



Australian Government

Department of Education, Employment and Workplace Relations

MTMR310C Bone and fillet poultry

Release: 1

MTMR310C Bone and fillet poultry

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to manually bone and fillet poultry.
------------------------	---

Application of the Unit

Application of the unit	This unit is applicable to meat retailing enterprises.
--------------------------------	--

Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Prerequisite units		
	MTMPSR203A	Sharpen knives

Employability Skills Information

Employability skills	This unit contains employability skills.
-----------------------------	--

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.
---	--

Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1. Prepare work bench for use	1.1. Work bench is cleared of other species and products. 1.2. Work bench is cleaned in accordance with hygiene and workplace requirements .
2. Bone poultry	2.1. Poultry is secured for boning. 2.2. Poultry is boned to maximise yield using hand knives to workplace and hygiene requirements.
3. Separate poultry into bone-in products	3.1. Poultry is secured for cutting. 3.2. Poultry is separated into a range of bone-in products to workplace and hygiene requirements.
4. Identify and separate contaminated product	4.1. Product is checked for contamination and non-compliance to workplace and hygiene requirements. 4.2. Contaminated or non-compliant product is separated and corrective action is taken.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- cut product according to workplace, **Occupational Health and Safety (OH&S)** and hygiene requirements
- demonstrate correct cutting, slicing and trimming techniques
- demonstrate cutting lines to produce cuts to workplace requirements
- demonstrate safe and effective knife skills
- bone poultry safely, effectively, and with consideration for maximising yield
- demonstrate the ability to work with team members
- **explain** hygiene requirements specific to poultry (e.g. salmonella risk)
- operate and clean **equipment** according to workplace requirements
- remove defects from products according to workplace, hygiene and **regulatory requirements**
- use **communication** skills appropriate to the task

REQUIRED SKILLS AND KNOWLEDGE**Required knowledge**

Knowledge of:

- hygiene requirements specific to poultry (salmonella risk)
- boning procedure
- OH&S implications of the slippery and moist nature of poultry

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 operating conditions or in simulated environment.

Method of assessment

Recommended methods of assessment include:

- verified work log or diary
- workplace assignment
- 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.

EVIDENCE GUIDE**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.

Hygiene requirements may include:

- hygiene requirements specific to poultry
- relevant government regulations
- workplace requirements.

Workplace requirements may include:

- enterprise-specific requirements
- Standard Operating Procedures (SOPs)
- work instructions.

Poultry may include:

- chickens
- ducks
- geese
- pheasant
- quail
- turkeys.

Boned products may include:

- breast fillets
- tenderloins
- thigh fillets
- trimmings.

Bone-in products may include:

- breasts
- drumsticks
- lovely legs
- marylands
- mini-drummies
- thighs
- wings.

RANGE STATEMENT	
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/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.
Explanations may:	• be presented orally, in writing using standard formats or using a range of communications technology and media • include information from several sources • present information in diagrammatic, tabular, graphic or pictorial formats • require summaries of information for presentation to work colleagues • use workplace, mathematical and technical language.
Equipment may include boning cones.	
Regulatory requirements may include:	• Export Control Act • relevant Australian Standards • state and territory regulations regarding meat processing and food handling.
Communication skills may include:	• interacting with people from a range of cultural, social and ethnic backgrounds and with colleagues, superiors, customers, clients and external parties • speaking clearly and directly • the use of communications technology • relate to own work and the wider work area

RANGE STATEMENT

	• reading and interpreting workplace documentation.
--	---

Unit Sector(s)

Unit sector	
--------------------	--

Co-requisite units

Co-requisite units		

Competency field

Competency field	
-------------------------	--