MTMPSR408A Specify beef product using AUS-MEAT language

Release: 1

MTMPSR408A Specify beef product using AUS-MEAT language

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to use AUS-MEAT language in defining beef specifications. Satisfactory completion of assessment conducted by AUS-MEAT is required before an individual can gain AUS-MEAT Accreditation for Beef Boning Room Standards Officers. People who have satisfactorily completed AUS-MEAT Accreditation for Beef Boning Room Standards Officers will have satisfied the requirements for this unit of competency.

Application of the Unit

Application of the unit	This unit prepares workers to work with beef cuts, specifications and cutting lines.
	Participants will be directly involved in demonstration and explanation of:
	• achieving maximum yields and returns
	• basic anatomy
	• cutting lines
	• detecting and recording defects
	• product description
	• specifications and verification.

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
1. Identify anatomical features of a beef carcase	1.1. Directions on a carcase are described using the anatomical direction format.
	1.2. Bones relevant to meat *specifications* in a beef skeleton are located and identified.
	1.3. Major *muscles* relevant to meat specifications are identified.
	1.4. Major glands and cartilage relevant to meat specifications are identified.
2. Identify and name meat products using the standard product description	2.1. Nature and format of product specifications are identified.
	2.2. Standardised cut descriptions are used and correctly spelt to name meat products.
	2.3. Major muscles that make up each meat cut are identified.
	2.4. Correct cutting lines for each product are identified using the correct anatomical features to describe the cutting lines.
	2.5. What must be altered from any given meat product for it to comply with the company product specification is identified.
3. Check *beef product* complies with written specifications	3.1. Beef product compliance with written specifications is checked and principles of Quality Assurance (QA) are described.
	3.2. Sections of the workplace QA system related to ensuring beef product compliance are described to AUS-MEAT product description requirements.
	3.3. Non-conforming product is defined and described in relation to workplace requirements.
	3.4. Critical Control Points (CCPs) are identified and monitored in accordance with *workplace requirements*.
4. Assess product compliance	4.1. Product compliance with written specifications is assessed in accordance with workplace and AUS-MEAT product description requirements.
	4.2. Product description given in written specifications is identified and explained.
	4.3. Corrective action is taken in the event of non-conformance to beef product specifications.
5. *Measure and check* product compliance	5.1. Cutting lines and muscle content is checked in accordance with written specifications.

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ELEMENT	PERFORMANCE CRITERIA
against written specifications	5.2. Non-conforming product that can be made to comply with the specification is identified.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE
This section describes the skills and knowledge required for this unit.
Required skills
Ability to: • apply relevant ***communication*** and ***problem-solving skills*** • work effectively as an individual and as a team member • identify and apply relevant ***Occupational Health and Safety OH&S requirements*** • identify and apply relevant workplace and ***regulatory requirements*** • identify and explain AUS-MEAT language specifications on beef product label • identify non-conforming product in accordance with specifications • take action to improve own work practice as a result of self-evaluation, feedback from others, or in response to changed work practices or technology
Required knowledge
Knowledge of: • corrective action procedures for non-conforming product • product specification points

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 over time and under normal enterprise or production conditions.
Context of and specific resources for assessment	Assessment must occur in the workplace under normal enterprise or production conditions.
Method of assessment	Recommended methods of assessment include:
	• completion of standard AUS-MEAT assessment • workplace demonstration • quiz of underpinning knowledge • workplace referee 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.	
Specifications may include:	- approval system - AUS-MEAT - communication - measurement - technical accuracy.
Muscles may include cuts from:	- forequarter (major) - hindquarter (major).
Beef product may include:	- muscle content - points of specification - product compliance - product name.
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.
Measurement and checking may include:	- data collection - frequency - interpreting data - monitoring sheets - non-conforming products - sample size

RANGE STATEMENT	
	• taking measurements.
Communication skills may include:	• applying numeracy skills to workplace requirements • interpreting the needs of internal or external customers • listening and understanding • reading and interpreting workplace documentation • sharing information • speaking clearly and directly • writing to audience needs.
Problem-solving skills may involve:	• applying a range of strategies in problem-solving • developing practical and creative solutions to workplace problems • solving problems individually or in teams • testing assumptions and taking context into account • using numeracy skills to solve problems.

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.

Regulatory requirements may	• Export Control Act • hygiene and sanitation requirements

RANGE STATEMENT	
include:	• 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.

Unit Sector(s)

Unit sector	

Co-requisite units

Co-requisite units		

Competency field

Competency field	

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