



Australian Government

Department of Education, Employment and Workplace Relations

MTMP2061B Grade carcase

Release: 1

MTMP2061B Grade carcase

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to grade carcasses according to workplace or other specifications.
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Application of the Unit

Application of the unit	This unit is applicable to those grading carcasses on slaughter floors or in chillers, boning rooms and game processing plants.
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Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Prerequisite units	Nil	

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. Sort and select <i>carcase</i>	1.1. Carcase is sorted by customer specifications and workplace requirements . 1.2. Potential sources of contamination and cross-contamination are identified. 1.3. Contaminated carcasses are identified and corrective action is taken.
2. Grade carcase	2.1. Elements of carcase specifications are identified and explained. 2.2. Carcase specifications are identified and explained. 2.3. Carcase is accurately measured for grading according to workplace requirements. 2.4. Carcase is graded according to workplace requirements, customer specifications and regulatory requirements. 2.5. Carcase is graded accurately using measuring devices and techniques according to workplace requirements. 2.6. Carcase is handled according to Occupational Health and Safety (OH&S) requirements .

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- grade carcasses in accordance with workplace requirements and customer specifications
- demonstrate accurate recording of carcase grade descriptions
- work effectively as an individual and as part of a team
- 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 relevant **communication skills**

Required knowledge

Knowledge of:

REQUIRED SKILLS AND KNOWLEDGE

- **hygiene and sanitation requirements**
- methods of grading carcase according to specifications
- procedures for interpreting, recording and reporting measurement such as weight and fat depth
- commercial and **regulatory requirements** for accurate carcase grading
- workplace and customer specifications
- workplace requirements for grading
- OH&S requirements in relation to grading carcasses

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 at normal chain speed.

Context of, and specific resources for assessment

Assessment must occur in the workplace under normal production conditions.

Method of assessment

Recommended methods of assessment include:

- quiz of underpinning knowledge
- workplace demonstration
- workplace referee or third-party 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 higher than those of the work role.

Guidance information for assessment

A current list of resources for this unit of competency is available from MINTRAC www.mintrac.com.au or

EVIDENCE GUIDE

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.

Carcase may be described and recorded as follows:

- age (dentition)
- breed
- butt shape
- fat
- feeding regimes
- sex
- weight.

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.

Grading may include:

- age of meat
- amount of fat
- colour and texture of fat
- colour of meat
- conformation
- meat cuts
- presence of blemishes
- sex
- texture of meat
- weight.

Specifications may include:

- customer requirements
- industry standards

RANGE STATEMENT	
	• workplace procedures.
Carcase may be measured using:	• cut measure technique • fat measuring device • mathematical skills • palpation • visual appraisal.
OH&S requirements may include:	• enterprise OH&S policies, procedures and 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 etc.
Communication skills may include:	• listening and understanding • sharing information • speaking clearly and directly • working with diverse individuals and groups.
Hygiene and sanitation requirements may include:	• relevant government regulations • workplace requirements.
Regulatory requirements 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 • state and territory regulations regarding meat

RANGE STATEMENT

	processing.
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Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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