



Australian Government

Department of Education, Employment and Workplace Relations

MTMP3036C Bed dress carcase

Release: 1

MTMP3036C Bed dress carcase

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to bed dress cattle, deer or buffalo.
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Application of the Unit

Application of the unit	This unit is applicable to slaughter floors where hide pullers are not used and the hide is removed while the carcase is lying in a cradle. This unit may also cover bed dressing of buffalo and other large species of animals processed for either human consumption or pet food.
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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. Position carcase	1.1. Carcase is positioned correctly in cradle to provide good access by operators in accordance with workplace requirements. 1.2. Carcase is positioned in accordance with Occupational Health and Safety (OH&S) requirements.
2. Complete opening cuts	2.1. Opening cuts are performed in accordance with workplace requirements. 2.2. OH&S requirements are identified and met. 2.3. Hide is split correctly from the udder/cod and to the point of the brisket with outward cuts to avoid contamination and puncturing. 2.4. Carcase is flanked with both left and right sides split from the flank to the shoulder area. 2.5. Opening cuts are carefully made around both forelegs with incision from pit to hock. 2.6. Hide is cleared from both forelegs in accordance with workplace procedures. 2.7. Hide is opened to the neck along the length of the brisket. 2.8. Hide is cleared from both sides of neck and deep into the neck and shoulders clearing the brisket.
3. Remove hide	3.1. Hide is removed employing measures and techniques to avoid damage to, or contamination of, carcase. 3.2. Hide is disposed of in accordance with workplace requirements. 3.3. All operations are performed in accordance with OH&S requirements.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

REQUIRED SKILLS AND KNOWLEDGE

Ability to:

- position carcase correctly in the cradle
- remove hide without damage to hide or carcase
- bed dress carcase according to work instructions
- work with bed dressing partner to remove hide smoothly and safely (where applicable)
- apply relevant OH&S and **regulatory requirements**
- operate, clean and maintain **equipment** according to workplace requirements
- apply relevant **communication skills**
- 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:

- general economic impact of nicked, soiled or damaged hide and scored meat
- importance of correctly placing carcase in cradle
- relevant work instructions
- relevant OH&S and regulatory requirements
- general anatomy of carcase relevant to the task

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 occur in a registered meat 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.

Workplace requirements may include:

- enterprise-specific requirements
- OH&S requirements
- hygiene and sanitation 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
 - protective boot covers
 - protective hand and arm covering
 - protective head and hair covering
 - uniforms
 - waterproof clothing
 - work, safety or waterproof footwear

RANGE STATEMENT	
	requirements set out in standards and codes of practice.
Contamination may result from:	- chain fall out - dust - excreta - fibre - ingesta - water.
Regulatory requirements may include:	- Export Control Act - 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 - federal, state and territory regulations regarding meat processing.
Equipment may include:	- cradle - hand or air knife.
Communication skills may include:	- listening and understanding - speaking clearly and directly - sharing information - working with diverse individuals and groups.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units	

Competency field

Competency field	
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