



Australian Government

Department of Education, Employment and Workplace Relations

MTMP3021C Explain opening cuts

Release: 1

MTMP3021C Explain opening cuts

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to explain the opening cut process, and to identify sources of contamination and the risks to hides, pelts and product.
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Application of the Unit

Application of the unit	This unit is applicable to workers making opening cuts in hides or pelts on a slaughter floor, in a knackery or in a game processing plant.
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Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Prerequisite units		
	MTMPSR203A	Sharpen knives
	MTMP3043B	Operate air knife

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. Explain opening cuts	1.1. Steps involved in opening carcase hide or pelt are identified in accordance with work instructions. 1.2. Sources of contamination and cross-contamination are identified in accordance with hygiene and sanitation policies. 1.3. Hygiene and sanitation requirements are identified. 1.4. Purpose of spear cuts is explained. 1.5. Quality implications of defective opening cuts for product and hide or pelt are identified and explained. 1.6. Occupational Health and Safety (OH&S) requirements associated with opening hides or pelts are identified and met.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- apply relevant **communication skills**
- work effectively as an individual and as part of a team
- apply relevant **workplace requirements**
- 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

Knowledge of:

- **equipment** sterilisation requirements
- economic impact for the enterprise of nicked, soiled or damaged hides or pelts and scored meat
- hygiene, sanitation and OH&S requirements
- possible sources of contamination and cross-contamination during opening cut process
- relevant work instructions
- process of opening hide prior to removal

REQUIRED SKILLS AND KNOWLEDGE

- use of spear cuts in opening cuts
- relevant workplace requirements
- implications of poor opening cuts on product or hide quality
- ***regulatory*** or importing country 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 under normal production conditions and at the normal speed of production.

Context of, and specific resources for assessment

Competency must be assessed in an operating processing plant.

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.

Contamination may include:

- chain fall out
- contents of intestines
- dust
- excreta
- hair
- water.

Hygiene and sanitation requirements may include:

- relevant government regulations
- workplace requirements.

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 apron
 - protective boot covers
 - protective hand and arm covering
 - protective head and hair covering
 - uniforms

RANGE STATEMENT	
	• waterproof clothing • work, safety or waterproof footwear • requirements set out in standards and codes of practice.
Communication skills may include:	• listening and understanding • sharing information • speaking clearly and directly • working with diverse individuals and groups.
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.
Equipment may include:	• air knife • hand knife • hide puller • rise and fall platform.
Regulatory 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.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units	another opening cut unit	

Competency field

Competency field	
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