



Australian Government

Department of Education, Employment and Workplace Relations

MTMSR301C Break carcass into primal cuts

Release: 1

MTMSR301C Break carcass into primal cuts

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to break the carcass into primals and trim according to specifications.
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Application of the Unit

Application of the unit	This unit is used by smallgoods operators and meat tradespersons in the retail industry when required to separate primal cuts for further processing or preparation.
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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. Break carcass into <i>primal cuts</i>	1.1. Carcass is accurately separated into primal cuts according to <i>workplace</i> , Occupational Health and Safety (<i>OH&S</i>), Quality Assurance (QA) and <i>hygiene requirements</i> .
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:

- identify the major anatomical structures of the carcass of each species
- identify primary *cut specifications* for:
 - *meat retailing*: beef and at least two species of small stock
 - *smallgoods manufacturing*: at least one species
- prepare equipment for breaking carcass correctly and safely
- position or fasten carcass securely for separation
- demonstrate the separation of carcass into primal cuts on a range of meat cuts (minimum of three species for meat retailing and one for smallgoods manufacturing), according to workplace, OH&S, and hygiene requirements and customer specifications
- use acceptable cutting lines to produce primary cuts to workplace requirements
- identify contaminated product and take the appropriate corrective action according to workplace requirements
- demonstrate safe manual handling techniques
- sanitise equipment according to workplace requirements
- apply relevant *communication* skills
- work effectively as an individual and as part of a team
- apply relevant 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

REQUIRED SKILLS AND KNOWLEDGE

Knowledge of:

- hygiene, OH&S or workplace requirements when breaking carcases
- quality requirements for breaking carcases
- principles of contamination in regard to primary cuts
- 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.

For meat retail the candidate must be able to::

- break carcass into primal cuts for a minimum of three species (including beef and sheep)
- identify primary cut specifications for beef and at least two species of small stock.

For smallgoods manufacturing the candidate must be able to:

- break carcass into primal cuts for a minimum of one species
- identify primary cut specifications for at least one species.

Context of, and specific resources for assessment

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

EVIDENCE GUIDE	
	<p>environment.</p> <p>Resources may include:</p> <ul style="list-style-type: none"> • appropriate knives and breaking equipment cutting lines; specifications for primals for two species.
Method of assessment	<p>Recommended methods of assessment include:</p> <ul style="list-style-type: none"> • quiz of underpinning knowledge • 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>
Guidance information for assessment	<ul style="list-style-type: none"> • 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>Primal cuts</i> may:	<ul style="list-style-type: none"> • differ according to <ul style="list-style-type: none"> • customer specifications • end use • species • workplace specifications. • include:

RANGE STATEMENT	
	<ul style="list-style-type: none"> • beef - rump, round or knuckle, silverside or outside, topside or inside, loin, shins, chuck, blade or clod, rib set, brisket, flank • deer - legs, rumps, loins, shoulders, forequarters • goat - legs, shortloin, ribloin, chump, forequarters, breasts • kangaroo - legs, tail butt, loins, shoulders • pigs - legs, rumps, loins, foreloins, forequarters, belly/spring • sheep - legs, shortloin, ribloin, chump, forequarters, breast • veal - legs, loins, forequarters, shoulders.
<i>Workplace</i> requirements may include:	<ul style="list-style-type: none"> • enterprise-specific procedures • hygiene and sanitation requirements • OH&S requirements • QA requirements • Standard Operating Procedures • the ability to perform the task to production requirements • work instructions.
<i>OH&S</i> 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.
<i>Hygiene requirements</i> may	<ul style="list-style-type: none"> • clean work wear each shift or day

RANGE STATEMENT	
include:	<ul style="list-style-type: none"> • cleanliness of work area • hand washing • head covering • personal hygiene • sterilisation of equipment.
<i>Cut specifications</i> may be defined by:	<ul style="list-style-type: none"> • customer specifications • industry standards.
For <i>meat retailing</i> , carcasses must include beef, sheep and one of the following species:	<ul style="list-style-type: none"> • crocodile • deer • emu • game meat • goat • kangaroo • pigs • or any other species.
For <i>smallgoods manufacturing</i> , carcasses must include a minimum of one species from:	<ul style="list-style-type: none"> • beef and/or veal • deer • game meat • goat • kangaroo • pork • sheep and/or lamb • any other species.
<i>Communication</i> may involve:	<ul style="list-style-type: none"> • applying mathematical skills to workplace requirements • communicating and working with people from a range of cultural, social and ethnic backgrounds • listening and understanding; speaking clearly and directly • reading and interpreting workplace-related documentation • the use of communications technology.
<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

RANGE STATEMENT	
	for Human Consumption <ul style="list-style-type: none">state and territory regulations regarding meat processing.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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