



Australian Government

Department of Education, Employment and Workplace Relations

MTMP2141C Overview offal processing on the slaughter floor

Release: 1

MTMP2141C Overview offal processing on the slaughter floor

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to process offal on the slaughter floor.
------------------------	---

Application of the Unit

Application of the unit	This unit is applicable to slaughter floor operations.
--------------------------------	--

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. Identify the types of offal	1.1. Types of offal are identified. 1.2. Sources of contamination and cross-contamination of offal are identified. 1.3. Consequences of damage or contamination of offal are explained.
2. Identify the flow of offal and processing steps on the slaughter floor	2.1. Steps for handling offal on the slaughter floor are followed. 2.2. Procedures for inspecting offal are identified. 2.3. Chutes and bins used for edible and inedible offal are identified.
3. Identify the requirements for processing offal on the slaughter floor	3.1. Workplace, regulatory and OH&S requirements for workers handling offal are identified and followed.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- identify condemnation marks on offal
- identify edible offal
- identify the various organs processed on the viscera table
- work efficiently in teams and individually
- 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:

- inspection process
- contamination to offal caused by bile, ingesta, excreta or paunch content
- procedures for the disposal of inedible offal in appropriate bins or chutes
- workplace, OH&S, hygiene and sanitation, and Quality Assurance (QA)

REQUIRED SKILLS AND KNOWLEDGE

- requirements related to processing offal on the slaughter floor
- sources of contamination
- general uses of offal
- impact of contamination of edible offal on further processing

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.

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
- simulation
- 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

EVIDENCE GUIDE	
	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>Offal</i> may be from various species of animals and may include:	• brains • head meat • kidney • lips • liver • oesophagus • pancreas • pituitary glands • pizzles • rectum • runners • sweet runners • tail • tendons • testicles • tongue root and tongue • trachea • uterus • weasand.
<i>Workplace</i> requirements may include:	• enterprise-specific requirements • OH&S requirements • QA requirements • Standard Operating Procedures

RANGE STATEMENT	
	- the ability to perform the task to production requirements - work instructions.
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.
OH&S requirements may include:	- enterprise OH&S policies, procedures and programs - OH&S legal requirements - Personal Protective Equipment (PPE) which may include: - coat and apron - ear plugs or muffs - eye and facial protection - head-wear - lifting assistance - mesh apron - 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, codes of practice etc.

Unit Sector(s)

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

Co-requisite units

Co-requisite units		

Competency field

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