



Australian Government

Department of Education, Employment and Workplace Relations

MTMR207B Use basic methods of meat cookery

Release: 1

MTMR207B Use basic methods of meat cookery

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to use a range of cookery methods to prepare meat dishes.
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Application of the Unit

Application of the unit	This unit is applicable to meat retailing, food services and smallgoods operations. Cookery methods are used to prepare meat and meat dishes for sale, and in the preparation of smallgoods products. Cookery methods are also used for recommendations when selling meat.
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Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Prerequisite units		
	MTMPSR203A	Sharpen knives

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 and use <i>cooking equipment and technology</i>	1.1. Appropriate equipment or technology is selected for particular cooking methods. 1.2. Equipment is used hygienically, safely and in accordance with manufacturer's instructions.
2. Use <i>methods of meat cookery</i>	2.1. Various cookery methods are used correctly to prepare dishes to enterprise standard. 2.2. Correct quantities and ratios of <i>commodities</i> are calculated for specific cookery methods. 2.3. Cooking process is completed in a logical and safe manner. 2.4. Problems with the cooking process are identified promptly and corrective action is taken. 2.5. Dishes are prepared using a range of methods and current technology within acceptable enterprise time frames.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- identify the most appropriate cooking methods for a range of cuts of meat
- select appropriate cooking equipment
- follow recipes accurately
- apply hygiene and safety principles and procedures during the cooking process
- demonstrate safe work practices, particularly in relation to bending, lifting and using cutting implements, appliances, heated surfaces and other equipment which carry a risk of burns
- seek advice from appropriate sources when working with new products/equipment
- report equipment faults, either verbally or in writing according to workplace requirements
- work individually and with other team members
- **explain** logical and time-efficient workflow
- apply relevant **Occupational Health and Safety (OH&S)**, **regulatory** and

REQUIRED SKILLS AND KNOWLEDGE***workplace requirements***

- use ***mathematical skills*** relevant to the task
- use relevant ***communication skills***

Required knowledge

Knowledge of:

- effects of different cookery methods on the nutritional value of food
- underlying principles of all basic methods of meat cookery
- waste minimisation techniques and environmental considerations in relation to different cookery methods
- logical and time-efficient workflow
- use and characteristics of a range of equipment used for the required methods of meat cookery
- relevant OH&S, regulatory and workplace requirements
- major food groups, culinary terminology and equipment as they relate to the required methods of meat cookery

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 cook meat dishes using all the following cooking methods:

- boiling or simmering
- stewing
- braising
- roasting
- grilling
- shallow frying.

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:

- assignments

EVIDENCE GUIDE	
	• quiz of underpinning knowledge • 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.
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>Cooking equipment and technology</i> may include:	• blenders • electric, gas or induction ranges • food processors • grills and griddles • microwaves • mixers • ovens, including combi ovens • slicers • tilting frypan, brat pan.
<i>Methods of meat cookery</i> must include the following:	• boiling or simmering • braising • grilling • roasting

RANGE STATEMENT	
	• shallow frying • stewing.
Commodities may include:	• general food items such as oils, sauces, condiments and flavourings, garnishes, coatings and batters • herbs and spices • meat and poultry which may be fresh, frozen, preserved or pre-prepared, and may also include meat products such as standard cuts, sausages, hams, salamis and other meat products.
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 • 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 • head-wear • protective boot covers • protective hand and arm covering • protective head and hair covering • uniforms • work, safety or waterproof footwear • requirements set out in standards and codes of practice.
Regulatory requirements may include:	• Export Control Act • Federal, state and territory regulations regarding meat processing • hygiene and sanitation requirements • relevant Australian Standards.
Workplace requirements may	• enterprise-specific requirements and ethical

RANGE STATEMENT	
include:	standards • 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 • use of calculators and computer software packages.
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	
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Co-requisite units

Co-requisite units	

Competency field

Competency field	
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