpreting workplace-related documentation • sharing information • speaking clearly and directly • using negotiation and persuasion skills • working with diverse individuals and groups • writing to audience needs.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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