



Australian Government

Department of Education, Employment and Workplace Relations

MTMR211B Produce and sell value-added products

Release: 1

MTMR211B Produce and sell value-added products

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to produce and sell value-added products such as stir-fries, sprinkles, glazes, pre-marinated meat, satays, and forced, stuffed and seasoned meat. The products may be made from prepared ingredients, such as commercially-prepared marinades and ready-cut meat, or by following recipes and preparing ingredients.
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Application of the Unit

Application of the unit	This unit is applicable to meat retail and food services operations.
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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 ingredients for formulation of value-added products	1.1. Ingredients are selected according to workplace recipes, policy and practice. 1.2. Ingredients are weighed according to regulatory requirements. 1.3. Unused ingredients are labelled according to workplace and regulatory requirements.
2. Prepare meat, stuffings, seasonings and forcemeat for value-added products	2.1. Meat is prepared according to recipes, policy and practices. 2.2. Stuffings, seasonings and forcemeat are prepared according to recipes, policy and practices.
3. Mix ingredients	3.1. Ingredients are added according to recipe and product specifications. 3.2. Ingredients are blended to achieve product consistency or substance according to recipe and product specifications.
4. Produce value-added products	4.1. Ingredients are added to meat according to instructions or recipe. 4.2. Product is formulated according to product specifications and workplace, hygiene and sanitation, and Quality Assurance (QA) requirements. 4.3. Product is presented according to product specifications and workplace requirements. 4.4. Product is labelled according to product specifications, and regulatory and workplace requirements.
5. Store products and ingredients	5.1. Products are stored according to workplace and regulatory requirements. 5.2. Ingredients are stored according to workplace and regulatory requirements. 5.3. Shelf life of product is identified. 5.4. Effects of ingredients on shelf life are identified.
6. Sell meat product	6.1. Information, including cooking, preparation, storage and serving suggestions, is provided to customers on meat product. 6.2. Product 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:

- follow recipes accurately
- select meat and ingredients according to recipes and workplace requirements
- measure and weigh meat and ingredients according to recipe and regulatory requirements
- perform calculations as required for production of value-added products
- **explain** permissible use of additives and ingredients in value-added products
- mix ingredients to achieve product consistency according to recipe and product specifications
- produce at least five value-added products from a minimum of three **species**
- identify quality requirements related to production of value-added products, including limits to value-adding options
- present and label products to workplace requirements
- record information, including mathematical information, accurately
- store meat and ingredients to workplace and regulatory requirements
- apply workplace, **Occupational Health and Safety (OH&S)** and hygiene requirements related to producing value-added products
- use **mathematical skills** relevant to the task (e.g. estimating measures to verify calculations)
- work effectively individually or as part of a team
- work with other team members to develop new value-added products
- use relevant **communication skills**

Required knowledge

Knowledge of:

- regulatory requirements regarding use and storage of fruit and vegetables
- shelf life of products, factors affecting shelf life and the effect of different ingredients on shelf life
- range of effects on the product and consumer of the use of both incorrect and inadequate quantities of ingredients
- permissible use of additives and ingredients in value-added products
- properties of correct blending
- use and purposes of ingredients in producing value-added products
- reasons for poor product consistency and rectify problem
- workplace, OH&S and hygiene requirements related to producing value-added products

REQUIRED SKILLS AND KNOWLEDGE

- effect of various ingredients on product shelf life

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 demonstrate the ability to make a minimum of five different value-added products from at least three species.

Where the candidate is unable to produce the required volume of value-added products in their workplace 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:

- verified work log or diary
- workplace project

EVIDENCE GUIDE

	- workplace referee or third-party report of 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.

Ingredients vary depending on the products and may include:

- brines
- fruit
- glazes
- marinades
- meat
- nuts
- satays
- saucers
- sprinkles
- stuffings
- vegetables.

Value-added products may include:

- forced, stuffed or seasoned meat products
- other products to recipe.

RANGE STATEMENT	
Regulatory requirements may include:	• Export Control Act • federal, state and territory regulations regarding meat processing and food handling • relevant Australian standards.
Workplace requirements may include:	• enterprise-specific procedures and ethical standards • Standard Operating Procedures (SOPs) • work instructions.
Hygiene and sanitation requirements may include:	• relevant government regulations • workplace requirements.
Labels may include:	• 'best before' date • composition labelling • directions for use and storage • list of ingredients in descending order, where necessary • mandatory warning labels • name and address of your business • name of product • nutritional panels.
Information on meat product may include:	• interpreting nutritional panels • identifying allergies associated with ingredients in product • identifying ingredients and preservatives in meat product • dietary information, including kilojoules per average serving size • how to handle product • how to store product • shelf life of product • cooking methods, times and temperatures • serving suggestions.
Explanations 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

RANGE STATEMENT	
	• include information from several sources.
Species may include:	• beef • buffalo • chicken • emu • game meat • kangaroo • lamb • mutton • pork • veal.
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 • 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:	• accurate recording of temperature, time, volume, weight and quantity in standard formats and 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 STATEMENT	
	range of specified formulas and procedures • using calculators and computer software packages.
Communication skills may include:	• applying mathematical 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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