



Australian Government

Department of Education, Employment and Workplace Relations

MTMR103C Store meat product

Release: 1

MTMR103C Store meat product

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to store meat products.
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Application of the Unit

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

Not Applicable

Pre-Requisites

Prerequisite units	Nil	

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. Store meat product	<p>1.1. Meat product is stored at the recommended temperature of less than 5°C.</p> <p>1.2. Meat product is handled according to hygiene requirements.</p> <p>1.3. Meat product is stored according to <i>workplace, regulatory, and hygiene and sanitation requirements</i>.</p>
2. Rotate stock	<p>2.1. Meat product is rotated according to regulatory, hygiene and workplace requirements.</p> <p>2.2. Meat product is handled according to <i>Occupational Health and Safety (OH&S) requirements</i>.</p> <p>2.3. Shelf life of meat product is considered.</p>
3. Maintain clean holding room	<p>3.1. Holding rooms are cleaned according to regulatory, hygiene and workplace 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:

- demonstrate storage techniques which minimise risk of cross-contamination from drips from upper shelves to products on lower shelves, bottoms of cartons, or tubs stacked on top of other cartons, tubs or other products
- monitor refrigerated temperature on a regular basis
- recognise and interpret codes, date tags and labels
- identify and report unacceptable temperatures either verbally or in writing, according to workplace requirements
- work individually and with other team members
- seek advice from appropriate sources when working with new products
- use correct manual handling techniques for transferring product to storage facilities
- use relevant *communication skills*

Required knowledge

REQUIRED SKILLS AND KNOWLEDGE

Knowledge of:

- storage techniques which minimise risk of cross-contamination from drips from upper shelves to products on lower shelves, bottoms of cartons, or tubs stacked on top of other cartons, tubs or other products
- appropriate *storage facilities* for individual products
- recommended refrigerated temperature for each product stored
- regulatory requirements related to storing meat products
- species and various meat products for storage

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 conditions for the enterprise.

Context of, and specific resources for assessment

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

Method of assessment

Recommended methods of assessment include:

- verified work log or diary
- workplace project
- 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

EVIDENCE GUIDE	
	higher than those of the work role.
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>Workplace</i> requirements may include:</p>	<ul style="list-style-type: none"> • cleanliness of holding rooms • enterprise-specific procedures • measuring equipment such as thermometers, and other measuring equipment which may be digital or analogue • OH&S requirements • Quality Assurance (QA) requirements • rotation of stock • Standard Operating Procedures (SOPs) • storage times and temperatures • the ability to perform the task to production requirements • work instructions.
<p><i>Regulatory</i> requirements may include:</p>	<ul style="list-style-type: none"> • Export Control Act • Federal, state and territory regulations regarding meat processing and food handling • relevant Australian Standards • relevant regulations.
<p><i>Hygiene and sanitation requirements</i> may include:</p>	<ul style="list-style-type: none"> • relevant government regulations • workplace requirements.
<p><i>OH&S requirements</i> may include:</p>	<ul style="list-style-type: none"> • enterprise OH&S policies, procedures and programs • OH&S legal requirements

RANGE STATEMENT	
	<ul style="list-style-type: none"> • 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>Communication skills</i> 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.
<i>Storage facilities</i> may include:	<ul style="list-style-type: none"> • chiller • freezer.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units	
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Co-requisite units		

Competency field

Competency field	
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