



Australian Government

Department of Education, Employment and Workplace Relations

MTMPS412C Monitor and overview the production of processed meats and smallgoods

Release: 1

MTMPS412C Monitor and overview the production of processed meats and smallgoods

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to understand and monitor the production processes of smallgoods
------------------------	---

Application of the Unit

Application of the unit	This unit is applicable to supervisors, Quality Assurance (QA) staff and regulatory officers overseeing the production of processed meat and smallgoods.
--------------------------------	--

Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Prerequisite units	

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
<p>1. Overview the production of further processed meats and smallgoods</p>	<p>1.1. Range of further processed meat products and smallgoods is identified and explained.</p> <p>1.2. Processing techniques involved in the production of these <i>products</i> are identified and explained.</p> <p>1.3. Hygiene and sanitation and quality hazards associated with the production of these products are identified and explained.</p> <p>1.4. Regulatory requirements associated with the production of these products are identified and explained.</p>
<p>2. Monitor the preparation of processing <i>equipment</i> and areas</p>	<p>2.1. Procedures for pre-operational equipment checks conducted are identified in accordance with workplace policies and procedures, and manufacturer's instructions.</p> <p>2.2. Pre-operational checks and procedures carried out in accordance with workplace and regulatory requirements are monitored.</p>
<p>3. Monitor the production of smallgoods and further processed meat products</p>	<p>3.1. Ingredients are identified by type and quality according to <i>product specifications</i> and their function in the process is explained.</p> <p>3.2. Types of meat, by-product, stock, additive, binder and spices selected are identified according to the formulation specifications and regulatory requirements.</p> <p>3.3. Handling requirements for ingredients to prevent contamination and to ensure product quality and safety are demonstrated.</p> <p>3.4. Relevant processing equipment is identified and operating procedures are explained according to manufacturer and work specifications.</p> <p>3.5. Relevant temperature, consistency, appearance and texture requirements are described and monitored in accordance with product specifications and regulatory requirements.</p> <p>3.6. Relevant processing area hygiene and sanitation requirements are monitored as specified in workplace procedures and regulatory requirements.</p> <p>3.7. Procedures for rejection, reprocessing and/or recall for products which do not meet specifications or hygiene and sanitation requirements are identified and assessed against regulatory requirements.</p>

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- monitor production of processed meats and smallgoods to ensure compliance with workplace and regulatory requirements
- apply relevant *communication* and *mathematical skills*
- work effectively as an individual and as a team member
- identify and apply relevant Occupational Health and Safety (*OH&S*), *workplace* and regulatory requirements
- propose and implement solutions to a range of production problems
- 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:

- hazards to the safe and hygienic manufacture of smallgoods
- *options for chilling product*
- process involved in manufacturing smallgoods
- procedures required to ensure the product is fit for human consumption and meets regulatory and quality requirements
- critical limits in the manufacture of smallgoods
- recall procedures, including notification of appropriate authorities

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 over time and under typical operating and production conditions for the enterprise.</p>
<p>Context of and specific resources for assessment</p>	<p>Competency must be demonstrated while monitoring a commercial smallgoods or processed meats operation. Resources may include:</p> <ul style="list-style-type: none"> • smoking equipment, machinery or production facility • product specifications and ingredients • equipment meeting safety requirements
<p>Method of assessment</p>	<p>Recommended methods of assessment include:</p> <ul style="list-style-type: none"> • assignments • quiz of underpinning knowledge • simulation • workplace demonstration • workplace project • workplace referee or third-party report of performance over time. <p>Assessment practices should take into account any</p>

EVIDENCE GUIDE	
	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	
<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>	
<i>Product</i> may include:	<ul style="list-style-type: none"> • comminuted product • cooked and uncooked product • dried product • pickled or brined product • smoked product.
<i>Hygiene and sanitation</i> requirements may include:	<ul style="list-style-type: none"> • relevant government regulations • workplace requirements.
<i>Regulatory requirements</i> may include:	<ul style="list-style-type: none"> • Export Control Act • relevant Australian Standards • relevant regulations • requirements in AS 4696:2007 Australian Standard for the Hygienic Production and Transportation of Meat and Meat Products for Human Consumption • federal, state and territory regulations regarding meat processing.
<i>Equipment</i> may include:	<ul style="list-style-type: none"> • atomising generators • cookers • friction generators • liquid smoke jet • moulds • probe thermometers • sawdust or woodchip burning generators • smoke generators

RANGE STATEMENT	
	<ul style="list-style-type: none">• smokers• sock• wet bulb reservoir.

RANGE STATEMENT	
<i>Product specifications</i> may:	<ul style="list-style-type: none"> • vary according to customer and workplace requirements.
<i>Communication</i> may include:	<ul style="list-style-type: none"> • communication with people from a range of cultural, social and ethnic backgrounds • interpreting customer requirements • listening and understanding • speaking clearly and directly • using negotiation, persuasion and assertiveness skills where applicable • reading and interpreting workplace documentation • sharing information • writing to audience needs.
<i>Mathematical skills</i> may include:	<ul style="list-style-type: none"> • collection • estimation • calculation and interpretation of deviations within cycle • internal temperature • humidity • ambient temperature • weights.
<i>OH&S</i> requirements may include:	<ul style="list-style-type: none"> • enterprise OH&S policies, procedures and programs • 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.

RANGE STATEMENT	
<i>Workplace</i> requirements 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>Options for chilling product</i> may include:	<ul style="list-style-type: none"> • chill cabinets • immersing in ambient running water • placing in coolrooms • showering with ambient water • use of intensive coolers • washing in water or brine.

Unit Sector(s)

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

Co-requisite units

Co-requisite units	

Competency field

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