



Australian Government

Department of Education, Employment and Workplace Relations

MTMR102C Trim meat for further processing

Release: 1

MTMR102C Trim meat for further processing

Modification History

Not applicable.

Unit Descriptor

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| Unit descriptor | This unit covers the skills and knowledge required to use a knife for trimming lesser-valued cuts of meat. The trim is usually performed prior to further processing such as mincing and sausage making. |
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Application of the Unit

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| Application of the unit | This unit is applicable to workers in boning rooms, smallgoods manufacturing and meat retail operations. |
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Licensing/Regulatory Information

Not Applicable

Pre-Requisites

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| Prerequisite units | | |
| | MTMPSR203A | Sharpen knives |
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Employability Skills Information

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| Employability skills | This unit contains employability skills. |
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Elements and Performance Criteria Pre-Content

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| 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. Trim meat to workplace specifications | 1.1. Meat is trimmed to <i>workplace specifications</i> . 1.2. Meat is trimmed to <i>Occupational Health and Safety (OH&S), hygiene and sanitation, and workplace requirements</i> . |
| 2. Handle product hygienically | 2.1. Product is handled to meet hygiene requirements. |
| 3. Handle knife effectively | 3.1. <i>Knife</i> is handled safely, hygienically and effectively. |

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- trim a variety of lesser-valued cuts of meat to specification according to workplace requirements
- demonstrate effective use of a knife to workplace, OH&S, and hygiene requirements
- work individually and with other team members
- give examples of workplace specifications for trimming meat
- apply relevant *regulatory* and workplace requirements
- seek further advice from supervisor when uncertain about work instructions
- use relevant *communication skills*

Required knowledge

Knowledge of:

- hygiene requirements for use of a knife
- OH&S requirements for use of a knife
- steps in checking and preparing a knife
- workplace requirements for use of a knife
- relevant regulatory and workplace requirements
- hygiene requirements for the handling of meat products

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 typical operating and production conditions for the enterprise.

Context of, and specific resources for assessment

Assessment must occur in the workplace under normal operating conditions or in a simulated environment.

Method of assessment

Recommended methods of assessment include:

- quiz of underpinning knowledge
- verified work log or diary
- 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.

Workplace specifications may include:

- dicing for further processing
- removing connective tissue prior to further processing
- trimming excess fat
- trimming excess meat from bones.

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.

| RANGE STATEMENT | |
|---|---|
| Hygiene and sanitation requirements may include: | <ul style="list-style-type: none"> • relevant government regulations • workplace requirements. |
| Workplace requirements may include: | <ul style="list-style-type: none"> • enterprise-specific procedures • OH&S requirements • Quality Assurance (QA) requirements • Standard Operating Procedures (SOPs) • the ability to perform the task to production requirements • work instructions. |
| Knives include: | <ul style="list-style-type: none"> • boning knives • skinning knives • steak knives. |
| Regulatory requirements may include: | <ul style="list-style-type: none"> • Export Control Act • Federal, state and territory regulations regarding meat processing • hygiene and sanitation requirements • relevant Australian Standards • relevant regulations. |
| Communication skills may include: | <ul style="list-style-type: none"> • applying numeracy skills to workplace requirements • listening and understanding • reading and interpreting workplace related documentation • sharing information • speaking clearly and directly • working with diverse individuals and groups. |

Unit Sector(s)

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| Unit sector | |
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Co-requisite units

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| Co-requisite units | |
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| Co-requisite units | | |
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Competency field

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| Competency field | |
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