



Australian Government

Department of Education, Employment and Workplace Relations

MTMR319B Break carcasses for retail sale

Release: 1

MTMR319B Break carcasses for retail sale

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to break carcasses for retail sale.
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Application of the Unit

Application of the unit	This unit is used by meat tradespersons in the retail industry when required to separate carcasses into primal cuts for further processing or preparation.
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Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Prerequisite units		
	MTMPSR203A	Sharpen knives
	MTMR320B	Locate, identify and assess cuts

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. Break carcass into <i>primal cuts</i>	Carcass is accurately separated into primal cuts according to <i>workplace, Occupational Health and Safety (OH&S), Quality Assurance (QA) and hygiene requirements</i> .
2. Handle knife effectively	Knife is handled safely, hygienically and effectively.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- prepare equipment for breaking carcass correctly and safely
- position or fasten carcass securely for separation
- demonstrate the separation of carcass into primal cuts on a range of meat cuts for a minimum of three *species* including beef, sheep and one other species, according to workplace, OH&S, and hygiene requirements and customer specifications
- use acceptable cutting lines to produce primary cuts to workplace requirements
- demonstrate safe manual-handling techniques
- apply relevant *communication* skills
- identify contaminated product and take the appropriate corrective action according to workplace requirements
- sanitise equipment according to workplace requirements
- work effectively as an individual and as part of a team
- apply relevant *regulatory requirements*
- 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:

- hygiene, OH&S or workplace requirements when breaking carcasses
- quality requirements for breaking carcasses
- principles of contamination in regard to primary cuts
- primary *cut specifications* for beef, sheep and one other species

REQUIRED SKILLS AND KNOWLEDGE

- major anatomical structures of the carcase of each species
- relevant 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 and must include:

- breaking carcase into primal cuts for a minimum of three species, including beef and sheep
- identifying primary cut specifications for at least three species, including beef and sheep.

Context of, and specific resources for assessment

Assessment must occur in the workplace under normal production conditions or in a simulated environment.

Resources may include:

- appropriate knives and breaking equipment
- cutting lines
- specifications for primals for three species, including beef and sheep.

Method of assessment

Recommended methods of assessment are:

- quiz of underpinning knowledge

EVIDENCE GUIDE

	• 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 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.

Primal cuts may:

- differ according to:
 - customer specifications
 - end use
 - species
 - workplace specifications
- include:
 - beef (rump, round or knuckle, silverside or outside, topside or inside, loin, shins, chuck, blade or clod, rib set, brisket and flank)
 - deer (e.g. leg, rump, loin, shoulder and forequarters)
 - goat (e.g. leg, shortloin, ribloin, chump, forequarters and breast)

RANGE STATEMENT	
	• kangaroo (e.g. leg, tail butt, loin and shoulder) • pigs (e.g. leg, rump, loin, foreloin, forequarters and belly or spring) • sheep (e.g. leg, shortloin, ribloin, chump, forequarters and breast) • veal (e.g. leg, loin, forequarters and shoulder).
Workplace requirements may include:	• ability to perform the task to production requirements • enterprise-specific procedures • hygiene and sanitation requirements • OH&S requirements • QA requirements • Standard Operating Procedures (SOPs) • work instructions.
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 • 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.
Hygiene requirements may include:	• clean work wear each shift or day • cleanliness of work area • hand washing • head covering • personal hygiene • sterilisation of equipment.

RANGE STATEMENT	
<i>Species</i> must include:	• beef • sheep • one other species, which may include: • crocodile • deer • emu • game meat • goat • kangaroo • pig.
<i>Communication skills</i> may include:	• interacting with colleagues, superiors, customers, clients and external parties, and • applying mathematical skills to workplace requirements • communicating and working with 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 • own work area and wider work area • sharing of information • the use of communications technology • the use of negotiation, persuasion and assertiveness skills • writing to audience needs.
<i>Regulatory requirements</i> 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.
<i>Cut specifications</i> may be defined	• customer specifications

RANGE STATEMENT

by:

- industry standards.

Unit Sector(s)**Unit sector****Co-requisite units****Co-requisite units****Competency field****Competency field**