



Australian Government

Department of Education, Employment and Workplace Relations

MTMSR201C Prepare and slice meat cuts

Release: 1

MTMSR201C Prepare and slice meat cuts

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to prepare and slice meat into finished meat cuts.
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Application of the Unit

Application of the unit	This unit is suitable for operators in smallgoods, food services and meat retail businesses where product is prepared for sale.
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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. Slice and trim meat in preparation for sale	<p>1.1. <i>Meat cuts</i> are prepared and sliced according to <i>workplace requirements</i> and customer specifications.</p> <p>1.2. Meat cuts are separated into final meat cuts according to Quality Assurance (QA), hygiene and sanitation and Occupational Health and Safety (<i>OH&S</i>) <i>requirements</i>, and customer specifications.</p>
2. Handle knife effectively	2.1. Knife is handled safely, hygienically and effectively.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- demonstrate correct cutting, slicing and trimming techniques
- use safe and effective knife skills
- identify and name examples of finished meat cuts
- apply relevant *regulatory requirements*
- slice and trim meat in preparation for sale according to OH&S, hygiene and workplace requirements and customer specifications
- prepare finished meat cuts from all primals relevant to meat retailing and/or smallgoods manufacturing
- remove defects from products according to workplace and regulatory requirements
- work effectively as an individual and as part of a team
- seek advice from relevant sources when working with new *cutting equipment* or products
- 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
- use *communication skills* appropriate to the task

Required knowledge

REQUIRED SKILLS AND KNOWLEDGE

Knowledge of:

- principles of QA, hygiene and sanitation, and OH&S in relation to cutting meat
- workplace requirements related to slicing meat
- 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 and production conditions for the enterprise.

For meat retailing:

- prepare and slice meat cuts for all primals for three species (including beef and sheep) to workplace and regulatory requirements, similar to the speed of production.

For smallgoods manufacturing:

- prepare and slice meat cuts for all primals for one species to workplace and regulatory requirements, similar to the speed of production.

Context of, and specific resources for assessment

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

EVIDENCE GUIDE	
	<p>Resources may include:</p> <ul style="list-style-type: none"> • knives, knife equipment • product specifications • workplace requirements.
Method of assessment	<p>Recommended method of assessment include:</p> <ul style="list-style-type: none"> • demonstration with an assessor • observation of performance over time for three (meat retail) or one (smallgoods) species • quiz of underpinning knowledge • workplace project. <p>Assessment practices should take into account any relevant language or cultural issues related to Aboriginality and 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>
Guidance information for assessment	<p>A current list of resources for this Unit of Competency is available from MINTRAC www.mintrac.com.au or telephone 1800 817 462.</p>

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>Meat cuts</i> may	<ul style="list-style-type: none"> • differ according to <ul style="list-style-type: none"> • customer specifications • end use • enterprise specifications • species

RANGE STATEMENT	
	<ul style="list-style-type: none"> • include <ul style="list-style-type: none"> • beef - rump, round topside, chick, shin, blade steaks • pork - loin, topside, leg steaks • sheepmeat - leg steaks.
<i>Workplace requirements</i> may include:	<ul style="list-style-type: none"> • enterprise-specific procedures • hygiene and sanitation requirements • OH&S requirements • QA requirements • Standard Operating Procedures (SOPs) • the ability to perform the task to production requirements • 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 • 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>Regulatory requirements</i> may include:	<ul style="list-style-type: none"> • Export Control Act • hygiene and sanitation requirements • relevant Australian Standards • relevant regulations • requirements set out in AS 4696:2007 Australian Standard for Hygienic Production and Transportation of Meat and Meat Products for Human Consumption • state regulations regarding meat processing.

RANGE STATEMENT	
For <i>meat retailing</i> , competency is required for beef and sheep plus one other species from the following:	<ul style="list-style-type: none"> • buffalo • emu • game • goat • pork • poultry • any other species.
For <i>smallgoods manufacturing</i> , competency is required for at least one species from the following:	<ul style="list-style-type: none"> • beef • game • goat • pork • sheep • any other species.
<i>Cutting equipment</i> may include:	<ul style="list-style-type: none"> • commercial knives • hand held knives • mechanical knives.
<i>Communication skills</i> may include:	<ul style="list-style-type: none"> • applying basic numeracy skills to workplace requirements • communicating and working with diverse individuals and groups • listening and understanding • reading and interpreting workplace-related documentation • speaking directly and clearly.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units	

Competency field

Competency field	
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