



Australian Government

Department of Education, Employment and Workplace Relations

MTMP3062A Bone small stock carcass - shoulder

Release: 1

MTMP3062A Bone small stock carcase - shoulder

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to remove primal cuts from the shoulder of a small stock carcase. Species that are covered by this unit include sheep, goats, pigs, kangaroos and any other small stock species processed.
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Application of the Unit

Application of the unit	This unit is applicable to those boning small stock shoulders. Workers will be employed in boning rooms, food services, 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 standards, customer specifications and workplace requirements .
2. Bone shoulder	2.1. Primal cuts are sliced and removed from the carcase according to work instructions and specifications. 2.2. Primal cuts are sliced and removed from the carcase according to Occupational Health and Safety (OH&S) requirements including the safe and effective use of a knife and following safe manual handling techniques. 2.3. Primal lines are cut in compliance with regulatory requirements . 2.4. Meat safety and quality hazards are handled according to workplace procedures. 2.5. Primals are cut to maximise yield.
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:

- operate **equipment** in accordance with workplace requirements
- check and correct, where necessary, the accuracy of cutting lines
- apply relevant **communication skills**
- work effectively as an individual and as part of a team
- 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:

REQUIRED SKILLS AND KNOWLEDGE

- structure of the carcase and identify primal cutting lines
- procedure for removal of all primals to desired specifications
- sources of contamination and cross-contamination and the ways of minimising it
- importance of and technique required to maximise yield from a carcase
- work instructions and dropped meat procedures
- carcase defects and appropriate corrective actions

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 in an operating meat processing plant or facility at normal production speed.

Context of, and specific resources for assessment

Assessment must occur in a registered 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.

Specifications may:

- be derived from
 - AUS-MEAT
 - customer requirements
 - workplace requirements
- and relate to:
 - age
 - gender
 - muscle groups
 - species
 - 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
- side boning
- table boning.

OH&S requirements may include:

- enterprise OH&S policies, procedures and programs
- OH&S legal requirements
- Personal Protective Equipment (PPE) which may include:

RANGE STATEMENT	
	• 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.
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.
Defects may include:	• abscesses • bruising • ingesta • pathological lesions • product contamination.
Equipment may include:	• bandsaw • bone cutters • hooks • knives • pouches • rise and fall platforms • stands • tables.
Communication skills may include:	• listening and understanding • reading and interpreting workplace-related documentation

RANGE STATEMENT

	• speaking clearly and directly • sharing information • working with diverse individuals and groups.
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Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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