



Australian Government

Department of Education, Employment and Workplace Relations

MTMPS300A Assess product in chillers

Release: 1

MTMPS300A Assess product in chillers

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to manage product in chillers, in terms of specifications and hygienic storage.
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Application of the Unit

Application of the unit	This unit is applicable to supervisors and Quality Assurance (QA) staff responsible for managing, assessing and monitoring product in chillers.
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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. Assess meat colour, fat colour and marbling	1.1. Product sample is assessed to achieve meat and fat colour scores and marbling scores within the workplace-specified range.
2. Ensure cleaning program is followed	2.1. Cleaning program is established and maintained to ensure product safety, and health and hygiene requirements are met. 2.2. Cleaning schedule is set up and followed for daily, weekly or regular fumigation.
3. Monitor chiller temperature	3.1. Temperature of product is monitored daily to meet product specifications, workplace procedures and regulatory requirements . 3.2. Temperature of chiller is maintained to ensure product safety and to meet product specifications. 3.3. Changes to temperature are corrected to maintain product specifications.
4. Monitor product handling and identification	4.1. Products are identified and labelled in accordance with product specification, customer and workplace requirements . 4.2. Customer requirements are confirmed to determine product order delivery arrangements. 4.3. Temperature and storage requirements for product order are confirmed and arranged in accordance with workplace requirements. 4.4. Documentation for orders is correctly completed.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- apply **mathematical concepts** to monitoring procedures (e.g. temperature checks and adjustments)
- apply relevant **communication skills**
- assess carcasses according to workplace, regulatory and where appropriate

REQUIRED SKILLS AND KNOWLEDGE

AUS-MEAT requirements

- complete documentation, including accurate and legible labelling
- work effectively as an individual and as part of a team
- identify and apply relevant Occupational Health and Safety (**OH&S**) **requirements**
- identify product chiller requirements
- identify product health and hygiene requirements
- 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 available technology to record, gather and interpret product-monitoring data

Required knowledge

Knowledge of:

- carcass grading system employed in a plant
- product transfer and storage methods
- process involved in assessing chillers in the workplace
- product quality monitoring processes
- importance of fat depth, carcass colour and other grading parameters
- rejection procedures

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 utilising documented product specifications and a significant number of carcasses.

Context of and specific resources for assessment

Assessment must be conducted in an operating meat processing plant.

Method of assessment

Recommended methods of assessment include:

- assignments
- debriefs
- quiz of underpinning knowledge
- simulation
- 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

EVIDENCE GUIDE	
	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>Products</i> may include:	- carcase and split carcases - the range of animals processed for human consumption.
<i>Chiller temperature</i> may:	be monitored with automatic data loggers or manual temperature gauges.
<i>Regulatory requirements</i> 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.
<i>Workplace requirements</i> may include:	- enterprise-specific procedures - OH&S requirements - QA requirements - Standard Operating Procedures (SOPs) - the ability to perform the task to production

RANGE STATEMENT	
	requirements • work instructions.
Mathematical concepts may include:	• carcase grades • dates, times • fat depth, colour and marbling scores • processes of estimation and calculation to monitor, adjust and calibrate equipment • product descriptions • temperature • weight.
Communication skills may include:	• applying numeracy skills to workplace requirements • communicating and working with diverse individuals and groups • listening and understanding • reading and writing workplace-related information • sharing information • speaking clearly and directly.
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 • work, safety or waterproof footwear • requirements set out in standards and codes of practice.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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