



Australian Government

Department of Education, Employment and Workplace Relations

MTMS301B Cook, steam and cool product

Release: 1

MTMS301B Cook, steam and cool product

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to prepare products with the application of heat treatment in a meat establishment.
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Application of the Unit

Application of the unit	A skilled operator would require this unit to prepare cooked and steamed products including trimmed meats, ready to cut meats, frankfurters and hams.
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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. Place product in cooking or steaming facility	1.1. Individual product is identified and placed correctly in cooking or steaming facility for even cooking or steaming. 1.2. Product is spaced in cooking facility according to product and manufacturer's specifications.
2. Cook or steam product	2.1. Correct cooking or steaming procedure is determined. 2.2. Cooking or steaming cycle is set and maintained according to specifications and workplace requirements . 2.3. Cooking or steaming process is regularly monitored and adjusted as necessary to fulfil product specifications. 2.4. Internal temperature of product is checked on completion of cooking or steaming cycle to ensure correct process has been achieved. 2.5. A variety of products are cooked or steamed to workplace requirements and customer specifications at a speed similar to production requirements. 2.6. Process and results of cooking or steaming are correctly recorded. 2.7. Product is dyed to achieve a uniform colour when required by product specifications.
3. Chill or cool product	3.1. Product is weighed immediately on completion of cooking or steaming cycle. 3.2. Product is chilled immediately or cooled at ambient temperature before chilling according to product specifications. 3.3. Product is identified and stored according to product specifications and workplace requirements.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

REQUIRED SKILLS AND KNOWLEDGE

Ability to:

- cook or steam of a variety of products to product specifications, to workplace, customer, Quality Assurance (QA) and *hygiene and sanitation requirements*
- identify the cause and effects of, and explain the appropriate action for:
 - cycle out of sequence
 - drops during cooking
 - excess cooking or steaming
 - excess humidity
 - insufficient cooking or steaming
 - low humidity
- operate cooking or steaming facility in a safe and hygienic manner
- demonstrate storage procedures
- apply relevant *communication* and *mathematical skills*
- work effectively in a range of situations as an individual and as a member of a team
- apply relevant Occupational Health and Safety (*OH&S*) and *regulatory requirements*
- take action to improve own work performance as a result of self-evaluation, feedback from others, or in response to changed work practices or technology

Required knowledge

Knowledge of:

- correct cooking or steaming procedure for specific products
- procedure followed to measure product internal temperatures correctly
- chilling or cooling requirements for different products
- dye addition procedures for a given range of products
- effect of incorrect chilling on yield
- effects of incorrect spacing or placement of product for cooking or steaming
- recording requirements for the cooking or steaming process
- relevant OH&S and regulatory requirements
- cause and effects of
 - cycle out of sequence
 - drops during cooking
 - excess cooking or steaming
 - excess humidity
 - insufficient cooking or steaming
 - low humidity

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 under conditions similar to the speed of production and within the parameters of the role and responsibilities.

Context of, and specific resources for assessment

Resources may include:

- real work environment
- relevant documentation such as:
 - manufacturer's instructions
 - regulatory requirements
 - workplace policies and procedures
- relevant equipment and materials.

Method of assessment

Recommended methods of assessment include:

- workplace demonstration
- quiz
- observation 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>Product</i> may include:	<ul style="list-style-type: none"> • canned meat products • frankfurters • ham • ready to cut meats.
<i>Cooking</i> includes:	<ul style="list-style-type: none"> • baking • dry cooking • hot water immersion.
<i>Steaming</i> may be via	<ul style="list-style-type: none"> • a steam room o • direct steam injection.
<i>Workplace requirements</i> may include:	<ul style="list-style-type: none"> • enterprise-specific requirements • OH&S requirements • QA requirements • Standard Operating Procedures (SOPs) • the ability to perform the task to production requirements • work instructions.
Product may be <i>chilled or cooled</i> by:	<ul style="list-style-type: none"> • chill cabinets • immersing in ambient running water • placing in cool room • placing in intensive or blast chillers

RANGE STATEMENT	
	<ul style="list-style-type: none"> • showering with ambient water • use of intensive coolers • washing in water/brine.
Hygiene and sanitation requirements may include:	<ul style="list-style-type: none"> • relevant government regulations • workplace requirements.
Communication skills may:	<ul style="list-style-type: none"> • be with people from a range of cultural, social and ethnic backgrounds • involve listening and speaking clearly • involve reading and interpreting workplace-related information • require interpreting the needs of internal or external customers.
Mathematical skills may include:	<ul style="list-style-type: none"> • collection • estimation • calculation and interpretation of product formulation and specifications • monitoring, adjusting and calibrating equipment, stock control and usage.
OH&S requirements 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 • 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.
Regulatory requirements may include:	<ul style="list-style-type: none"> • Export Control Act • hygiene and sanitation requirements • relevant Australian Standards

RANGE STATEMENT

	<ul style="list-style-type: none"> • relevant regulations • federal, state and territory regulations regarding meat processing.
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Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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