



Australian Government

Department of Education, Employment and Workplace Relations

MTMPS411B Monitor meat preservation process

Release: 1

MTMPS411B Monitor meat preservation process

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to overview and monitor the hygienic preservation of meat and ensure compliance with quality standards and regulatory requirements.
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Application of the Unit

Application of the unit	This unit is applicable to meat safety officers (inspectors) and Quality Assurance (QA) managers responsible for overseeing meat preservation.
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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. Overview the meat preservation process	1.1. Types of preservation processes used by the meat industry are identified and explained. 1.2. Meat quality required for preservation processes are identified according to customer and workplace requirements. 1.3. Ingredients and equipment required for the preservation process are prepared according to product specifications, hygiene and sanitation, and safety requirements.
2. Monitor preservation process	2.1. Product and process are inspected and monitored to ensure meat is preserved to specifications, health, hygiene and customer requirements. 2.2. Equipment or processes involved in the preservation process are monitored regularly at critical control points. 2.3. Procedures to ensure quality and hygiene of the product are monitored and followed at all times. 2.4. Procedures for rejection, reprocessing and/or recall for products which do not meet specifications or hygiene requirements are implemented.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- identify critical control points in the meat preservation process
- apply relevant **communication** and **mathematical skills**
- maintain currency of knowledge through professional development and self-directed research
- work effectively as an individual and as a team member
- determine and implement corrective action
- identify and apply relevant Occupational Health and Safety (**OH&S**) **requirements**
- interpret monitoring data and identify out-of-specification performance or product
- monitor the preservation of meat to ensure compliance with workplace and **regulatory requirements**

REQUIRED SKILLS AND KNOWLEDGE

- **record** monitoring information accurately
- **report** non-conformances to appropriate personnel
- 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:

- criteria for rejected, reprocessed or recalled product
- process involved in preserving meat in own workplace
- critical aspects of meat safety and hygiene in the preservation process
- relevant procedures to ensure the preserved meat product is safe and fit for human consumption
- reject and recall procedures
- impact of the preserving process on product quality, including eating quality
- regulatory requirements relating to the preservation of meat and products
- reject and recall 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 while monitoring a commercial meat preservation operation.

Context of and specific resources for assessment

Assessment may involve a simulated monitoring role for the trainee.

Method of assessment

Recommended methods of assessment include:

- assignments
- 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 language backgrounds other than English. Language and literacy demands of the assessment task should not be

EVIDENCE GUIDE

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.

Preservation methods may include:

- canning
- cooking
- pickling
- refrigeration
- smoking.

Workplace requirements may include:

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

Equipment may include:

- canning lines
- chillers
- cooking facility
- injectors
- smoke generators
- steamers.

Hygiene and sanitation requirements may include:

- relevant government regulations
- workplace requirements.

Communication skills may include:

- communicating and working with diverse individuals and groups
- interpreting customer requirements
- listening and understanding

RANGE STATEMENT	
	• speaking clearly and directly • negotiation, persuasion and assertiveness where necessary • reading and interpreting workplace documentation • sharing information.

RANGE STATEMENT	
Mathematical skills may include:	• acceptable limits, tolerances, out-of-specification performance, trends • calculation • estimation • measurement and interpretation relating to time, temperature, moisture humidity, ratios, percentages, weight, mass and volume.
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.
Regulatory requirements may include:	• domestic or importing country requirements • Export Control Act • hygiene and sanitation requirements • relevant state regulations and Australian Standards • requirements set out in AS 4696:2007 Australian Standard for Hygienic Production and Transportation of Meat and Meat Products for Human Consumption.
Reporting and recording may:	• be oral or written (with accurate transcription) • be complex and contain information from a range of sources • include graphs, tables, charts and diagrams • include technical workplace and mathematical

RANGE STATEMENT

	language and data.
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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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