



**Australian Government**

**Department of Education, Employment and Workplace Relations**

# **MTMS210B Select, identify and prepare casings**

**Release: 1**

## MTMS210B Select, identify and prepare casings

### Modification History

Not applicable.

### Unit Descriptor

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|------------------------|---|
| <b>Unit descriptor</b> | This unit covers the skills and knowledge required to select/ identify and prepare casings. |
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### Application of the Unit

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| <b>Application of the unit</b> | This unit is suitable for operators working in smallgoods manufacturing establishments or value-adding, wholesaling and food services establishments. |
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### Licensing/Regulatory Information

Not Applicable

### Pre-Requisites

|                           |     |  |
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| <b>Prerequisite units</b> | Nil |  |
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## Employability Skills Information

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| <b>Employability skills</b> | 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. Select casings  | <p>1.1. Casings are identified according to <b><i>casing specifications</i></b>.</p> <p>1.2. Casings are selected to suit product requirements.</p> <p>1.3. Casings are checked for <b><i>faults</i></b> according to <b><i>workplace requirements</i></b>.</p>  |
| 2. Prepare casings | <p>2.1. Casings are calibrated according to <b><i>product specifications</i></b> and workplace requirements.</p> <p>2.2. Casings are prepared as required according to workplace requirements.</p> <p>2.3. Casings are flushed thoroughly with clean water in accordance with workplace requirements.</p> <p>2.4. Casings are spooled or pulled into filling tube or nozzle in preparation for further processing.</p> <p>2.5. Correct quantity of casings is prepared in accordance with production specifications.</p> <p>2.6. Casings are prepared according to Occupational Health and Safety (<b><i>OH&amp;S</i></b>), and <b><i>hygiene and sanitation requirements</i></b>.</p> <p>2.7. Casings are stored according to manufacturer specifications and hygiene 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:

- identify casing size requirements according to product specifications
- identify casing size requirements for specific products in regard to length, weight and diameter
- prepare casings to product specifications and workplace procedures
- identify, remove and report defective product according to workplace procedures
- apply relevant ***communication*** and ***mathematics skills***
- work effectively as an individual and as a member of a team
- work to production speed

**REQUIRED SKILLS AND KNOWLEDGE**

- apply relevant *regulatory requirements*
- take corrective action to improve own work performance as a result of self-evaluation, feedback from others, or in response to changed work practice or technology

**Required knowledge**

Knowledge of:

- storage requirements of soaked casings carried over from production
- storage requirements of both natural and synthetic casings
- filling yield of various sizes and types of casings
- purpose of each phase of casing preparation
- possible faults in skins and their effect on the product
- relevant regulatory requirements

## 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 under normal production conditions.

Resources may include:

- filling equipment
- manufacturer's instructions
- product specifications
- workplace environment
- workplace procedures.

#### Method of assessment

Recommended methods of assessment include:

- demonstration of casing preparation
- quiz of underpinning knowledge
- workplace referee report over time.

| <b>EVIDENCE GUIDE</b>                      |   |
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|  | 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. |
| <b>Guidance information for assessment</b> | A current list of resources for this Unit of Competency is available from MINTRAC <a href="http://www.mintrac.com.au">www.mintrac.com.au</a> or telephone 1800 817 462.   |

## Range Statement

| <b>RANGE STATEMENT</b>  |  |
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| 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. |  |
| <b><i>Casing specifications</i></b> may include:  | <ul style="list-style-type: none"> <li>• natural</li> <li>• synthetic.</li> </ul>  |
| Possible casing <b><i>faults</i></b> may include:   | <ul style="list-style-type: none"> <li>• breakage</li> <li>• contamination</li> <li>• fluctuations in diameter</li> <li>• incorrect label information</li> <li>• poor cleanliness</li> <li>• poor colour</li> <li>• tearing</li> <li>• thick ends</li> <li>• weakness</li> <li>• webbing</li> <li>• whiskers</li> <li>• worm holes</li> <li>• wrong diameter.</li> </ul> |
| <b><i>Workplace requirements</i></b> may  | <ul style="list-style-type: none"> <li>• enterprise-specific requirements</li> </ul>   |

| <b>RANGE STATEMENT</b>                                  |   |
|---|---|
| include:  | <ul style="list-style-type: none"> <li>• OH&amp;S requirements</li> <li>• Quality Assurance (QA) requirements</li> <li>• Standard Operating Procedures (SOPs)</li> <li>• the ability to perform the task to production requirements</li> <li>• work instructions.</li> </ul>  |
| <i>Product specifications</i> may include:              | <ul style="list-style-type: none"> <li>• colour</li> <li>• consistency or firmness</li> <li>• shape</li> <li>• size</li> <li>• thickness</li> <li>• weight.</li> </ul>  |
| <i>OH&amp;S</i> requirements may include:               | <ul style="list-style-type: none"> <li>• enterprise OH&amp;S policies, procedures and programs</li> <li>• OH&amp;S legal requirements</li> <li>• Personal Protective Equipment (PPE) which may include: <ul style="list-style-type: none"> <li>• coats and aprons</li> <li>• ear plugs or muffs</li> <li>• eye and facial protection</li> <li>• head-wear</li> <li>• lifting assistance</li> <li>• protective boot covers</li> <li>• protective hand and arm covering</li> <li>• protective head and hair covering</li> <li>• uniforms</li> <li>• waterproof clothing</li> <li>• work, safety or waterproof footwear</li> </ul> </li> <li>• requirements set out in standards and codes of practice.</li> </ul> |
| <i>Hygiene and sanitation requirements</i> may include: | <ul style="list-style-type: none"> <li>• relevant government regulations</li> <li>• workplace requirements.</li> </ul>  |
| <i>Communication</i> skills may include:                | <ul style="list-style-type: none"> <li>• asking questions</li> <li>• communicating with diverse individuals and groups</li> <li>• listening and understanding</li> <li>• reading and interpreting workplace-related documentation</li> <li>• speaking clearly and directly.</li> </ul>  |



| <b>RANGE STATEMENT</b>                      |   |
|---|---|
| <i>Mathematical skills</i> may include:     | <ul style="list-style-type: none"> <li>• accurate recording of volume, weight and quantity in standard formats and proformas</li> <li>• interpreting and drawing conclusions from routine charts, bar graphs, pie charts, etc</li> <li>• routine estimations and calculations using a range of specified formulas and procedures</li> <li>• routine estimation and calculation involving percentages, comparisons, variations.</li> </ul> |
| <i>Regulatory requirements</i> may include: | <ul style="list-style-type: none"> <li>• Export Control Act</li> <li>• federal, state and territory regulations regarding meat processing</li> <li>• hygiene and sanitation requirements</li> <li>• relevant Australian Standards</li> <li>• relevant regulations.</li> </ul>   |

### Unit Sector(s)

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| <b>Unit sector</b> |  |
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### Co-requisite units

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| <b>Co-requisite units</b> |  |  |
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### Competency field

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| <b>Competency field</b> |  |
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