



Australian Government

Department of Education, Employment and Workplace Relations

MTMR202C Provide advice on cooking and storage of meat products

Release: 1

MTMR202C Provide advice on cooking and storage of meat products

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to provide information regarding cooking methods for various cuts of meat to meet customer requirements.
------------------------	---

Application of the Unit

Application of the unit	This unit is applicable to meat retailing operations.
--------------------------------	---

Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Prerequisite units		
	MTMR106C	Provide service to customers

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. Provide information on cooking specific meat cuts	1.1. Cooking method is identified for various meat cuts to maximise eating quality. 1.2. Information is provided for cooking times for various meat cuts to meet customer needs. 1.3. Information is provided on complementary herbs, spices, vegetables, sauces or other flavours according to customer needs.
2. Provide information on specific cuts for cooking methods	2.1. Available meat cuts are identified for specific cooking method according to customer needs. 2.2. Information is provided for cooking times for various meat cuts to meet customer needs.
3. Provide information on storage and shelf life of fresh meat and cooked meat products	3.1. Information is provided on the storage and shelf life of fresh meat and cooked meat products.
4. Provide hygiene information on handling of meat products	4.1. Information is provided on the safe and hygienic handling, storage and preparation of meat products.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- acknowledge customer's presence
- greet customer
- establish customer needs by enquiry, listening and summarising
- demonstrate awareness of cultural and ethnic differences and respond accordingly
- demonstrate suitable behaviour by attending to customer needs promptly and courteously, displaying tact, satisfying customer needs ethically and maintaining professional standards of dress and personal hygiene
- **explain** cooking times and temperatures for roasting and microwaving meat to

REQUIRED SKILLS AND KNOWLEDGE

- achieve rare, medium or well done results
- provide advice on cooking methods, times, temperatures, and efficiently and courteously meet customer needs
- relay information to customer
- acknowledge complaints
- demonstrate polite and efficient telephone technique (if required)
- follow up customer enquiries
- refer customer to more experienced staff if necessary, listen and learn from colleagues
- identify and apply relevant ***Occupational Health and Safety (OH&S), regulatory and workplace requirements***
- operate telephone system, if required
- use ***mathematical skills*** relevant to the task
- use relevant ***communication skills***

Required knowledge

Knowledge of:

- effects of each cooking technique on tenderness of meat
- flavours which enhance various cuts and how to achieve the flavours
- how to interact with others in an appropriate way when providing advice
- moist cooking, dry cooking and microwave cooking techniques
- serving suggestions including suitable vegetables, pasta or rice accompaniments
- properties and effects of animal fats in cooking
- which cuts are suitable for dry cooking techniques including roasting, grilling and stir-frying
- which cuts are suitable for microwave cooking techniques
- which cuts are suitable for moist cooking techniques including casseroles and stewing
- cooking times and temperatures for roasting and microwaving meat to achieve rare, medium or well done results
- storage times, temperatures and shelf life of fresh and cooked meat products
- workplace complaints policies and procedures
- relevant OH&S, regulatory and workplace requirements
- sources of information on new cooking techniques

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 conditions for the enterprise.

Context of, and specific resources for assessment

Assessment must occur in the workplace under normal workplace conditions.

Method of assessment

Recommended methods of assessment include:

- assignment
- verified work log or diary
- 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.

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.

Cooking methods may include:

- baking
- barbecuing
- casseroles
- frying
- grilling
- microwaving
- roasting
- stewing
- stir-frying.

Meat cuts may include:**Beef**

- boneless:
 - blade or clod
 - bolar blade
 - bottom sirloin (bottom butt)
 - bottom sirloin triangle (tripe)
 - brisket
 - brisket (deckle off)
 - brisket navel end
 - brisket pieces (deckle)
 - brisket point end
 - brisket point end (deckle off)
 - brisket point end pectoral
 - brisket point end plate

RANGE STATEMENT

- butt set
- butt tenderloin
- chuck
- chuck (square cut)
- chuck and blade
- chuck crest
- chuck eye
- chuck eye roll
- chuck roll (long cut)
- chuck tender
- cube roll (rib eye roll)
- diced beef
- d-rump
- external flank plate
- eye round
- flank plate steak tip
- flank steak
- flap meat
- fore and hind cuts mixed
- fore set
- full rump
- inside skirt
- intercostals (rib fingers)
- internal flank plate
- knuckle
- minced beef (ground)
- neck
- neck chain
- outside
- outside flat
- outside meat
- oyster blade
- red meat
- rib ends
- rib set
- rostbiff
- rump
- rump cap

RANGE STATEMENT

- shin (shank)
- shin (special trim)
- short rib meat
- silverside
- strips
- tenderloin
- tenderloin (side strap off)
- thick skirt
- thin flank or thin flank meat
- thin skirt
- top sirloin (top butt)
- topside or inside
- topside or inside (cap)
- topside or inside (cap off)
- bone in:
 - armbone shin
 - brisket
 - butt
 - butt (shank off)
 - butt (square cut)
 - foreleg
 - forequarter
 - hindquarter
 - pistola hindquarter
 - rib set
 - ribs (prepared)
 - shin or shank
 - short loin
 - short ribs
 - spare ribs
- offal:
 - brain
 - brain (skinned)
 - cheek (papillae off)
 - cheek (papillae on)
 - head meat
 - heart
 - kidney

RANGE STATEMENT

- lips
- liver
- lungs
- rumen pillars (mountain chain)
- spleen tail
- tendons
- testes
- thymus gland
- tongue (long cut)
- tongue (short cut)
- tongue (short cut - special trim)
- tongue (Swiss cut)
- tongue (Swiss cut - special trim)
- tongue root
- tongue root fillet
- tripe (honeycomb)
- tripe (raw unsalted)
- tripe (salted)
- tripe pieces (raw unsalted)
- tripe pieces (salted)
- weasand meat
- variety pieces:
 - body fat
 - diaphragm membrane
 - large intestine
 - ligamentum nuchae
 - membrane
 - small intestine
 - spinal cord
 - vell

Goat

- bone-in:
 - carcase
 - forequarter
 - leg (chump on)
 - loin
 - rack

RANGE STATEMENT

- short loin
- boneless
 - eye of loin
 - forequarter
 - leg (chump on)
 - leg cuts
 - tenderloin
- offal:
 - brain
 - head meat
 - heart
 - kidney
 - liver
 - lungs
 - pluck
 - thymus gland
 - tongue (long cut)
 - tongue (short cut)
 - tongue blade
 - tongue root
 - tripe (raw unsalted)
 - tripe (salted)
 - spleen

Sheep

- bone-in:
 - assorted cuts (bone-in)
 - breast and flap
 - carcass (hogget)
 - carcass (lamb)
 - carcass (mutton)
 - carcass (ram)
 - chump
 - forequarter
 - foreshank
 - hindshank
 - lamb telescoped carcass
 - leg (chump on)

RANGE STATEMENT

- leg (chump on - aitch bone removed)
- leg (chump on - shank off)
- leg (chump off)
- leg (chump off - shank off)
- leg (femur bone)
- loin
- loin end rack
- neck
- rack
- rack (frenched)
- saddle
- short loin
- shoulder
- shoulder (oyster cut)
- shoulder rack
- square cut shoulder
- trunk
- trunk meat cuts (mixed)
- boneless:
 - backstrap
 - eye of forequarter
 - eye of loin
 - eye of rack
 - eye of short loin
 - eye of shoulder rack
 - eye of shoulder or neck fillet
 - forequarter
 - knuckle
 - leg (chump on)
 - leg (chump on - shank on)
 - leg (chump on - shank off)
 - leg cuts
 - rump (lamm rost)
 - side
 - silverside
 - square cut shoulder (rolled netted)
 - tenderloin
 - tenderloin (butt)

RANGE STATEMENT

- tenderloin (butt off)
- topside
- trunk
- offal:
 - brain
 - head meat
 - heart
 - kidney
 - liver
 - lungs
 - pluck
 - thymus gland
 - tongue (long cut)
 - tongue (short cut)
 - tongue blade
 - tongue root
 - tripe (raw unsalted)
 - tripe (salted)

Veal

- bone-in:
 - carcass
 - forequarter
 - leg (long cut)
 - leg (short cut)
 - loin
 - rack
 - shin or shank
 - short loin
 - side
- boneless:
 - assorted cuts
 - backstrap
 - blade
 - knuckle
 - leg (long cut)
 - leg (short cut)
 - leg set

RANGE STATEMENT	
	• loin • outside • rump • shoulder • silverside • tenderloin • thick flank • topside • offal: • brain • head meat • heart • kidney • liver • spleen • tail • tendons • thymus gland • tongue (long cut) • tongue (short cut) • tongue (short cut -special trim) • tongue (Swiss cut).
Explanations may:	• be completed with the assistance of others • be directly related to own work and work area problem-solving • be in everyday workplace language and include mathematical language and commonly used technical terms • include information from several sources • be presented in writing using standard formats or proformas, diagrams, symbols and charts • be presented orally.
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 • head-wear

RANGE STATEMENT	
	• protective boot covers • uniforms • work, safety or waterproof footwear • requirements set out in standards and codes of practice.
Regulatory requirements may include:	• Export Control Act • hygiene and sanitation requirements • relevant regulations • state and territory regulations regarding meat processing and food handling.
Workplace requirements may include:	• enterprise ethical and customer service standards • enterprise-specific procedures • OH&S requirements • order forms • Quality Assurance (QA) requirements • Standard Operating Procedures (SOPs) • work instructions.
Mathematical skills may include:	• accurate recording of temperature, time, volume, weight and quantity in standard formats or proformas • interpreting and drawing conclusions from routine charts, bar graphs and pie charts • operations involving percentages, comparisons and variations • reading and interpreting analogue and digital measures including clocks, scales, pressure gauges, thermometers, cash registers • routine estimations and calculations using a range of specified formula and procedures.
Communication skills may include:	• applying numeracy skills to workplace requirements • listening and understanding • reading and interpreting workplace related documentation • sharing information • speaking clearly and directly • working with diverse individuals and groups.

Unit Sector(s)

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

Co-requisite units

Co-requisite units		

Competency field

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