



Australian Government

Department of Education, Employment and Workplace Relations

MTMS34C Prepare product formulations

Release: 1

MTMS34C Prepare product formulations

Modification History

Unit Descriptor

This unit covers the skills and knowledge required to prepare product formulations in a meat establishment.

Application of the Unit

Skilled operators involved in the preparation of salamis and smallgoods products and mixing combinations of additives, spices and binders may require this unit.

Licensing/Regulatory Information

Pre-Requisites

Employability Skills Information

The required outcomes described in this unit of competency contain applicable facets of Employability Skills. The Employability Skills Summary of the qualification in which this unit of competency is packaged, will assist in identifying Employability Skill requirements.

Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a Unit of Competency.

Performance Criteria describe the required performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the Range Statement. Assessment of performance is to be consistent with the Evidence Guide.

Elements and Performance Criteria

Elements and Performance Criteria

Element	Performance Criteria				
1 Prepare product formulations	<table><tr><td>1.1</td><td>Recipes and product specifications are followed to formulate products in accordance with workplace and regulatory requirements.</td></tr><tr><td>1.2</td><td>Products are formulated in accordance with hygiene and regulatory requirements, product</td></tr></table>	1.1	Recipes and product specifications are followed to formulate products in accordance with workplace and regulatory requirements .	1.2	Products are formulated in accordance with hygiene and regulatory requirements , product
1.1	Recipes and product specifications are followed to formulate products in accordance with workplace and regulatory requirements .				
1.2	Products are formulated in accordance with hygiene and regulatory requirements , product				

specifications and workplace requirements.

- 1.3 **Ingredients** are checked to ensure they meet product specifications and regulatory requirements.

Required Skills and Knowledge

This describes the essential skills and knowledge required for this unit. Where bold italicised text is used, further information is detailed in the Range Statement.

Apply relevant **communication** and **mathematical skills**.

Demonstrate ability to formulate products.

Demonstrate ability to work effectively as an individual and with other team members.

Explain the functions, dangers and legal implications of various ingredients.

Explain the usage and purpose of various **additives**, spices, binders and ingredients in the products.

Follow recipes and product specifications to formulate products.

Identify and apply relevant **OH&S requirements**.

Use **equipment** according to manufacturer's specifications and workplace requirements.

Evidence Guide

The Evidence Guide provides advice on assessment and must be read in conjunction with the Performance Criteria, Required Skills and Knowledge, the Range Statement and the Assessment Guidelines for this 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.

Context of and specific resources for assessment

Assessment must occur in the workplace under normal production conditions.

Resources may include:

appropriate blending equipment
product specifications and recipes
workplace environment.

Method of assessment

Recommended methods of assessment are:
demonstration - snapshot of performance
quiz, question and answer
observation of performance over time.

Assessment practices should take into account any relevant language or cultural issues related to Aboriginality, 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.

Resource materials available from MINTRAC, telephone 1800 817 462.

Meat and Livestock Australia
(www.mla.com.au):

Guidelines for the safe manufacture of smallgoods.

Range Statement

RANGE STATEMENT

The Range Statement relates to the Unit of Competency as a whole. It allows for different work environments within the meat industry and situations that may affect performance. This includes any 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. Bold italics wording in the Elements and Performance Criteria, and Required Skills and Knowledge, is detailed below.

Workplace requirements may include:

- Enterprise-specific requirements
- OH&S requirements
- Quality Assurance requirements
- Standard Operating Procedures
- the ability to perform the task to production requirements
- work instructions.

Regulatory requirements may include:

- Export Control Act
- federal and state regulations regarding meat processing
- hygiene and sanitation requirements
- relevant Australian Standards
- relevant regulations.

Hygiene and sanitation requirements may include:

- relevant government regulations
- workplace requirements.

Types of **ingredients** may include additives, spices and binders.

Communication skills may include:

- applying numeracy skills to workplace requirements
- listening and understanding
- reading and interpreting workplace-related documentation
- sharing information
- speaking clearly and directly
- working with diverse individuals and groups.

Mathematical skills may:

- involve estimation and calculation
- relate to own work and work area
- problem-solving and monitoring

relate to product formulation and specification

require interpretation and drawing conclusions from a range of mathematical tables, charts, bar graphs, pie charts, recipes

require monitoring formula, specifications, outputs and equipment

require synthesis and analysis of mathematical information from more than one source.

Explanations may:

be in diagrammatic, sketch tabular or graphic formats

be presented in writing

be presented orally.

Additives may include:

antioxidants

binders

curry

GDL

GO2

nitrates

nitrites

non-meat proteins

phosphate

salt

spices

sugar

water.

OH&S requirements may include:

enterprise OH&S policies, procedures and programs

OH&S legal requirements

Personal Protective Equipment (PPE) which may include:

coat and apron

ear plugs or muffs

eye and facial protection

head-wear
lifting assistance
mesh apron
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, codes of practice etc.

Equipment may include:

blenders
choppers
cutters
mixers.

Unit Sector(s)