



Australian Government

Department of Education, Employment and Workplace Relations

MTMP3077B Perform offal Meat Hygiene Assessment

Release: 1

MTMP3077B Perform offal Meat Hygiene Assessment

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to monitor hygiene assessment of offal.
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Application of the Unit

Application of the unit	This unit is applicable to workers performing offal product hygiene assessment on the slaughter floor or in dedicated offal rooms.
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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. Monitor offal	1.1. Samples are selected for assessment according to the approved sampling plan for sample size and frequency. 1.2. Assessment is conducted utilising appropriate facilities, lighting and time. 1.3. Assessment is conducted according to workplace requirements. 1.4. Offal is monitored for defects according to agreed criteria and classification. 1.5. Defects are recorded accurately using the correct forms or electronic system. 1.6. Levels for triggering corrective actions are identified. 1.7. Immediate corrective action is implemented according to the Meat Hygiene Assessment (MHA) program's requirements. 1.8. Offal is monitored according to the workplace requirements for hygiene and sanitation, and Occupational Health and Safety (OH&S).

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- monitor product for defects according to the MHA program
- record the monitoring results accurately
- calculate defect ratings
- instigate corrective actions when appropriate
- apply relevant **communication skills**
- work effectively as an individual and as part of a team
- apply relevant **regulatory requirements**
- take action to improve own work performance as a result of self-evaluation, feedback from other or in response to changed work practices or technology

Required knowledge

REQUIRED SKILLS AND KNOWLEDGE

Knowledge of:

- how process compliance monitoring is to be undertaken
- how the approved sample plan is implemented for product monitoring
- hygiene and sanitation requirements when monitoring product
- OH&S requirements when monitoring product
- types of defects to be identified in carcase, offal and carton product
- when and how corrective actions are to be taken in response to monitoring outcomes
- how defect ratings are detected
- classification of defects
- purpose of an MHA program
- relevant regulatory 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 actually 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

EVIDENCE GUIDE	
	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 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.	
<i>Workplace requirements</i> may include:	• enterprise-specific requirements • OH&S requirements • hygiene and sanitation requirements • Quality Assurance (QA) requirements • Standard Operating Procedures (SOPs) • the ability to perform the task to production requirements • work instructions.
<i>OH&S</i> 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

RANGE STATEMENT	
	• uniforms • waterproof clothing • work, safety or waterproof footwear • requirements set out in standards and codes of practice.
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 documentation • sharing information • speaking clearly and directly • using negotiation or persuasion skills • working with diverse individuals and groups • writing to audience needs.
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.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units	
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Co-requisite units		

Competency field

Competency field	
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