



Australian Government

Department of Education, Employment and Workplace Relations

MTMR318B Assess and sell poultry product

Release: 1

MTMR318B Assess and sell poultry product

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to assess and sell poultry product.
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Application of the Unit

Application of the unit	The unit is applicable to 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. Identify <i>poultry cuts</i>	1.1. Poultry cuts are identified by cut name and <i>species</i> according to <i>specifications</i> and <i>workplace requirements</i> .
2. Sort and select poultry product	2.1. Poultry product is sorted according to customer and workplace specifications. 2.2. Poultry cuts are selected by cut name and species according to workplace requirements. 2.3. Contaminated product is identified and corrective action is taken. 2.4. Hygiene and sanitation requirements are followed in regard to selecting product.
3. Assess poultry product	3.1. Product is assessed for shelf life expectancy. 3.2. Product is assessed according to workplace requirements, customer specifications and industry 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.
5. Sell poultry product	5.1. Information , including cooking, storage and serving suggestions, is provided to customers on poultry products. 5.2. Product is promoted to customers.
6. Store poultry product	6.1. Poultry is stored according to hygiene and sanitation, regulatory and workplace requirements. 6.2. Poultry is stored under correct conditions and temperatures to maintain quality, extend shelf life, and maximise appearance and eating quality.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

REQUIRED SKILLS AND KNOWLEDGE

Ability to:

- identify poultry cuts according to label on cartons as appropriate
- select cuts correctly by species and cut according to workplace requirements
- select poultry to customer and workplace requirements
- identify cuts correctly by species and cut, according to workplace specifications
- remove defects from products according to workplace, hygiene and regulatory requirements
- record and communicate outcomes of poultry product assessment according to workplace requirements
- apply relevant **communication** and **mathematical skills**
- work effectively as an individual and as part of a team
- apply relevant regulatory requirements in relation to selling poultry
- 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

- normal causes of contamination of poultry
- hygiene requirements specific to poultry (e.g. salmonella risk)
- methods of assessing poultry according to specifications
- legislation regarding growth promotants in poultry
- OH&S implications of the slippery and moist nature of poultry
- difference between growth promotants and antibiotics
- difference between organic, free range and conventional poultry products
- procedures for interpreting, recording and reporting mathematical and technical information, such as that found on carton labels
- workplace, **Occupational Health and Safety (OH&S)**, and hygiene and sanitation requirements in relation to assessing poultry
- relevant **regulatory requirements** in relation to selling 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 workplace conditions or in a simulated environment.

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.	
<i>Poultry cuts</i> may include:	• boned products: • breast fillets • tenderloins • thigh fillets • trimmings • bone-in products: • breasts • drumsticks • lovely legs • marylands • mini-drummies • thighs • wings.
<i>Species</i> may include:	• chickens • ducks • geese • pheasant • quail • turkeys.
<i>Specifications</i> may include:	• customer requirements • industry standards • workplace requirements.

RANGE STATEMENT	
Workplace requirements may include:	• enterprise-specific procedures and ethical standards • Standard Operating Procedures (SOPs) • work instructions.
Assessing or quality indicators may include:	• colour and texture of fat • colour of meat • conformation • estimated shelf life • hygiene and sanitation requirements • presence of blemishes • texture of meat • weight.
Information on product may include:	• dietary information, including kilojoules per average serving size • cooking methods suitable for various products • legislation regarding the use of growth promotants for poultry • identifying allergies associated with ingredients in product • identifying ingredients and preservatives in poultry product • interpreting nutritional panels • nature of organic, free range and conventional poultry product • storage and shelf life.
Communication skills may include:	• interacting with colleagues, superiors, customers, clients and external parties, and people from a range of cultural, social and ethnic backgrounds • 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 communications technology • the use of negotiation, persuasion and assertiveness skills • own work area and wider work area

RANGE STATEMENT	
	• applying mathematical skills to workplace requirements • sharing of information • writing to audience needs.
Mathematical skills may include:	• accessing mathematical information from hot weights, labels, scale records and tags • accurate recording of temperature, time, volume, weight and quantity in standard formats or 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 scales, pressured gauges and thermometers • monitoring and problem solving in own work and work area • routine estimations and calculations using a range of specified formulas and procedures • using calculators and computer software packages.
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 • 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.

RANGE STATEMENT

Regulatory requirements may include:

- Export Control Act
- hygiene and sanitation requirements
- relevant Australian standards
- 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.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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