



Australian Government

Department of Education, Employment and Workplace Relations

MTMP2074C Identify cuts and specifications

Release: 1

MTMP2074C Identify cuts and specifications

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to accurately identify and select the meat cuts sliced and packed or retailed at a particular workplace.
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Application of the Unit

Application of the unit	This unit is applicable to workers in boning rooms, food services operations, wholesale and retail butchery.
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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. Identify meat cut <i>specifications</i>	1.1.Elements of meat cut specification are identified and explained. 1.2.Products are described to specification according to workplace procedures and customer requirements.
2. Select products	2.1.Products are correctly <i>sorted</i> and selected by specification according to <i>workplace requirements</i>. 2.2.Products are accurately measured to specification according to workplace procedures. 2.3.Out-of-specification product is identified and corrective action is taken according to 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:

- sort products by specification
- demonstrate methods of accurately classifying product by measurement and describing products to specification
- identify out-of-specification meat cuts and take corrective action according to workplace requirements
- apply relevant ***Occupational Health and Safety (OH&S) requirements***
- apply relevant ***regulatory requirements***
- 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

Required knowledge

Knowledge of:

- methods of accurately classifying product by measurement and describing products to specification
- hygiene and sanitation requirements
- consequences of out-of-specification meat cuts being packed and despatched or

REQUIRED SKILLS AND KNOWLEDGE

- sold to a customer
- relevant OH&S requirements
- relevant regulatory requirements
- cut and trim specifications employed in the workplace

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 for the full range of meat cuts at a premises.

Context of, and specific resources for assessment

Assessment documentation must be endorsed for species and cuts.

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.

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.

Specifications may be defined by:

- customer specifications
- industry standards such as AUS-MEAT
- workplace procedures.

Product may be ***sorted*** according to:

- age of meat
- amount of fat
- any blemishes
- colour and texture of fat
- colour of meat
- confirmation
- meat cuts
- sex
- texture of meat
- 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.

OH&S requirements may include:

- enterprise OH&S policies, procedures and programs
- OH&S legal requirements
- Personal Protective Equipment (PPE) which

RANGE STATEMENT	
	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.
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 Utilised in the Manufacture of Medical Devices - Controls on Sourcing, Collection and Handling • state and territory regulations regarding meat processing.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units	
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Co-requisite units		

Competency field

Competency field	
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