



Australian Government

Department of Education, Employment and Workplace Relations

MTMP2049A Cure and corn product in a meat processing plant

Release: 1

MTMP2049A Cure and corn product in a meat processing plant

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to cure and corn product in a meat processing plant.
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Application of the Unit

Application of the unit	This unit is applicable to workers in boning rooms who are required to operate corning equipment but who do not take responsibility for the whole process including preparing meat cuts, preparing ingredients and brines as well as the corning process. If the worker is responsible for all these duties then the unit MTMPSR301B Cure and corn product is applicable.
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Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Prerequisite units		

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. Process <i>meat</i>	1.1. Pre-operational checks are performed according to <i>workplace requirements</i> . 1.2. Meat is cured or corned according to <i>product specifications</i> , health regulations and workplace requirements at a speed that is the same as production requirements. 1.3. Processing is monitored regularly. 1.4. Adjustments are made to processing as required to achieve product specifications.
2. Store meat product	2.1. Processed product is stored according to product specifications.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- activate processing equipment to assess its readiness for operational use
- perform running adjustments according to workplace requirements and manufacturer's specifications
- operate adjustment tools and equipment correctly
- ***report*** any equipment faults and adjustments required either verbally or in writing to supervisor, according to workplace procedures
- work effectively as an individual and as part 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
- use ***mathematical applications*** relevant to the task
- use relevant ***communication skills***

Required knowledge

Knowledge of:

- selection criteria for meat for curing or corning process
- the meat curing process

REQUIRED SKILLS AND KNOWLEDGE

- the term 'osmosis' in relation to the curing process
- effects of curing on shelf life and taste of product
- purpose and effect of brine on meat
- purpose of correct water temperature and correct additive sequence
- purpose and use of processing equipment used in curing and corning products
- reasons for pickling to correct pump percentage and yield requirements
- safe and correct operation of processing equipment
- conditions under which equipment may need adjusting
- relevant OH&S and regulatory requirements
- procedures for cleaning processing equipment

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 typical production conditions and at the normal speed of production.

Context of, and specific resources for assessment

Assessment must be conducted in an operating meat processing plant.

Resources may include:

- brining equipment, machinery or production facility
- equipment that meets safety requirements
- product specifications and ingredients.

Method of assessment

Recommended methods of assessment include:

- workplace demonstration
- quiz of underpinning knowledge
- workplace referee report of performance over time.

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

EVIDENCE GUIDE

higher than those of the work role.

EVIDENCE GUIDE**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**

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.

Meat may include:

- beef
- game meat
- lamb
- mutton
- pork
- veal
- other meat species or products.

Workplace requirements may include:

- enterprise-specific requirements
- OH&S requirements
- Quality Assurance (QA) requirements
- Standard Operating Procedures (SOPs)
- the ability to perform the task to production requirements
- work instructions.

Product specifications may vary according to:

- customer and workplace requirements.

Reports may:

- be in diagrammatic, sketch, tabular and graphic formats
- be presented in writing, in standard formats
- be presented orally
- include information and mathematical data gathered, interpreted and summarised from a range of complex and unfamiliar sources.

OH&S requirements may include:

- enterprise OH&S policies, procedures and

RANGE STATEMENT

	programs • OH&S legal requirements • Personal Protective Equipment (PPE) which may include: • coats and aprons • ear plugs or muffs • eye and facial protection • head-wear • lifting assistance • mesh aprons • 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.
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RANGE STATEMENT	
<i>Regulatory requirements</i> may include:	• Export Control Act • hygiene and sanitation requirements • relevant regulations • requirements set out in AS 4696:2007 Australian Standard for Hygienic Production and Transportation of Meat and Meat Products for Human Consumption • federal, state and territory and regulations regarding meat processing.
<i>Mathematical applications</i> may include:	• collection, estimation, calculation and interpretation of deviations within cycle, internal temperature, humidity, ambient temperature, weights.
<i>Communication skills</i> may include:	• listening and understanding • sharing information • speaking clearly and directly • working with diverse individuals.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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