



Australian Government

Department of Education, Employment and Workplace Relations

MTMP3058C Slice and trim large stock hindquarter

Release: 1

MTMP3058C Slice and trim large stock hindquarter

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to slice and trim hindquarter cuts to specification, from large carcasses, such as beef, horse and buffalo.
------------------------	--

Application of the Unit

Application of the unit	This unit is applicable to workers in boning rooms, food services, smallgoods plants, wholesale and retail operations. The unit may be used for a variety of species including cattle, buffalo, deer and horses.
--------------------------------	--

Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Prerequisite units		
	MTMPSR203A	Sharpen knives

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 specifications for cuts	1.1. Specifications for cuts are determined using cut descriptions according to regulatory requirements , customer specifications and workplace requirements .
2. Slice and trim hindquarter primary meat cuts into finished meat cuts	2.1. Hindquarter primary meat cuts are sliced into finished meat cuts according to work instructions and specifications. 2.2. Dropped meat procedures are followed in accordance with workplace requirements. 2.3. Occupational Health and Safety (OH&S) requirements are met, including safe knife and manual handling techniques.
3. Monitor defects and contamination	3.1. Defects are identified and corrective action is taken according to work instructions. 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:

- slice and trim all hindquarter primals to work instructions including those derived from the flank, the knuckle, the silverside, the rump and the tenderloin
- accurately follow cutting lines according to specifications
- apply relevant **communication skills**
- work effectively as an individual and as part of a team
- recognise and explain **mathematical** information contained in specifications
- 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:

- primal or sub primal cutting lines as they relate to workplace specifications and

REQUIRED SKILLS AND KNOWLEDGE

- regulatory requirements
- personal hygiene and sanitation and dropped meat procedures
- relevant specifications for the slicing and trimming of all hindquarter primals prepared in the workplace

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 the normal rate of production for that plant.

Context of, and specific resources for assessment

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

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.

Specifications may:

- include
 - age
 - chemical lean
 - cutting lines
 - fat depth
 - gender
 - weight and/or length range
- and be derived from:
 - AUS-MEAT
 - customer requirements
 - different species
 - workplace requirements.

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.

Workplace requirements may include:

- enterprise-specific requirements
- OH&S requirements
- hygiene and sanitation requirements

RANGE STATEMENT	
	• 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 • 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.
Communication skills may include:	• listening and understanding • reading and interpreting workplace documentation • speaking clearly and directly • sharing information • working with diverse individuals and groups.
Mathematical concepts and terms may include measures for:	• chemical lean • fat depth • weight.

Unit Sector(s)

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

Co-requisite units

Co-requisite units		

Competency field

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