



**Australian Government**

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

# **MTMSR302C Prepare primal cuts**

**Release: 1**

## MTMSR302C Prepare primal cuts

### Modification History

Not Applicable

### Unit Descriptor

<b>Unit descriptor</b>	This unit covers the skills and knowledge required to bone and trim primals into specific finished meat products (cuts).
------------------------	--

### Application of the Unit

<b>Application of the unit</b>	This unit is for skilled operators in a smallgoods establishment or for a tradesperson in a meat retail enterprise. Primal cuts may be prepared for sale or further processing.
--------------------------------	---

### Licensing/Regulatory Information

Not Applicable

### Pre-Requisites

<b>Prerequisite units</b>		
	MTMPSR203A	Sharpen knives

## Employability Skills Information

<b>Employability skills</b>	This unit contains employability skills.
-----------------------------	--

## 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.
---	--

## Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1. <i>Bone primal cuts</i>	1.1. Primal cuts are boned to <i>workplace</i> , Occupational Health and Safety ( <i>OH&amp;S</i> ), <i>hygiene and sanitation</i> , and Quality Assurance (QA) requirements.
2. Trim primal cuts	2.1. Primal cuts are trimmed to workplace, OH&S, hygiene and sanitation, and QA <i>requirements</i> .
3. Handle knife effectively	3.1. 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 use of Personal Protective Equipment (PPE) when boning
- identify meat cuts specifications for:
  - *meat retailing*: a minimum of three species using cut descriptions according to customer specifications and regulatory requirements
  - *smallgoods manufacturing*: a minimum of one species
- position cuts securely for boning
- demonstrate safe and effective use of knives and other cutting tools when separating primals
- use safe manual handling techniques
- identify contaminated product and take corrective action according to workplace requirements
- sterilise or sanitise equipment according to regulatory and workplace requirements
- apply relevant *communication* and mathematical skills
- work effectively as an individual and as part of a team
- describe meat *cut specifications* using cut descriptions according to customer specifications and regulatory requirements
- apply relevant *regulatory requirements*
- seek advice from appropriate sources where necessary when working with new species, new technology or changed 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 SKILLS AND KNOWLEDGE****Required knowledge**

Knowledge of:

- principles of hygiene and sanitation, and OH&S in relation to cutting meat product
- food safety, QA and product quality requirements for boning primals
- principles of cross-contamination in relation to cutting
- 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:

- identify meat cut specifications for a minimum of three species using cut descriptions according to customer specifications and regulatory requirements.

For smallgoods manufacturing the candidate must be able to:

- identify meat cut specifications for a minimum of one species.

Where the candidate does not prepare primal cuts in their usual place of work they must complete the requirements of the unit in an alternative work placement or in a simulated environment.

<b>EVIDENCE GUIDE</b>	
<b>Context of, and specific resources for assessment</b>	<p>Assessment must occur in the workplace under normal enterprise or production conditions or in a simulated environment.</p> <p>Resources may include:</p> <ul style="list-style-type: none"> <li>• appropriate knives and breaking equipment</li> <li>• cutting lines</li> <li>• specifications for primals.</li> </ul>
<b>Method of assessment</b>	<p>Recommended methods of assessment include:</p> <ul style="list-style-type: none"> <li>• quiz of underpinning knowledge</li> <li>• workplace demonstration</li> <li>• workplace referee or third-party report of performance over time.</li> </ul> <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>
<b>Guidance information for assessment</b>	<p>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.</p>

## Range Statement

<b>RANGE STATEMENT</b>	
<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>	
<p><b><i>Boning of primal cuts</i></b> may include:</p>	<ul style="list-style-type: none"> <li>• beef (.g. rump, round or knuckle, silverside or outside, topside or inside, loin, shins, chuck, blade or clod, rib set, brisket and flank)</li> </ul>

<b>RANGE STATEMENT</b>	
	<ul style="list-style-type: none"> <li>• deer (e.g. legs, rumps, loins, shoulders and forequarters)</li> <li>• goat (e.g. legs, shortloin, ribloin, chump, forequarters and breasts)</li> <li>• kangaroo (e.g. legs, tail butt, loins and shoulders)</li> <li>• pigs (e.g. legs, rumps, loins, foreloins, forequarters and belly/spring)</li> <li>• sheep (e.g. legs, shortloin, ribloin, chump, forequarters and breast)</li> <li>• veal (e.g. legs, loins, forequarters and shoulders).</li> </ul>
<b>Workplace</b> requirements may include:	<ul style="list-style-type: none"> <li>• enterprise-specific procedures</li> <li>• OH&amp;S requirements</li> <li>• 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>
<b>OH&amp;S</b> 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>• 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>• mesh aprons</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>
<b>Hygiene and sanitation</b> requirements may include:	<ul style="list-style-type: none"> <li>• relevant government regulations</li> <li>• workplace requirements.</li> </ul>



<b>RANGE STATEMENT</b>	
For <i>meat retailing</i> , select beef and sheep plus one other species from the following:	<ul style="list-style-type: none"> <li>• buffalo</li> <li>• emu</li> <li>• game</li> <li>• goat</li> <li>• pork</li> <li>• poultry</li> <li>• or any other species.</li> </ul>
For <i>smallgoods manufacturing</i> , select a minimum of one species from:	<ul style="list-style-type: none"> <li>• beef</li> <li>• game</li> <li>• pork</li> <li>• poultry</li> <li>• sheep</li> <li>• any other species.</li> </ul>
<i>Communication</i> skills may include:	<ul style="list-style-type: none"> <li>• applying numeracy skills to workplace requirements</li> <li>• communicating and working with people from a range of cultural, social and ethnic backgrounds</li> <li>• interpreting the needs of internal or external customers</li> <li>• listening and understanding; speaking clearly and directly</li> <li>• reading and interpreting workplace-related documentation.</li> </ul>
<i>Cut specifications</i> may be defined by:	<ul style="list-style-type: none"> <li>• customer specifications</li> <li>• industry standards.</li> </ul>
<i>Regulatory requirements</i> may include:	<ul style="list-style-type: none"> <li>• Export Control Act</li> <li>• hygiene and sanitation requirements</li> <li>• relevant Australian Standards</li> <li>• relevant regulations</li> <li>• requirements set out in AS 4696:2007 Australian Standard for Hygienic Production and Transportation of Meat and Meat Products for Human Consumption</li> <li>• state and territory regulations regarding meat processing.</li> </ul>

## Unit Sector(s)

<b>Unit sector</b>	
--------------------	--

### Co-requisite units

<b>Co-requisite units</b>		

### Competency field

<b>Competency field</b>	
-------------------------	--