



Australian Government

Department of Education, Employment and Workplace Relations

MTMP413A Inspect ratites

Release: 1

MTMP413A Inspect ratites

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to inspect emus and ostriches.
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Application of the Unit

Application of the unit	This unit is applicable to meat safety and Quality Assurance (QA) officers working in an emu and/or ostrich processing plant.
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Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Prerequisite units		

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 anatomical and physiological properties specific to <i>ratites</i>	1.1. Structure of body system is identified.
2. Perform ante-mortem inspection	2.1. Procedures and principles for humane handling of ratites are identified in accordance with hygiene and sanitation, Occupational Health and Safety (OH&S) and workplace requirements. 2.2. Ratites are handled humanely according to animal welfare regulations. 2.3. Signs of common conditions are identified during ante-mortem inspection and are dealt with accordingly. 2.4. Ante-mortem inspection is performed in accordance with OH&S and regulatory requirements. 2.5. QA issues relating to handling of animals during ante-mortem inspection are identified. 2.6. Procedures for emergency and suspect slaughter are identified. 2.7. Reporting and recording requirements are completed.
3. Assess suitability for slaughter	3.1. Diseases and conditions affecting ratite suitability for slaughter are identified and appropriate action is initiated. 3.2. Major exotic and notifiable diseases and their signs are identified and reported according to regulatory requirements. 3.3. Appropriate remedial action is taken.
4. Perform post-mortem inspection	4.1. Post-mortem inspection is performed in accordance with regulatory requirements. 4.2. Abnormalities in ratites are identified and detected. 4.3. Disposition is made according to Australian Standards and work instructions. 4.4. Exotic and notifiable diseases are identified. 4.5. Reporting and recording requirements are completed.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- perform ante-mortem and post-mortem inspection on ratites according to the Australian Standard
- notify relevant authorities promptly when exotic or notifiable diseases are identified
- prepare notification reports, including technical information for internal personnel and external authorities
- work with processing team to inspect poultry and identify suspect birds in an efficient and timely manner
- research and identify legislation and Australian Standards applicable to the processing of ratites
- apply **mathematical operations** where necessary to establish regulatory compliance
- identify and use relevant **workplace information and documentation**
- identify common conditions and exotic and notifiable diseases in ratites
- identify sources of repeated contamination and work with processing team to rectify problems
- use relevant **communication skills**

Required knowledge

Knowledge of:

- basic anatomical structure of ratites
- specific hygiene and sanitation requirements associated with ratite processing
- specific structural requirements for ratite processing
- potential hazards associated with ratite processing
- dressing and storage requirements for ratites
- major diseases and defects in ratites
- main products and by-products associated with ratite processing

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 on at least one ratite species and in a ratite processing plant.

Context of and specific resources for assessment

Assessment must include ratite carcasses and actual examples of pathology.

Method of assessment

Recommended methods of assessment include:

- assignment
- quiz of underpinning knowledge
- simulation
- 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

EVIDENCE GUIDE	
	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>Ratites</i> may include:	ostrich and emu.
<i>Hygiene and sanitation</i> requirements may include:	- relevant government regulations - workplace requirements.
<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 - uniforms - waterproof clothing

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	• work, safety or waterproof footwear • requirements set out in standards and codes of practice.
Workplace requirements may include:	• enterprise-specific procedures • OH&S requirements • QA requirements • Standard Operating Procedures (SOPs) • the ability to perform the task to production requirements • work instructions.
Regulatory requirements may include:	• animal welfare codes and regulations • domestic and importing country requirements • Export Control Act • federal, state and territory regulations regarding meat processing • relevant Australian Standards • relevant regulations • requirements set out in AS 5010:2001 Hygienic Production of Ratite (emu or ostrich) Meat for Human Consumption • requirements set out in AS 4696:2002 Australian Standard for Hygienic Production and Transportation of Meat and Meat Products for Human Consumption.
Reporting and recording may:	• be oral, written (with accurate transcription) • be manual or electronic • be complex and contain information from a range of sources • include graphs, tables, charts, diagrams • include technical workplace and mathematical language and data.
Mathematical operations may include:	• acceptable limits, tolerances, out-of-specification performance, trends • calculation • estimation • measurement and interpretation, and relate to time, temperature, moisture humidity, ratios, percentages, weight, mass, or volume • use of a calculator or electronic aids.
Workplace information and documentation may include:	• specifications • status reports

RANGE STATEMENT	
	• audit reports • monitoring data.
<i>Communication skills</i> may include:	• applying numeracy skills to workplace requirements • being appropriately assertive • empathising • establishing/using networks • interpreting the needs of internal/external customers • listening and understanding • negotiating responsively • persuading effectively • reading and interpreting workplace-related documentation • sharing information • speaking clearly and directly • working with diverse individuals and groups • writing to audience needs.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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