



Australian Government

MTMR302C Assess carcase/product quality

Release: 1

MTMR302C Assess carcase/product quality

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to assess carcase and product quality to a workplace or customer specification.
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Application of the Unit

Application of the unit	This unit is applicable to boning rooms and meat retail enterprises.
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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. Sort and select carcase or meat product	1.1. Carcase or meat product is sorted according to customer and workplace specifications . 1.2. Contaminated carcasses or meat products are identified and corrective action is taken. 1.3. Hygiene and sanitation requirements are followed in regard to selecting carcase or meat product.
2. Assess carcase or meat product	2.1. Carcase or meat product is assessed to verify that it meets workplace or market requirements. 2.2. Carcase or meat product is assessed according to workplace requirements, customer specifications and industry requirements.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- select carcase or meat product to customer and workplace requirements
- apply relevant **regulatory requirements** for slicing
- record and communicate outcomes of carcase or meat product assessment according to workplace requirements
- apply relevant **communication** and **mathematical skills**
- work effectively as an individual and as part of a team
- take action to improve own work performance as a result of self-evaluation, feedback from others, or in response to changed work practices or technology

Required knowledge

Knowledge of:

- methods of assessing carcase or meat product according to specifications
- procedures for interpreting, recording and reporting mathematical and technical information such as that found on carcase tickets
- elements of the specification being utilised
- workplace, **Occupational Health and Safety (OH&S)**, and hygiene and sanitation requirements in relation to assessing and **measuring carcasses** or meat product

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 production conditions or in a simulated environment.

Method of assessment

Recommended methods of assessment include:

- workplace observation
- 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

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.

<i>Carcase</i> may be described and recorded by:	• age (dentition) • butt shape • fat • sex • weight.
<i>Meat product</i> may include:	• carcase meat • primals (chilled, carton or product) • primals (fresh or unwrapped).
<i>Specifications</i> may include:	• customer requirements • industry standards • workplace requirements.
<i>Assessing</i> or quality indicators may include:	• age of meat • amount of fat • colour and texture of fat • colour of meat • conformation • hygiene and sanitation requirements • maturity of animal at slaughter • meat cuts • presence of blemishes • sex • texture of meat

RANGE STATEMENT	
	weight.
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 - relevant Australian Standards - relevant regulations - 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.
Communication skills may include:	- interacting with people from a range of cultural, social and ethnic backgrounds, as well as colleagues, superiors, customers, clients and external parties - listening and understanding - speaking clearly and directly - sharing information - use of communications technology - own work and the wider work area - applying numeracy skills to workplace requirements - reading and interpreting workplace documentation.
Mathematical skills may include:	- accessing mathematical information from hot weights, labels, scale records and tags - estimating and calculating - use of calculators and computer software - own work and work area problem solving and monitoring - interpreting and drawing conclusions from a range of simple and complex mathematical tables, charts, bar graphs and pie charts.
OH&S requirements may include:	- enterprise OH&S policies, procedures and programs - OH&S legal requirements - Personal Protective Equipment (PPE) which

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	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.
<i>Carcase may be measured</i> using:	• cut measure technique • fat measuring device • palpation • visual appraisal.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units	

Competency field

Competency field	
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