



Australian Government

Department of Education, Employment and Workplace Relations

MTMP3072B Perform post-mortem inspection and make disposition

Release: 1

MTMP3072B Perform post-mortem inspection and make disposition

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to identify and dispose of diseases detected in a post-mortem inspection carried out on major food species in accordance with regulatory requirements for animals slaughtered for human consumption. This unit will be assessed for the species for which competency is demonstrated in the workplace and the outcome and species will be recorded appropriately on the assessment sheet.
------------------------	--

Application of the Unit

Application of the unit	This unit is applicable to meat inspectors performing post-mortem inspection on food animals in registered meat establishments.
--------------------------------	---

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 base anatomical structure systems of domestic food animals	1.1. Organs of animals are identified. 1.2. Lymphatic, circulatory, digestive, urinary, nervous and respiratory systems are identified and explained. 1.3. Basic skeletal structure is identified.
2. Identify the main reasons for post-mortem inspection	2.1. Reasons for post-mortem inspection are identified. 2.2. Regulatory requirements associated with post-mortem inspection are identified
3. Perform post-mortem inspection of major food animals	3.1. Procedures for post-mortem inspection are followed. 3.2. Abnormalities are identified and detected. 3.3. Post-mortem inspection is performed on at least one species in accordance with regulatory requirements, hygiene and sanitation requirements and Occupational Health and Safety (OH&S) requirements , in a work environment and under normal production conditions. 3.4. Quality Assurance (QA) issues of post-mortem inspection are identified.
4. Make disposition	4.1. Common diseases and conditions responsible for abnormalities are identified, detected and documented for at least one species. 4.2. Symptoms of exotic or notifiable diseases are identified and explained.
5. Treat affected carcase appropriately	5.1. Carcase is treated in accordance with: 5.1.1. regulatory requirements 5.1.2. hygiene and sanitation requirements 5.1.3. OH&S requirements. 5.2. Anatomical knowledge of carcase is demonstrated in the disposition process.
6. Monitor stunning of animals	6.1. Requirements for effective stunning are identified. 6.2. Animals are stunned according to workplace and regulatory requirements. 6.3. Corrective action is taken in the event of ineffective stunning.
7. Describe the procedures followed for retained carcase on the slaughter floor	7.1. Procedures for retained carcase are identified and described in accordance with workplace and regulatory requirements.
8. Identify and use Personal and Protective Equipment (PPE)	8.1. Equipment for post-mortem inspection is identified and described. 8.2. Equipment is used in accordance with QA and workplace requirements.

ELEMENT	PERFORMANCE CRITERIA
required to perform post-mortem inspection	8.3.PPE is used, maintained and stored to OH&S requirements.

ELEMENT	PERFORMANCE CRITERIA
9. Take pathological and residue samples to assist in determining disposition	9.1. Lesions and tissues necessary for determining dispositions are identified. 9.2. Specimens are collected and submitted according to workplace procedures. 9.3. Results are interpreted. 9.4. Carcasses awaiting results are retained according to workplace procedures.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- perform post-mortem in accordance with Australian Standards
- perform post-mortem inspections to meet QA, OH&S and regulatory requirements
- identify common diseases and conditions in beef, sheep and pigs
- describe appropriate dispositions for common diseases and conditions in beef, sheep and pigs
- identify exotic or notifiable diseases on post-mortem examination
- carry out procedures for identifying, collecting and submitting specimens
- identify and label diagrams of the structure of animal cells
- follow procedures for making disposition of carcass
- follow procedures for retained carcass
- carry out procedures for disposal of carcass
- complete **reports** for exotic or notifiable disease detected according to regulatory requirements
- apply relevant **communication skills**
- work effectively as an individual and as part of a team
- maintain currency of knowledge through independent research or professional development
- take action to improve own work performance as a result of self-evaluation, feedback from others or in response to changed work practices or technology
- use **problem-solving skills** relevant to scope of authority

Required knowledge

Knowledge of:

REQUIRED SKILLS AND KNOWLEDGE

- role of equipment for meeting hygiene and sanitation, OH&S and workplace requirements
- role, maintenance and storage of protective equipment to meet OH&S requirements
- correct technique for incision of parts and organs
- basic structure and locations of animal tissues
- procedures for disposal of carcase
- procedures for identifying, collecting and submitting specimens
- procedures for making disposition of carcase
- procedures for retained carcase
- steps in post-mortem inspection
- properties of living cells
- equipment used for post-mortem inspection
- protective equipment and clothing used in post-mortem inspection
- major exotic or notifiable diseases and their signs
- OH&S and other relevant regulatory requirements associated with the disposal of carcasses
- regulatory requirements associated with exotic or notifiable diseases
- functions of animal cells
- two types of cellular reproduction and difference between them
- carcase parts and organs incised during post-mortem inspection
- common parasitic conditions in post-mortem inspection
- regulatory requirements, hygiene and sanitation standards, and OH&S requirements related to post-mortem inspection
- symptoms of major exotic or notifiable diseases (including Ovine Johne's Disease (OJD))
- function of the lymphatic, circulatory and respiratory systems

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 in post-mortem skills must be demonstrated in a registered, operating meat processing plant.

Candidates must be able to:

- perform post-mortem inspection on at least one species.

The identification of diseases and conditions in other species can be undertaken in a simulated situation utilising samples and photographs.

Context of, and specific resources for assessment

Assessment of practical post mortem skills on a slaughter floor will require approval of the operator and regulators. The assessment of diagnostic skills can be undertaken under simulated conditions.

Method of assessment

Recommended methods of assessment include:

- assignments
- debriefs
- quiz of underpinning knowledge
- simulation

EVIDENCE GUIDE

- verified work log or diary
- workplace demonstration
- workplace project
- 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.

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.

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:
 - coat and apron
 - ear plugs or muffs
 - eye and facial protection
 - head-wear
 - lifting assistance
 - mesh apron
 - protective boot covers
 - protective hand and arm covering

RANGE STATEMENT	
	• protective head and hair covering • uniforms • waterproof clothing • work, safety or waterproof footwear • requirements set out in standards, codes of practice etc.

RANGE STATEMENT	
Dispositions may be made:	• in prescribed formats, according to regulatory requirements.
Common diseases may include:	• a range of common as well as exotic or notifiable diseases.
Workplace requirements may include:	• enterprise-specific requirements • OH&S requirements • QA requirements • Standard Operating Procedures (SOPs) • the ability to perform the task to production requirements • work instructions.
Specimen collecting tools and equipment may include:	• cutting board • forceps • plastic bags • polystyrene boxes • preservatives • scalpel or surgical knife • specimen advice sheet • specimen jars • vacuum tubes.
Reports may:	• be in diagrammatic, sketch, tabular, graphic formats • be presented in writing, in standard formats • be presented orally • include information and mathematical data gathered, interpreted and summarised from a range of complex and unfamiliar sources.
Communication skills may include:	• applying numeracy skills to workplace requirements • being appropriately assertive • interpreting needs of internal or external customers • listening and understanding • reading and interpreting workplace-related documentation • sharing information • speaking clearly and directly • using negotiation or persuasion skills • working with diverse individuals and groups • writing to audience needs.

RANGE STATEMENT

Problem-solving skills may involve:

- applying a range of strategies to problem-solving
- developing practical and creative solutions to workplace problems
- listening to and resolving concerns in relation to workplace issues
- resolving customer concerns relative to workplace responsibilities
- showing independence and initiative in identifying problems
- solving problems individually or in teams
- using numeracy.

Unit Sector(s)

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

Co-requisite units

Co-requisite units		

Competency field

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