



Australian Government

Department of Education, Employment and Workplace Relations

MTMR201C Break and cut product using a bandsaw

Release: 1

MTMR201C Break and cut product using a bandsaw

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to break and cut product using a bandsaw.
------------------------	--

Application of the Unit

Application of the unit	This unit is applicable to workers in meat processing plants, smallgoods factories, boning rooms, food services operations, knackeries, game processing plants, wholesale and retail operations.
--------------------------------	--

Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Prerequisite units		
	MTMPR201C	Prepare and operate bandsaw

Employability Skills Information

Employability skills	This unit contains employability skills.
-----------------------------	--

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.
---	--

Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1. Break carcase into specified cuts using a bandsaw	1.1. Cutting lines are followed for breaking of product according to Occupational Health and Safety (OH&S), hygiene, Quality Assurance (QA), and workplace requirements. 1.2. Carcase is cut into standard primal cuts according to workplace, OH&S, hygiene and QA requirements.
2. Cut product using a bandsaw	2.1. Product is cut according to workplace, OH&S, and hygiene and sanitation requirements.
3. Hang and store product	3.1. Product is hung according to workplace requirements. 3.2. Product is stored 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:

- demonstrate assembly and operation of a bandsaw to manufacturer's, workplace and OH&S requirements
- demonstrate a safety check on the bandsaw
- ensure the safety of team members while working with a bandsaw
- report equipment faults, either verbally or in writing, according to workplace requirements
- demonstrate hanging and hooking techniques according to OH&S, hygiene and sanitation, QA and workplace requirements
- demonstrate storage and rotation of meat product according to workplace requirements
- seek advice from appropriate resources before using bandsaw on new products
- work effectively individually or as part of a team
- use relevant **communication skills**

Required knowledge

Knowledge of:

REQUIRED SKILLS AND KNOWLEDGE

- primal cuts of carcase
- principles of storage and rotation of product according to workplace and ***regulatory requirements***
- cutting lines for breaking carcase according to specifications
- safety procedures related to use of bandsaw

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.

Where the candidate cannot use a bandsaw 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 must occur in the workplace under normal operating conditions or off-the-job in a simulated environment.

Method of assessment

Recommended methods of assessment include:

- simulation
- verified work log or diary
- workplace referee or third-party report of performance over time.

EVIDENCE GUIDE	
	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.	
Products include:	• beef cuts • chicken • frozen mince products • lamb cuts • pork cuts • soup bones.
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

RANGE STATEMENT	
	• 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.
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.
Primal cuts may include:	• beef (e.g. shortloin, bone in blade, shin on bone, brisket, ribs) • lamb (e.g. forequarter, saddle, chump, short loin, leg, rib loin) • pig (e.g. forequarter, fore loin, rib loin, leg, belly, hand).
Communication skills may include:	• listening and understanding • reading and interpreting workplace related documentation • sharing information • speaking clearly and directly • working with diverse individuals and groups.
Regulatory requirements may include:	• Export Control Act • Federal, state and territory regulations regarding meat processing • hygiene and sanitation requirements • relevant Australian Standards • relevant regulations.

Unit Sector(s)

Unit sector	
--------------------	--

Co-requisite units

Co-requisite units		

Competency field

Competency field	
------------------	--