



Australian Government

Department of Education, Employment and Workplace Relations

MTMP3052B Bone small stock carcase - leg

Release: 1

MTMP3052B Bone small stock carcase - leg

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to remove primal cuts from the leg of a small stock carcase.
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Application of the Unit

Application of the unit	This unit is applicable to workers boning small stock legs in boning rooms, food services operations, smallgoods plants, wholesale and retail operations.
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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. Identify specifications for cuts	1.1. Specifications for cuts are determined using cut descriptions according to regulatory requirements , customer specifications and workplace requirements .
2. Bone leg	2.1. Primal cuts are sliced and removed from leg according to work instructions and specifications. 2.2. Primal lines are cut in compliance with regulatory requirements. 2.3. Meat safety and quality hazards are handled according to workplace procedures. 2.4. Primals are cut to maximise yield. 2.5. Product is boned in accordance with Occupational Health and Safety (OH&S) requirements including the use of safe manual handling techniques and the safe and effective use of a knife.
3. Identify and remove defects	3.1. Defects are identified, removed and reported according to government regulations and workplace standards. 3.2. Persistent defects are reported to supervisor in accordance with work instructions.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- bone out the legs according to specifications and work instructions
- check the accuracy of cutting lines
- identify contamination and take corrective action
- identify primals containing contamination or abnormalities and handle according to workplace and regulatory requirements
- identify finished primal cuts
- comply with OH&S requirements
- apply relevant **communication skills**
- work effectively as an individual and as part of a team

REQUIRED SKILLS AND KNOWLEDGE

- use **equipment** correctly
- 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

- dropped meat procedures
- OH&S requirements for boning **small stock**
- procedure for cuts required to maximise yields for a given carcase
- structure of the carcase and identify cutting lines
- work instruction for the removal of all primals to desired specifications
- workplace and customer specifications
- carcase defects and corrective actions to be taken
- sources of contamination and cross-contamination and the ways of minimising the 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 a normal rate of production.

Context of, and specific resources for assessment

Assessment must be conducted in a registered operating meat processing plant or facility.

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.

Guidance information for assessment

A current list of resources for this unit of competency is available from MINTRAC www.mintrac.com.au or

EVIDENCE GUIDE

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.

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.

Specifications may:

- be derived from
 - AUS-MEAT
 - customer requirements
 - workplace requirements
- and may relate to
 - muscle groups
 - standard primals.

Workplace requirements 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.

Boning systems or methods may include:

- mechanical de-boning
- quarter boning

RANGE STATEMENT	
	• side boning • table boning.

RANGE STATEMENT	
Product may include:	• chilled product • hot boned product.
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 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.
Defects may include:	• abscesses • bruising • excreta • ingesta • pathological lesions • product contamination.
Communication skills may include:	• listening and understanding • reading and interpreting workplace documentation • speaking clearly and directly • sharing information • working with diverse individuals and groups.
Equipment may include:	• bandsaws • hooks • knives • pouches • stands • tables.

RANGE STATEMENT***Small stock*** may include:

- goats
- kangaroos
- pigs
- sheep
- any other species processed for human consumption.

Unit Sector(s)**Unit sector****Co-requisite units****Co-requisite units****Competency field****Competency field**