



Australian Government

Department of Education, Employment and Workplace Relations

MTMP2064B Measure fat

Release: 1

MTMP2064B Measure fat

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to measure fat for the purposes of carcase grading.
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Application of the Unit

Application of the unit	This unit is applicable to workers on slaughter floors and in boning rooms.
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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. Conduct pre-operation check	1.1. Fat measuring equipment is checked according to workplace requirements to ensure it is in good working order. 1.2. Equipment is calibrated before the start of production, after each break, and whenever a blade is changed to ensure measurements are accurate. 1.3. Instruments are checked regularly for wear at the start of each shift.
2. Identify lots requiring fat measurement	2.1. Lots requiring measurement are located according to workplace requirements to determine the value, market destination and yield of meat. 2.2. Possible damage to the measurement site is assessed and appropriate action is taken to ensure accuracy of measurement according to workplace requirements.
3. Measure the fat	3.1. Fat measurements are taken according to workplace and species requirements. 3.2. Incorrect measurements are cancelled and rectified promptly to prevent the transmission of incorrect measurements to the recording system.
4. Record the fat measurement	4.1. Fat measurement is compared with visual assessment of fat depth. 4.2. Fat measurement is recorded according to workplace requirements.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- measure fat according to workplace requirements
- check and maintain equipment in accordance with work instructions
- observe relevant **Occupational Health and Safety (OH&S) requirements**
- report equipment faults to supervisor
- read, record and report measurement information
- work effectively as an individual and as part of a team

REQUIRED SKILLS AND KNOWLEDGE

- 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:

- purpose of fat measurements and *regulatory requirements*
- relevant OH&S requirements
- sites for possible damage including hide stripper, air knife, bruising, excessive trim, wavy finish and soft siding, and appropriate actions to ensure incorrect measurements are not recorded
- *possible causes of error* in measurement such as contact plate not flat, blunt blade, bent blade, wrong site, dirty light diode and incorrect measuring action

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 while complying with a set standard for fat measurement such as AUS-MEAT.

Context of, and specific resources for assessment

Assessment must be conducted in a registered operating meat processing plant.

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.

Measuring equipment may include:

- a GR knife for sheep
- an introscope for pigs
- cut-and-measure knife or Hennessy grading probe for cattle.

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.

Types of ***damage*** to the measurement site include:

- air knife damage
- bruising damage
- excessive trimming damage
- hide or pelt stripper damage
- separation from fat.

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

RANGE STATEMENT	
	• 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.
Communication skills may include:	• applying numeracy skills to workplace • listening and understanding • reading and interpreting workplace-related information • sharing information • speaking clearly and directly • working with diverse individuals and groups.
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 processing.
Possible causes of error in measuring fat depth include:	• blunt blade • dirty light diode • faulty probe • indentation • parallax error • puckering.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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