



Australian Government

Department of Education, Employment and Workplace Relations

MTMR203C Select, weigh and package meat for sale

Release: 1

MTMR203C Select, weigh and package meat for sale

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to select, weigh and package meat for sale.
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Application of the Unit

Application of the unit	This unit is applicable to boning rooms and meat retailing establishments.
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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. Select requested products	1.1. Meat product requested is recognised. 1.2. Meat product is selected according to workplace and customer requirements .
2. Weigh selected products	2.1. Products are weighed according to regulatory , workplace and customer requirements. 2.2. Products are costed accurately. 2.3. Sale price is confirmed with customer. 2.4. Meat orders are prepared according to customer's recorded requirements. 2.5. Special, standing or repeat orders are prepared according to customer specifications.
3. Wrap and pack sales items	3.1. Items are neatly and safely wrapped or packed according to hygiene, workplace and customer requirements. 3.2. Wrapping equipment is used 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 products
- identify the most appropriate packaging for products
- prepare meat order to customer requirements
- identify sub-standard products and take required action
- weigh items correctly following regulatory requirements
- over wrap meat items according to weather conditions and customer requirements
- use wrapping materials appropriately
- price items accurately according to displayed price
- use, read and interpret scales, calculators, cash registers
- **explain** regulatory requirements related to weighing products
- work with team members

REQUIRED SKILLS AND KNOWLEDGE

- apply relevant ***Occupational Health and Safety (OH&S)*** and regulatory requirements
- record ***mathematical*** information accurately
- report equipment faults, either verbally or in writing according to workplace requirements
- seek advice from colleagues when working with new products or equipment
- use relevant ***communication skills***

Required knowledge

Knowledge of:

- regulatory requirements related to weighing products
- effect of poor wrapping techniques on meat quality
- relevant OH&S and regulatory requirements

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 operating conditions or in a simulated environment.

Method of assessment

Recommended methods of assessment include:

- verified work log or diary
- 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 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.

Workplace requirements may include:

- enterprise-specific procedures and ethical standards
- Standard Operating Procedures (SOPs)
- work instructions.

Customer requirements may include:

- individually wrapped products
- packaging for freezer storage
- secure bags
- trays and over wrap plastic film.

Regulatory requirements may include:

- Export Control Act
- Federal, state and territory regulations regarding meat processing and food safety
- hygiene and sanitation requirements
- relevant Australian Standards
- relevant regulations.

Equipment used in wrapping and over wrapping may include:

- brown paper bags
- butcher paper
- plastic bags
- plastic wrap
- polystyrene trays
- wrapping machinery.

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

RANGE STATEMENT	
	include mathematical language and commonly used technical terms • be presented in writing using standard formats or proformas, diagrams, symbols and charts • be presented orally • include information from several sources.
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.
Mathematical skills may include:	• use of calculators and computer software packages • 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 formulas and procedures.
Communication skills may	• listening and understanding • reading and interpreting workplace

RANGE STATEMENT

include:

documentation

- speaking clearly and directly
- working with diverse individuals and groups.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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