



Australian Government

Department of Education, Employment and Workplace Relations

MTMR306C Provide advice on nutritional role of meat

Release: 1

MTMR306C Provide advice on nutritional role of meat

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required for the provision of information regarding the role of meat in the diet to ensure the customer is able to make informed decisions regarding purchases.
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Application of the Unit

Application of the unit	This unit is applicable to meat retailing enterprises.
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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. Advise on general nutritive composition of meat	<p>1.1. Information is provided regarding approximate percentages of protein, fat, iron, thiamine, niacin, riboflavin and other vitamins and minerals found in meat according to the Standard Set of Food Tables.</p> <p>1.2. Information is provided on functions of six main <i>nutrients</i> required in the diet according to the Standard Set of Food Tables and Dietary Guidelines.</p>
2. Advise on methods of reducing fats from a diet which includes meat	<p>2.1. Information is provided regarding cooking methods which reduce fat.</p> <p>2.2. Information is provided on <i>meat cuts</i> which are recommended for a low-fat diet.</p>

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- acknowledge customer's presence
- greet customer
- establish customer needs by enquiring, listening and summarising
- apply *communication* skills appropriate to the task
- demonstrate suitable behaviour by attending to customer needs promptly and courteously, displaying tact, satisfying customer needs ethically, and maintaining professional standards of dress and personal hygiene
- *explain* cooking times and temperatures for roasting and microwaving meat to achieve rare, medium and well-done
- provide advice on the nutritional role of meat as appropriate
- follow up customer enquiries
- assist other staff to provide advice to customers when able
- demonstrate awareness of cultural and ethnic differences and respond appropriately
- apply relevant *Occupational Health and Safety (OH&S)*, *regulatory* and *workplace requirements*
- maintain currency of reference materials and information to give to customers
- refer customers to more experienced or knowledgeable staff member, when

REQUIRED SKILLS AND KNOWLEDGE

required

- relay information to customer

Required knowledge

Knowledge of:

- cooking times and temperatures for roasting and microwaving meat to achieve rare, medium and well-done
- dry cooking techniques
- major nutrients required for a healthy diet
- meat cuts which are suitable for microwave cooking techniques
- workplace customer service standards, complaints policy and procedures
- sources of information on new cooking techniques
- major nutrients found in meat
- meat cuts recommended by the National Heart Foundation

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.

Where the candidate is unable to interact with customers in their usual work environment, they must undertake alternative work placement or simulation to meet the requirements of the unit.

Context of, and specific resources for assessment

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

Method of assessment

Recommended methods of assessment include:

- simulation
- 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

EVIDENCE GUIDE	
	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>Nutrients</i> include:	<ul style="list-style-type: none"> • carbohydrates • fats • fibre • minerals • proteins • vitamins • water.
<i>Meat cuts</i> recommended for low-fat diets include:	<ul style="list-style-type: none"> • beef (e.g. cuts trimmed of subcutaneous fat) • lamb (e.g. backstrap, tenderloin, and lean cuts trimmed of subcutaneous fat) • pork (e.g. cuts from the Heart Foundation Approved range).
<i>Communication skills</i> may include:	<ul style="list-style-type: none"> • interacting with people from a range of cultural, social and ethnic backgrounds 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 of workplace documentation.

RANGE STATEMENT	
<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>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 • head-wear • uniforms • work, safety or waterproof footwear • requirements set out in standards and codes of practice.
<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.
<i>Workplace requirements</i> may include:	<ul style="list-style-type: none"> • enterprise-specific procedures and ethical standards • Standard Operating Procedures (SOPs) • work instructions.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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