



Australian Government

Department of Education, Employment and Workplace Relations

MTMR301C Prepare specialised cuts

Release: 1

MTMR301C Prepare specialised cuts

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to select and prepare specialised meat cuts (e.g. 'trim lamb' or 'new-fashioned pork' cuts).
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Application of the Unit

Application of the unit	This unit is applicable to boning rooms, food services and meat retailing operations.
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Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Prerequisite units		
	MTMPSR203A	Sharpen knives

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. Determine customer needs	<p>1.1. Customer's needs are clarified through questioning and active listening to ensure <i>specialised cuts</i> are cut and trimmed correctly.</p> <p>1.2. Other sources of information are utilised when necessary to ensure specialised cuts meet the needs of customers.</p>
2. Select meat for specialised cuts	<p>2.1. Meat is selected in accordance with quality requirements of specialised cuts.</p> <p>2.2. Meat is selected from a minimum of two <i>species</i>.</p> <p>2.3. Meat is selected from bone-in primals</p>
3. Prepare specialised meat cuts	<p>3.1. Meat is cut according to customer and workplace requirements.</p> <p>3.2. Cuts are presented to <i>customer requirements</i>.</p>
4. Handle knife effectively	<p>4.1. Knife is handled safely, hygienically and effectively.</p>
5. Cost and price specialised cuts	<p>5.1. Specialised cuts are costed to include yield and labour costs.</p> <p>5.2. Specialised cuts are priced to meet <i>workplace requirements</i>.</p>

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- establish customer requirements by questioning, active listening and clarifying of customer comments where applicable
- seek advice from appropriate sources when developing new cuts
- select and weigh meats for a range of specialised cuts
- prepare specialised meat cuts to *Occupational Health and Safety (OH&S)* and hygiene requirements
- identify sub-standard products and rectify as appropriate
- apply *communication skills* relevant to the task

REQUIRED SKILLS AND KNOWLEDGE

- apply *mathematical skills* relevant to the task
- work individually and in a team
- *explain* food safety, Quality Assurance (QA) and product quality requirements for specialised cuts
- apply relevant OH&S and *regulatory requirements*

Required knowledge

- what specialised cuts are
- food safety, QA and product quality requirements for specialised cuts
- requirements for a range of specialised cuts according to workplace and customer requirements
- types of specialised cuts to meet customer requirements
- relevant OH&S and regulatory requirements
- why meat retailers sell specialised cuts
- why customers request specialised cuts
- costing and pricing calculations

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.

Candidates must be able to prepare specialised cuts from a minimum of two species.

Where the candidate does not prepare specialised cuts in their usual place of work they must complete the requirements of the unit in an alternative work placement or in a simulated environment.

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:

- verified work log or diary
- workplace project
- workplace referee or third-party report of performance over time.

EVIDENCE GUIDE	
	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.
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>Specialised cuts</i> may include:	<p>Specialised cuts may include:</p> <ul style="list-style-type: none"> • beef cuts for specialised cooking requirements (e.g. beef schnitzel, club steak, New York steak) • non-standard beef cuts listed in the AUS-MEAT Domestic Retail Beef Register • pork cuts (e.g. Heart Foundation approved, moisture infused cuts, new fashion cuts) • trim lamb and other non-standard lamb cuts • cuts not included in the enterprise's usual range of products • specific cuts requested by customers.
<i>Species</i> include:	<ul style="list-style-type: none"> • beef • lamb • pork • veal • any other species.

RANGE STATEMENT	
<i>Customer requirements</i> may include:	<ul style="list-style-type: none"> • depth of fat • level of trim • thickness or size.
<i>Workplace requirements</i> may include:	<ul style="list-style-type: none"> • enterprise-specific procedures and ethical standards • standard operating procedures (SOPs) • work instructions.
<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>Communication skills</i> may include:	<ul style="list-style-type: none"> • interacting with people from a range of cultural, social and ethnic backgrounds and with colleagues, superiors, customers, clients and external parties • speaking clearly and directly • the use of communications technology • own work and the wider work area • reading and interpreting workplace documentation.
<i>Mathematical skills</i> may include:	<ul style="list-style-type: none"> • estimation and calculation • use of calculators and computer software packages • the use of familiar and unfamiliar complex formulas

RANGE STATEMENT	
	<ul style="list-style-type: none"> • product formulations and specifications • interpreting and drawing conclusions from a range of simple and complex mathematical tables, charts, bar graphs and pie charts, • monitoring, adjusting and calibrating of formulas, specifications, outputs and equipment • synthesising and analysing mathematical information from more than one source.
<i>Explanations</i> may:	<ul style="list-style-type: none"> • be presented orally, in writing using standard formats or using a range of communications technology and media • include information from several sources • present information in diagrammatic, tabular, graphic or pictorial formats • require summaries of information for presentation to work colleagues • use workplace, mathematical and technical language.
<i>Regulatory requirements</i> may include:	<ul style="list-style-type: none"> • Export Control Act • federal, state and territory regulations regarding meat processing and food handling • hygiene and sanitation requirements • relevant Australian Standards.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units	

Competency field

Competency field	
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