



Australian Government

Department of Education, Employment and Workplace Relations

MTMR312C Prepare portion control to specifications

Release: 1

MTMR312C Prepare portion control to specifications

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to break and prepare carcasses and primal cuts to a portion control specification. The products are cut to meet the specifications of the hospitality industry, including restaurants, hotels or airlines.
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Application of the Unit

Application of the unit	This unit is applicable to boning rooms and meat retail 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. Slice primal cuts to portion control specifications	1.1.Cuts are selected to customer specifications to maximise yield. 1.2.Cuts are sliced to specified weight tolerances and for maximum yield. 1.3.Cuts are sliced to workplace, hygiene and Quality Assurance (QA) requirements.
2. Handle knife effectively	2.1.Knife is handled safely, hygienically and effectively.
3. Package and label cuts to specifications	3.1.Cuts are packaged to customer specifications and workplace requirements. 3.2.Cuts are labelled to customer specifications and workplace 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 primal cuts for maximum yield and suitability to portion control specification
- demonstrate cutting, slicing and trimming techniques to workplace requirements and customer specifications for a minimum of two **species**
- demonstrate safe use of bandsaw, as required
- demonstrate sorting procedures to gain maximum yield
- explain and demonstrate hygiene standards and procedures for preparing portion control cuts
- explain and demonstrate QA standards and procedures for preparing portion control cuts
- slice portions evenly
- apply **mathematical skills** relevant to the task
- **explain** and demonstrate correct procedure for achieving and maintaining weights while cutting
- identify sub-standard product and rectify appropriately
- demonstrate the ability to listen actively and ask questions to confirm

REQUIRED SKILLS AND KNOWLEDGE

- understanding when customers are explaining new cuts and/or specifications
- work with team members
- explain and demonstrate sorting procedures for achieving and maintaining weights while cutting to gain maximum yield
- apply ***Occupational Health and Safety (OH&S)*** and ***regulatory requirements***
- use ***communication skills*** relevant to the task

Required knowledge

Knowledge of:

- correct procedure for achieving and maintaining weights while cutting
- hygiene standards and procedures for preparing portion control cuts
- QA standards and procedures for preparing portion control cuts
- sorting procedures for achieving and maintaining weights while cutting to gain maximum yield
- pre-portioning processes
- criteria for selection of meat to suit specification
- hygiene requirements for preparation of cuts
- portion specification
- quality requirements for preparation of cuts
- relationship between primal cut size, dimensions, order specification and yield
- value of off-cuts
- OH&S 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.

Candidates must be able to demonstrate cutting, slicing and trimming techniques to workplace requirements and customer specifications for a minimum of two species.

Context of, and specific resources for assessment

Assessment must occur in the workplace under normal operating conditions or in a 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

EVIDENCE GUIDE	
	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>Portion control</i> cuts may include:	• blade or clod • cube roll • fillet or tenderloin • round or flank • rump • striploin • topside or inside.
<i>Customer specifications</i> may include:	• level of trim • packaging specifications • size per unit or cut • thickness • weight per unit or cut.
<i>Workplace</i> requirements may include:	• enterprise-specific requirements • Standard Operating Procedures (SOPs) • work instructions.
<i>Hygiene</i> and sanitation requirements may include:	• relevant government regulations • workplace requirements.
<i>Species</i> must be selected from the following:	• cattle • goats • pigs

RANGE STATEMENT	
	• sheep.
Mathematical skills may include:	• use of calculators and computer software packages • estimation and calculation • the use of familiar and unfamiliar complex formula • product formulations and specifications • interpreting and drawing conclusions from a range of simple and complex mathematical tables, charts, bar graphs and pie charts • monitoring, adjusting and calibrating formula, specifications, outputs and equipment • synthesis and analysis of mathematical information from more than one source.
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.
OH&S requirements may include:	• enterprise OH&S policies, procedures and programs • OH&S legal requirements • Personal Protective Equipment (PPE) which may include: • coat 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

RANGE STATEMENT	
	requirements set out in standards and codes of practice.
Regulatory requirements may include:	- Export Control Act - federal, state and territory regulations regarding meat processing and food handling - hygiene and sanitation requirements - relevant Australian Standards.
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 communication technology - own work and the wider work area - reading and interpreting workplace documentation.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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