



Australian Government

Department of Education, Employment and Workplace Relations

MTMR316B Utilise the Meat Standards Australia system for beef to meet customer requirements

Release: 1

MTMR316B Utilise the Meat Standards Australia system for beef to meet customer requirements

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	<p>This unit covers the skills and knowledge required to utilise the Meats Standards Australia (MSA) system in order to improve demand for beef products and achieve an associated shift in price and volume.</p> <p>Participants in the MSA program must be licensed to use the Trade Mark and Certified products.</p>
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Application of the Unit

Application of the unit	<p>This unit is suitable for people working in food services, boning rooms or meat retailing enterprises.</p>
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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. Implement the <i>MSA system</i>	1.1. MSA grading system is described. 1.2. Factors that affect eating quality are identified. 1.3. Product is cut correctly for each approved cooking method. 1.4. Product categories in line with AUS-MEAT and <i>MSA requirements</i> are identified.
2. Describe the <i>licensing requirements</i> for an MSA end user	2.1. MSA Standards Manual for Trade Mark Usage is used appropriately. 2.2. Carton end panels and butcher body labels are interpreted accurately. 2.3. MSA customer complaint system is described.
3. Explore increased value through the seaming out of primals	3.1. Beef primals and sub-primal cuts are identified. 3.2. Beef primals are value-added by seaming into individual muscles. 3.3. Product is prepared according to MSA approved eating quality and cooking methods.
4. Investigate potential profits through seaming of primals into sub-primals	4.1. Variation in yield differences between preparing product traditionally versus value-adding through seaming is investigated. 4.2. Gross profit of preparing product traditionally versus value-adding through seaming is investigated. 4.3. Differences in portion sizes between traditionally prepared product and value-added product are demonstrated.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE
This section describes the skills and knowledge required for this unit.
Required skills
Ability to: <ul style="list-style-type: none"> • seam the following primals into muscles: <ul style="list-style-type: none"> • blade • knuckle • rump • investigate gross profit percentages of selling primal cuts seamed versus

REQUIRED SKILLS AND KNOWLEDGE

traditionally sliced

- work effectively as an individual and as part of a team
- demonstrate active listening in relation to customer complaints
- complete an MSA customer complaint form and provide all necessary information
- apply relevant *Occupational Health and Safety (OH&S), regulatory and workplace requirements*
- use relevant *communication skills*

Required knowledge

Knowledge of:

- differences between the MSA grading system and other international grading systems
- key elements of the MSA program
- relationship between pricing and eating quality
- taste test panel system on which the MSA is based
- relevant OH&S, regulatory and workplace requirements
- primals that have variable eating quality
- sources of information on the MSA program
- failure rate of beef
- MSA approved cooking methods and describe their preparation requirements
- value-added options using muscle seaming
- variables that impact on eating quality

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 typical operating conditions for the enterprise.</p>
<p>Context of, and specific resources for assessment</p>	<p>Assessment must occur in the workplace under normal operating conditions or in a simulated environment.</p>
<p>Method of assessment</p>	<p>Recommended methods of assessment include:</p> <ul style="list-style-type: none"> • quiz of underpinning knowledge • simulation • workplace demonstration • workplace referee or third-party 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>
<p>Guidance information for</p>	<p>A current list of resources for this unit of competency is</p>

EVIDENCE GUIDE

assessment

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.

MSA system may include:

- carcasses that have been graded in accordance with the MSA Standards Manual for Processors
- approved primals or portions from MSA carcasses that were graded in accordance with the MSA Standards Manual for MSA Processors.

MSA requirements include:

- MSA Standards Manual for Saleyard Consignment
- MSA Standards Manual for Processors
- MSA Standards Manual for Trade Mark Usage.

Licensing requirements include:

- that the enterprise must be MSA licensed and the system must be maintained at all times if claims are being made against the MSA trade mark.

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

RANGE STATEMENT	
	<ul style="list-style-type: none">• 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	
Regulatory requirements may include:	<ul style="list-style-type: none"> • Export Control Act • hygiene and sanitation requirements • relevant Australian Standards • state and territory regulations regarding meat processing.
Workplace requirements may include:	<ul style="list-style-type: none"> • enterprise-specific requirements • OH&S requirements • Quality Assurance (QA) requirements • Standard Operating Procedures (SOPs) • the ability to perform the task to production requirements • work instructions.
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)

Unit sector	
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Co-requisite units

Co-requisite units	

Competency field

Competency field	
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