



**Australian Government**

**Department of Education, Employment and Workplace Relations**

# **MTMP2122B Recover mountain chain**

**Release: 1**

## MTMP2122B Recover mountain chain

### Modification History

Not Applicable

### Unit Descriptor

|                        |                                                                                                                            |
|------------------------|----------------------------------------------------------------------------------------------------------------------------|
| <b>Unit descriptor</b> | This unit covers the skills and knowledge required to trim the rumen to recover the mountain chain for further processing. |
|------------------------|----------------------------------------------------------------------------------------------------------------------------|

### Application of the Unit

|                                |                                                                                |
|--------------------------------|--------------------------------------------------------------------------------|
| <b>Application of the unit</b> | This unit is applicable to workers in the tripe or paunch room of an abattoir. |
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### Licensing/Regulatory Information

Not Applicable

### Pre-Requisites

|                           |            |                |
|---------------------------|------------|----------------|
| <b>Prerequisite units</b> |            |                |
|                           | MTMPSR203A | Sharpen knives |
|                           |            |                |

## Employability Skills Information

|                             |                                          |
|-----------------------------|------------------------------------------|
| <b>Employability skills</b> | 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. |
|-------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

## Elements and Performance Criteria

| ELEMENT                   | PERFORMANCE CRITERIA                                                                                                                                                                                                                                                            |
|---------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 1. Recover mountain chain | 1.1. Rumen is trimmed to recover the mountain chain according to <b>workplace</b> and Occupational Health and Safety ( <b>OH&amp;S</b> ) <b>requirements</b> .                                                                                                                  |
| 2. Trim mountain chain    | 2.1. Defects in mountain chain are identified and trimmed to workplace requirements.<br>2.2. Mountain chain is trimmed according to workplace requirements and customer specifications.<br>2.3. Trim is placed in appropriate bin or chute 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:

- trim mountain chain in accordance with specifications, workplace, OH&S, Quality Assurance (QA), and hygiene and sanitation requirements
- work efficiently in teams and individually
- apply relevant **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

#### Required knowledge

Knowledge of:

- specifications for mountain chain
- impact of inadequately trimmed product being packed or processed
- relevant regulatory 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 has to be demonstrated at normal chain speed and an acceptable rate of recovery must be achieved.

#### 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](http://www.mintrac.com.au) or

**EVIDENCE GUIDE**

|                         |
|-------------------------|
| telephone 1800 817 462. |
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**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.

***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 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.

**RANGE STATEMENT**

**Regulatory requirements** may include:

- Export Control Act
- federal, state and territory regulations regarding meat processing
- hygiene and sanitation requirements
- relevant Australian Standards
- relevant regulations
- requirements set out in AS 4696:2007 Australian Standard for Hygienic Production and Transportation of Meat and Meat Products for Human Consumption.

**Unit Sector(s)**

|                    |  |
|--------------------|--|
| <b>Unit sector</b> |  |
|--------------------|--|

**Co-requisite units**

|                           |  |  |
|---------------------------|--|--|
| <b>Co-requisite units</b> |  |  |
|                           |  |  |
|                           |  |  |

**Competency field**

|                         |  |
|-------------------------|--|
| <b>Competency field</b> |  |
|-------------------------|--|