



Australian Government

Department of Education, Employment and Workplace Relations

MTMP2125C Process small stock tripe

Release: 1

MTMP2125C Process small stock tripe

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to process small stock tripe or paunch.
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Application of the Unit

Application of the unit	This unit is applicable to workers in mutton, lamb or goat processing plants where paunches are recovered and processed.
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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. Hang tripe	1.1. Tripe is hung according to workplace requirements .
2. Cut and empty paunch	2.1. Paunch is cut and contents are emptied in accordance with workplace requirements to prevent cross-contamination. 2.2. Paunch is processed in accordance with Occupational Health and Safety (OH&S) requirements .
3. Trim tripe to specifications	3.1. Defects are identified and trimmed in accordance with workplace requirements. 3.2. Tripe is trimmed into edible and inedible components in accordance with workplace requirements and customer specifications. 3.3. Tripe is trimmed in accordance with OH&S requirements. 3.4. Trimmed waste is placed into inedible bin or chute in accordance with 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:

- empty and clean paunch in accordance with workplace, OH&S, hygiene and sanitation and Quality Assurance (QA) requirements
- deposit waste in correct bins and keep work area neat and tidy
- communicate and cooperate with team members to maintain constant flow of product
- 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:

- steps in tripe processing

REQUIRED SKILLS AND KNOWLEDGE

- tripe trim specifications
- consequences of inadequately trimmed product being packed
- OH&S requirements for ***small stock*** tripe processing
- QA requirements for small stock tripe processing
- workplace and customer tripe specifications
- 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 must be demonstrated at normal chain speed over a period of time.

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:

- debriefs
- quiz of underpinning knowledge
- simulation
- verified work log or diary
- workplace demonstration
- workplace project
- workplace referee or third-party report of performance over time.

Assessment practices should take into account any relevant language or cultural issues related to

EVIDENCE GUIDE	
	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 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.	
<i>Workplace requirements</i> may include:	• enterprise-specific requirements • OH&S requirements • QA requirements • Standard Operating Procedures • the ability to perform the task to production requirements • work instructions.
<i>OH&S requirements</i> 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

RANGE STATEMENT	
	• protective head and hair covering • uniforms • waterproof clothing • work, safety or waterproof footwear • requirements set out in standards and codes of practice.
Trim may:	• have different specifications
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 4696:2002 Australian Standard for Hygienic Production and Transportation of Meat and Meat Products for Human Consumption.
Small stock species may include:	• goats • sheep • any other small stock species.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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