



Australian Government

Department of Education, Employment and Workplace Relations

MTMPSR410A Specify pork product using AUS-MEAT language

Release: 1

MTMPSR410A Specify pork 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 pork specifications. Satisfactory completion of assessment conducted by AUS-MEAT is required before an individual can gain AUS-MEAT accreditation for Pork Boning Room Standards Officers. People who have satisfactorily completed AUS-MEAT Accreditation for Pork Boning Room Standards Officers will have satisfied the requirements for this Unit of Competency.
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Application of the Unit

Application of the unit	<p>This unit prepares the workers to work with pigmeat cuts, specifications and cutting lines. Participants will be directly involved in demonstration and explanation of:</p> <ul style="list-style-type: none">• achieving maximum yields and returns• basic anatomy• cutting lines• detecting and recording defects• product description• specifications and verification.
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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. Identify anatomical features of a pork carcass	1.1. Directions on a carcass are described using the anatomical direction format. 1.2. Bones relevant to meat <i>specifications</i> in a pork skeleton are located and identified. 1.3. Major <i>muscles</i> 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 <i>pork product</i> complies with written specifications	3.1. Pork 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 pork product compliance are described to AUS-MEAT product description. 3.3. Non-conforming product is defined and described in relation to <i>workplace requirements</i> . 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 requirements and AUS-MEAT product description. 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 pork product specifications.
5. <i>Measure and check</i> product compliance	5.1. Cutting lines and muscle content is checked in accordance with written specifications.

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 pork 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	
<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 normal enterprise or production conditions.</p>
<p>Context of and specific resources for assessment</p>	<p>Assessment must occur in the workplace under normal enterprise or production conditions.</p>
<p>Method of assessment</p>	<p>Recommended methods of assessment include:</p> <ul style="list-style-type: none"> • completion of standard AUS-MEAT assessment • workplace demonstration • quiz of underpinning knowledge • workplace referee 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>

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).

Pork 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	
	<ul style="list-style-type: none"> taking measurements.
<i>Communication</i> skills may include:	<ul style="list-style-type: none"> applying numeracy skills to workplace requirements interpreting the needs of internal or external customers listening and understanding reading and interpreting workplace-related documentation sharing information speaking clearly and directly writing to audience needs.
<i>Problem-solving skills</i> may involve:	<ul style="list-style-type: none"> 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.
<i>OH&S requirements</i> 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.
<i>Regulatory requirements</i> may	<ul style="list-style-type: none"> Export Control Act hygiene and sanitation requirements

RANGE STATEMENT	
include:	<ul style="list-style-type: none"> • 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	
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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