



Australian Government

Department of Education, Employment and Workplace Relations

MTMP2071B Inspect meat for defects

Release: 1

MTMP2071B Inspect meat for defects

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to routinely inspect meat cuts for defects, contamination and out-of-specification product prior to packing or further processing.
------------------------	---

Application of the Unit

Application of the unit	This unit is applicable to workers packing meat and offal in abattoirs, boning rooms, knackereries and game processing plants as well as those unpacking and/or inspecting meat prior to further processing.
--------------------------------	--

Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Prerequisite units	Nil	

Employability Skills Information

Employability skills	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. Inspect meat cuts for defects	1.1. Types of contamination to be detected including bone chips, fibre, grease, excreta, ingesta and bruising are identified. 1.2. Meat cuts with contamination defects are consistently detected and returned to the slicer for trimming (or trimmed by packing personnel if part of work instructions). 1.3. Consistent contamination problems are reported promptly to the supervisor.
2. Identify meat that is outside specifications	2.1. Meat trimmed out-of-specification is identified and returned to trimmer for re-working (or trimmed by packing personnel if part of work instructions).

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- trim product free of defects in accordance with **workplace requirements** (where laid down in the employee's work instructions)
- inspect cuts for defects to workplace requirements
- follow the drop meat policy
- identify trim out-of-specification
- detect contamination including ingesta, excreta, rail dust, grease, bruising, bone chips and fibres
- deal with contaminated meat cuts promptly to ensure segregation from meat to be packaged or further processed
- communicate with trimmers and/or supervisors regarding defect problems as needed and accept feedback
- dispose of contaminated trimmings into inedible product tubs
- work effectively as an individual and as part of a team
- apply relevant **regulatory requirements**
- observe relevant **Occupational Health and Safety (OH&S) 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

- use relevant *communication skills*

Required knowledge

Knowledge of:

- nature and types of contaminants
- results of allowing contaminated meat to be packaged or further processed
- results of allowing out-of-specification cuts to be packaged or further processed
- workplace requirements for reporting consistent or repeated contamination of cuts or cuts out-of-specification
- relevant regulatory requirements
- relevant OH&S 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 at normal speed of production.

Context of, and specific resources for assessment

Assessment must occur in a registered processing plant or establishment.

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.

Contamination may include:

- blood clots
- bone chips
- bruising
- excreta
- grease
- ingesta
- milk
- rail dust fibre
- urine.

Staff inspecting for defects may or may not be required to **trim** off defects.

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.

Regulatory requirements may include:

- Export Control Act
- relevant regulations
- requirements set out in AS 4696:2007 Australian Standard for Hygienic Production and Transportation of Meat and Meat Products for Human Consumption
- requirements set out in AS EN 12442.2:2003 Australian Standard - Animal Tissues and their Derivatives Utilized in the Manufacture of Medical Devices - Controls on Sourcing

RANGE STATEMENT	
	Collection And Handling state and territory regulations regarding meat processing.
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.
Communication skills may include:	- listening and understanding - sharing information - speaking clearly and directly - working with diverse individuals and groups.

Unit Sector(s)

Unit sector	
--------------------	--

Co-requisite units

Co-requisite units	

Co-requisite units		

Competency field

Competency field	
-------------------------	--