



Australian Government

Department of Education, Employment and Workplace Relations

MTMR212B Receive meat product

Release: 1

MTMR212B Receive meat product

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to receive meat product.
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Application of the Unit

Application of the unit	The unit is applicable to tradespersons in 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 delivery area	1.1. Delivery area is checked and cleaned if necessary before delivery to meet workplace, regulatory, Occupational Health and Safety (OH&S) , hygiene and sanitation requirements.
2. Receive meat product	2.1. Carcases or cartons are weighed and checked on receipt according to the number and quality ordered. 2.2. Ticketing and labels are checked to ensure they comply with meat ordered. 2.3. Meat quality is checked according to workplace requirements. 2.4. Problems with receivals are recorded and reported according to workplace requirements.
3. Move meat product to storage	3.1. Product is moved from receival area to storage according to workplace OH&S, regulatory and hygiene and sanitation requirements. 3.2. Product is stacked, hung or stored in cool room according to workplace, OH&S, hygiene and sanitation and regulatory requirements.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- receive incoming stock
- follow equipment and material requirements
- follow health and hygiene requirements
- follow workplace requirements
- identify and minimise safety hazards
- apply relevant OH&S and regulatory requirements
- calibrate equipment correctly
- use different types of weighing machines
- complete **documentation** for weighing and receiving goods
- **explain** the features and purpose of a stock control sheet

REQUIRED SKILLS AND KNOWLEDGE

- work individually or with others to carry out tasks
- work with diverse individuals and groups
- use ***mathematical skills*** relevant to the task
- use relevant ***communication skills***

Required knowledge

Knowledge of:

- principles of the relevant health Acts and regulatory requirements in relation to stock control
- differences in quality of carcasses
- differences in types of ***weighing machines***
- indications of meat contamination and workplace procedures for handling contamination
- storage requirements for a range of species and meat cuts
- features and purpose of a stock control sheet
- purpose of each item of data on invoices and delivery dockets
- relevant OH&S and regulatory requirements
- limits of weight individuals are allowed to carry according to legislative 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 workplace conditions.

Method of assessment

Recommended methods of assessment include:

- quiz of underpinning knowledge
- simulation
- workplace demonstration
- 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

EVIDENCE GUIDE	
	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.	
Workplace requirements may include:	• enterprise-specific procedures and ethical standards • Standard Operating Procedures (SOPs) • work instructions.
Regulatory requirements may include:	• Export Control Act • hygiene and sanitation requirements • requirements set out in AS 4696:2007 Australian Standard for Hygienic Production and Transportation of Meat and Meat Products for Human Consumption • federal, state and territory regulations regarding meat processing • state OH&S Acts.
OH&S requirements may include:	• enterprise OH&S policies, procedures and programs • OH&S legal requirements, which may include acceptable weight limits a person may carry • Personal Protective Equipment (PPE) which may include: • coats and aprons • ear plugs or muffs • eye and facial protection • head-wear

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	• 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.
Meat products may include:	• carton meats • dry products, such as skins • frozen goods • pre-packaged goods • whole carcasses • sides of carcasses.
Ticketing and labels may include:	• AUS-MEAT language • other processor specification data.
Checking meat quality includes:	• abnormal condition • ageing • ante-mortem trauma • classification • colour • composition • contamination • fat colour and dimension • fat depth • muscle • post-mortem trauma • weight.
Documentation may include:	• claim and credit forms • invoices • order forms.
Explanations may:	• be presented orally or in writing using standard formats • include information from several sources • present information in diagrammatic, tabular, graphic or pictorial formats • require summaries of information for

RANGE STATEMENT	
	presentation to work colleagues • use a range of communications technology and media • use workplace, mathematical and technical language.
Mathematical may include:	• accurate recording of temperature, time, volume, weight and quantity in standard formats or proformas • estimating and calculating load weights and sizes of cartons and carcasses • operations involving percentages, comparisons and variations • reading and interpreting analogue and digital measures including scales, pressured gauges and thermometers • routine estimations and calculations using a range of specified formulas and procedures • using calculators and computer software packages.
Communication may include:	• interacting with people from a range of cultural, social and ethnic backgrounds • interacting with colleagues, superiors, customers, clients and external parties • applying mathematical skills to workplace requirements • empathising with customers and work colleagues • interpreting the needs of internal and external customers • listening and understanding, and speaking clearly and directly • reading and interpreting workplace documentation • the use of negotiation, persuasion and assertiveness skills • own work area and wider work area • sharing of information • writing to audience needs.
Weighing machines may include:	• computerised • manual.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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