



Australian Government

Department of Education, Employment and Workplace Relations

MTMP3076A Perform boning room Meat Hygiene Assessment

Release: 1

MTMP3076A Perform boning room Meat Hygiene Assessment

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to perform quality control and Meat Hygiene Assessment (MHA) checks (or equivalent) on carton meat or offal for contamination or defects as part of a Quality Assurance (QA) program. It deals with the understanding and implementation of specifications, critical limits, tolerances and sampling programs.
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Application of the Unit

Application of the unit	This unit is applicable to QA staff responsible for MHA and quality control checks on carton meat and offal.
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Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Prerequisite units	Nil	

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. Inspect samples of carton meat for defects	1.1. Samples of product are taken from each line of product according to a pre-determined sampling plan. 1.2. Sample is inspected for defects in accordance with regulatory and workplace requirements as established in a government approved Hazard Analysis Critical Control Point (HACCP) program. 1.3. Defects are reported in accordance with workplace requirements.
2. Assess samples against pre-determined defect tolerances	2.1. Levels of defects are assessed against established tolerances. 2.2. Samples outside tolerance are reported to supervisor and corrective action is taken. 2.3. Sampling program is adhered to and results are recorded according to workplace requirements. 2.4. Sampling area is kept clean and neat to avoid contamination between samples. 2.5. Dropped meat procedures are identified and followed according to workplace requirements.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- inspect, identify and record defects
- identify defects and explain the relevant critical limits and specifications
- interpret information including details of out of tolerance samples
- take corrective action if defect tolerances are exceeded
- follow re-inspection procedures to workplace requirements
- apply relevant **communication** and **mathematical skills**
- work effectively as an individual and as part of a team
- 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

Required knowledge

REQUIRED SKILLS AND KNOWLEDGE

Knowledge of:

- defect tolerance
- procedures for reporting defects and samples outside tolerance
- sampling program and consequence of not following procedures
- relevant Occupational Health and Safety (***OH&S***)***requirements***

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 while complying with:

- Australian Quarantine Inspection Service (AQIS) and/or state meat authority regulations
- company procedures.

Context of, and specific resources for assessment

Assessment must take place in a meat processing plant under real working conditions.

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.

Carton meat may include:

- meat cuts and
- offal.

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.

Workplace requirements may include:

- enterprise-specific requirements
- hygiene and sanitation requirements
- OH&S requirements
- QA requirements
- Standard Operating Procedures (SOPs)
- the ability to perform the task to production requirements
- work instructions.

Communication skills may include:

- applying numeracy skills to workplace requirements
- being appropriately assertive
- interpreting needs of internal or external customers

RANGE STATEMENT	
	• 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.
Mathematical skills may:	• involve accurate recording of temperature, time, volume, weight and quantity in standard formats or proformas • involve interpreting and drawing conclusions from routine charts, bar graphs, pie charts, etc • involve use of calculators and computer software packages • include operations involving percentages, comparisons and variations • require reading and interpreting analogue and digital measures (e.g. clocks, scales, pressured gauges, thermometers, cash registers) • relate to own work and work area problem-solving • involve routine estimations and calculations using a range of specified formula and procedures.
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

RANGE STATEMENT

	• work, safety or waterproof footwear • requirements set out in standards and codes of practice.
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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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