



Australian Government

Department of Education, Employment and Workplace Relations

MTMR210B Make and sell sausages

Release: 1

MTMR210B Make and sell sausages

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to make and sell sausages.
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Application of the Unit

Application of the unit	This unit is applicable to 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. Prepare meat for sausages	1.1. Meat is selected and weighed according to product and workplace specifications. 1.2. Meat is processed in preparation for forming according to product specifications.
2. Select ingredients for sausages	2.1. Ingredients are selected and weighed according to product specifications and workplace and regulatory requirements .
3. Combine selected ingredients	3.1. Selected ingredients are combined according to product specifications and workplace and regulatory requirements.
4. Prepare casings	4.1. Casings are prepared according to product specifications. 4.2. Casings are used and stored according to workplace requirements and health and hygiene requirements. 4.3. Defective casings are identified and reported where appropriate according to workplace requirements.
5. Fill casings	5.1. Casings are filled to consistency required by product specifications. 5.2. Defective product is identified and reported, where appropriate, according to workplace requirements.
6. Link, tie and hang sausages	6.1. Sausages are linked and tied to product specifications. 6.2. Excess casings are trimmed according to product specifications. 6.3. Sausages are hung or stored according to product specifications and workplace requirements.
7. Prepare, operate, disassemble and clean equipment	7.1. Sausage making equipment is prepared, adjusted and operated to Occupational Health and Safety (OH&S), workplace and hygiene requirements, and manufacturer specifications. 7.2. Equipment is disassembled and cleaned, and parts are stored in line with OH&S, workplace and regulatory requirements, and manufacturer specifications.
8. Sell a variety of sausages	8.1. Information, including cooking, storage and serving suggestions, is provided to customers on a variety of sausages. 8.2. Sausage range is promoted to customers.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- accurately identify different species and categories of meat used in sausages
- seek advice from appropriate sources before working with new equipment or products
- operate adjustment tools and equipment
- apply **mathematical skills** relevant to the task
- make a range of at least four different varieties of sausage
- report required faults and adjustments, verbally or in writing according to workplace requirements
- **explain** cooking methods for a range of sausages, including beef, pork, Italian, veal, gourmet and game varieties
- answer customer enquiries, for at least four different varieties of sausage, relating to:
 - cooking methods
 - cooking times
 - storage
 - shelf life
 - ingredients
 - nutritional value, including fat content
- work with team members
- apply relevant OH&S requirements
- use relevant **communication skills**

Required knowledge

Knowledge of:

- sausage filler types according to power source
- materials for hanging and storing sausages
- protective covering for sausages and its purpose
- conditions under which equipment may need adjusting
- function and operation of sausage filler machines
- safe and correct operation of sausage making equipment
- cooking methods for a range of sausages, including beef, pork, Italian, veal, gourmet and game varieties

REQUIRED SKILLS AND KNOWLEDGE

- shelf life of a range of sausages, including beef, pork, Italian, veal, gourmet and game varieties
- temperature for storing a range of sausages, including beef, pork, Italian, veal, gourmet and game varieties
- filling yields of various sizes and types of casings
- purpose and storage needs of collagen casings and natural casings
- purpose and use of ***processing equipment*** used in making sausages
- purpose and use of ingredients used in sausage making
- relevant OH&S requirements
- ingredients used in at least four different varieties of sausage
- purposes and processes for undertaking emergency stops, machine lockouts and isolation procedures
- regulatory requirements in relation to sausage making
- procedures for cleaning sausage making equipment
- properties of correct blending of ingredients

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 under typical operating conditions.

The candidate must be able to make at least four varieties of sausages including two gourmet varieties.

Where the candidate cannot make and sell sausages 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 production conditions or in a simulated environment.

Method of assessment

Recommended methods of assessment include:

- simulation
- verified work log or diary
- workplace project
- workplace referee or third-party report of

EVIDENCE GUIDE	
	performance over time demonstration with assessor. 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>Workplace specifications</i> may include:	- enterprise-specific procedures and ethical standards - Standard Operating Procedures (SOPs) - work instructions.
<i>Product specifications</i> may relate to species of meat, which may include:	- beef - buffalo - chicken - emu - game meat - kangaroo - lamb - mutton - pork - veal.
<i>Product specifications</i> may	according to recipe

RANGE STATEMENT	
include:	- fat content, which may be measured by - chemical lean (CL) - visual estimation (VL) - filling yield - iced water - individual dry ingredients - length of links - method and order of blending - pre-mix - species of meat - triple or single link - type and thickness of casing.
Ingredients may include:	- binders - meat - phosphates - preservatives - seasonings, salt or flavourings - water.
Regulatory requirements may include:	- Export Control Act - Federal, state and territory regulations regarding meat processing - hygiene and sanitation requirements - relevant Australian standards.
Casings may include:	- collagen casings - natural casings.
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

RANGE STATEMENT	
	• uniforms • waterproof clothing • work, safety or waterproof footwear • requirements set out in standards and codes of practice.
Variety of sausages must include:	• at least two gourmet sausages • two other varieties, including: • beef • chicken • game • Italian • lamb • pork • veal.
Information on sausages may include:	• cooking methods for different varieties of sausage • dietary information, including kilojoules per average serving size • identifying allergies associated with ingredients and additives in product • identifying ingredients, additives and preservatives in meat product • interpreting nutritional panels • shelf life of different varieties of sausage • storage and handling of different varieties of sausage.
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 and cash registers • routine estimations and calculations using a range of specified formulas and procedures • using calculators and computer software packages.

RANGE STATEMENT	
<i>Explanations</i> may:	• be completed with the assistance of others • be directly related to problem solving in own work and work area • 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.
<i>Communication skills</i> may include:	• applying mathematical skills to workplace requirements • listening and understanding • reading and interpreting workplace documentation • sharing information • speaking clearly and directly • working with diverse individuals and groups.
<i>Processing equipment</i> may include:	• bowl or silent cutter • mincer • sausage filler.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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