



Australian Government

Department of Education, Employment and Workplace Relations

MTMP3014C Perform legging on small stock

Release: 1

MTMP3014C Perform legging on small stock

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to perform hind legging operations on small stock such as sheep and goats.
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Application of the Unit

Application of the unit	This unit is applicable to those performing legging on the hind legs of small stock.
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Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Prerequisite units		
	MTMPSR203A	Sharpen knives
	MTMP3011C	Overview legging operation

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. Open the pelt	1.1. Pelt is opened down the inside of the hind leg from the hock to the pit area in accordance with work instructions. 1.2. Pelt is opened applying the technique of cuts aimed outwards to minimise damage to tissue or pelt in accordance with work instructions.
2. Remove udders, testicles and pizzles	2.1. Pelt is opened between the tail and the cod or udder area, and pizzle and testicles or udder are removed with zero spillage in accordance with work instructions.
3. Remove the pelt	3.1. Pelt from the outside of the leg is removed down to the flank maintaining minimal damage to pelt or tissue in accordance with work instructions. 3.2. Hock is removed in accordance with workplace procedures and related equipment is sterilised to avoid cross-contamination, where this forms part of the work instruction.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- perform legging cuts in accordance with work instructions
- direct all cuts through the pelt outwards (spear cuts)
- achieve a hide with good shape and consistency using appropriate methods
- apply relevant **communication skills**
- work effectively as an individual and as part of a team
- apply relevant **regulatory** and **workplace requirements**
- comply with Occupational Health and Safety (**OH&S requirements**) for the legging area
- take action to improve work performance as a result of self-evaluation, feedback from others, or in response to changed work practices or technology

Required knowledge

REQUIRED SKILLS AND KNOWLEDGE

Knowledge of:

- **equipment** sterilisation requirements
- methods used to avoid **contamination**
- impact of damage to the carcase on product quality
- consequences of cutting the muscle structure and surfaces
- relevant regulatory and workplace requirements
- OH&S requirements for the legging area
- sources of contamination and cross-contamination

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 production speed.

Context of, and specific resources for assessment

Assessment must be conducted in an operating meat processing plant.

Method of assessment

Recommended methods of assessment include:

- assignments
- quiz of underpinning knowledge
- simulation
- 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 Aboriginality or Torres Strait Islander, gender, or language backgrounds other than English. Language and

EVIDENCE GUIDE	
	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>Communication skills</i> may include:	• listening and understanding • sharing information • speaking clearly and directly • working with diverse individuals and groups.
<i>Regulatory</i> requirements may include:	• Export Control Act • 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 • state and territory regulations regarding meat processing.
<i>Workplace requirements</i> may include:	• enterprise-specific requirements • hygiene and sanitation requirements • OH&S requirements • Quality Assurance (QA) requirements • Standard Operating Procedures (SOPs) • the ability to perform the task to production requirements • work instructions.
<i>OH&S requirements</i> may include:	• enterprise OH&S policies, procedures and

RANGE STATEMENT	
	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.
Equipment may include:	• air knife • hand knife • hide puller • rise and fall platform.
Contamination may include:	• chain fall out • contents of intestines • dust • excreta • hair • water.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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