



Australian Government

Department of Education, Employment and Workplace Relations

MTMP3107A Perform manual chemical lean testing

Release: 1

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Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to perform chemical lean (CL) testing on carton meat.
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Application of the Unit

Application of the unit	This unit is applicable to workers in boning rooms taking samples and performing CL testing manually.
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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. Take samples for testing	1.1. Cartons for testing are selected according to sampling plan. 1.2. Cartons are handled according to workplace hygiene and Occupational Health and Safety (OH&S) requirements . 1.3. Products to be sampled are identified. 1.4. Samples are taken according to workplace requirements .
2. Test samples	2.1. Pre-operational checks on scales are performed according to workplace requirements. 2.2. Meat samples are blended according to workplace requirements. 2.3. Scales are tared or beaker weighed according to work instruction. 2.4. Samples are cooked and weighed according to workplace requirements. 2.5. Samples are disposed of according to workplace requirements.
3. Calculate CL	3.1. CL percentage is calculated using prescribed formula. 3.2. Cartons are withheld or released depending on CL results and workplace requirements. 3.3. CL results are recorded and reported according to workplace requirements. 3.4. Corrective action and retesting requirements are identified for out-of-specification product.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- accurately use of the formula for calculating CL
- apply relevant regulatory requirements
- use testing scales and taring scales (if required) according to manufacturer's specifications and workplace requirements

REQUIRED SKILLS AND KNOWLEDGE

- apply relevant *communication* and *problem-solving 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

Knowledge of:

- concept of CL and why it is important in specifications
- corrective actions required if CL results are not within specification
- work instruction for sampling and testing
- 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 at the normal speed of production.

Context of, and specific resources for assessment

Assessment should be performed in an operating boning room and across the full range of product specifications.

Method of assessment

Recommended methods of assessment include:

- quiz of underpinning knowledge
- workplace demonstration
- workplace referee 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 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>OH&S requirements</i> 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.
<i>Products</i> may include:	• any carton muscle meat.
<i>Workplace requirements</i> 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.

RANGE STATEMENT	
Communication skills may include:	• applying numeracy skills to workplace requirements • interpreting the needs of internal or external customers • listening and understanding • reading and interpreting workplace documentation • speaking clearly and directly • sharing information • writing to audience needs.
Problem-solving skills may involve:	• developing practical and creative solutions to workplace problems • identifying opportunities and solutions that might not be obvious to others • solving problems individually or in teams • using numeracy skills to solve problems.
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	

Competency field

Competency field	
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