



Australian Government

Department of Education, Employment and Workplace Relations

MTMR101C Identify species and meat cuts

Release: 1

MTMR101C Identify species and meat cuts

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to identify species and meat cuts.
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Application of the Unit

Application of the unit	This unit is applicable to boning rooms, smallgoods manufacturing and meat retail operations.
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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. Identify meat cuts	1.1. Meat cuts are correctly identified by cut name and species according to workplace requirements and specifications. 1.2. Meat cuts are correctly selected by cut name and species according to workplace requirements.
2. Identify primal cuts	2.1. Primal cuts are correctly identified by name and species according to workplace requirements. 2.2. Primal cuts are correctly selected by name and species according to workplace requirements.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- identify meat cuts according to label on cartons (as appropriate)
- identify primal cuts correctly by species and cut according to workplace specifications for a minimum of three species for meat retailing and at least one species for smallgoods manufacturing
- apply relevant **regulatory requirements**
- select and handle products according to **Occupational Health and Safety (OH&S) requirements**
- select cuts correctly by species and cut according to workplace requirements for a minimum of three species for **meat retailing** and at least one species for **smallgoods manufacturing**
- Identify cuts correctly by species and cut according to workplace specifications for a minimum of three species for meat retailing and at least one species for smallgoods manufacturing
- select primal cuts correctly by species and cut according to workplace requirements for a minimum of three species for meat retailing and at least one species for smallgoods manufacturing

Required knowledge

Knowledge of:

REQUIRED SKILLS AND KNOWLEDGE

- primal cuts used for different cuts of meat for a minimum of three species for meat retailing and at least one species for smallgoods manufacturing
- principles of product selection by species, primal and cut type for a minimum of three species for meat retailing and at least one species for smallgoods manufacturing
- relevant regulatory requirements
- appropriate sources of information on new species or cuts
- different species and ***categories of meat*** and cuts for a minimum of three species for meat retailing and at least one species for smallgoods manufacturing

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 over time and under typical operating and production conditions for the enterprise.

The candidate must be able to select and identify primal and secondary cuts correctly by species and cut for a minimum of three species for meat retailing and at least one species for smallgoods manufacturing.

Where the candidate does not prepare primal cuts in their usual place of work they must complete the requirements of the Unit in an alternative work placement or in a simulated environment.

Context of, and specific resources for assessment

Assessment may occur on- or off-the-job.

Method of assessment

Recommended methods of assessment include:

- quiz of underpinning knowledge

EVIDENCE GUIDE	
	• 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 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>Species</i> may include:	• beef • buffalo • crocodile • deer • emu • game meat • goat • kangaroo • pork • poultry • sheep • or any other species.
<i>Specifications</i> may be defined by:	• customer specifications • enterprise procedures

RANGE STATEMENT	
	• industry standards.
Workplace requirements may include:	• enterprise-specific procedures • OH&S requirements • Quality Assurance (QA) requirements • Standard Operating Procedures (SOPs) • the ability to perform the task to production requirements • work instructions.
Regulatory requirements may include:	• Export Control Act • federal and state regulations regarding meat processing and food handling • hygiene and sanitation requirements • relevant Australian Standards • relevant regulations.
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.
Categories of meat include:	• age • differentiation of classes • sex • weight.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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