



Australian Government

Department of Education, Employment and Workplace Relations

MTMR320B Locate, identify and assess meat cuts

Release: 1

MTMR320B Locate, identify and assess meat cuts

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to locate, identify and assess cuts on a carcass.
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Application of the Unit

Application of the unit	This unit is used by meat tradespersons who prepare and further process primal cuts.
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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. Locate cuts on a carcass	1.1. Primal cuts are located on a carcass by cut name and species according to workplace requirements and specifications. 1.2. Meat cuts are located on a carcass by cut name and species according to workplace requirements and customer specifications. 1.3. Specialised cuts are located on a carcass by cut name and species according to workplace requirements and customer specifications.
2. Identify cuts	2.1. Meat cuts are identified on a carcass by cut name and species according to workplace requirements and customer specifications. 2.2. Meat cuts are identified on primals in cartons by cut name and species according to workplace requirements and customer specifications. 2.3. Cutting lines for meat cuts are correctly identified on primals according to workplace requirements and customer specifications. 2.4. Cutting lines for primal cuts are correctly identified on a carcass according to workplace requirements and customer specifications.
3. Assess cuts	3.1. Meat cuts are assessed for quality to workplace requirements and customer specifications. 3.2. Meat cuts are assessed against cut specifications to workplace requirements. 3.3. Primal cuts are assessed for quality to workplace requirements and customer specifications. 3.4. Primal cuts are assessed against cut specifications to workplace requirements.

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:

- demonstrate safe manual-handling techniques
- identify contaminated product and take the appropriate corrective action according to workplace requirements
- apply relevant **communication** skills
- 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

- **hygiene** and **Occupational Health and Safety (OH&S) requirements** for breaking carcasses
- quality requirements for breaking carcasses
- principles of contamination in regard to primary cuts
- sequence for breaking carcasses
- relevant **regulatory requirements**
- acceptable cutting lines to produce primary cuts to workplace requirements
- primary cut specifications for beef, sheep and one other species
- major anatomical structures of the carcass of each species

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 under typical operating conditions.

Context of, and specific resources for assessment

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

Resources may include:

- charts and diagrams for cuts
- specifications for primal cuts.

Method of assessment

Recommended methods of assessment are:

- quiz of underpinning knowledge
- simulation
- workplace demonstration of competency for the assessor
- workplace referee or third-party report of performance over time.

EVIDENCE GUIDE

	Assessment practices should take into account any relevant language or cultural issues related to Aboriginality, 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 (e.g. rump, round or knuckle, silverside or outside, topside or inside, loin, shin, 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)
 - 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,

RANGE STATEMENT	
	forequarters and breast) • veal (e.g. leg, loin, forequarters and shoulder).
Species must include beef, sheep and one of the following:	• crocodile • deer • emu • game meat • goat • kangaroo • pig.
Workplace requirements may include:	• ability to perform the task to production requirements • enterprise-specific procedures • hygiene and sanitation requirements • OH&S requirements • Quality Assurance (QA) requirements • Standard Operating Procedures (SOPs) • work instructions.
Cutting lines	• must be learnt by breaking carcasses • may be assessed using charts and diagrams.
Assessing or quality indicators may include:	• age of meat • amount of fat • colour and texture of fat • colour of meat • conformation • estimated shelf life • hygiene and sanitation requirements • maturity of animal at slaughter • presence of blemishes • sex • texture of meat • weight.
Cut specifications may be defined by:	• customer specifications • industry standards.
Communication may include:	• applying mathematical skills to workplace requirements • communicating and working with people from a range of cultural, social and ethnic backgrounds

RANGE STATEMENT	
	• listening and understanding, and speaking clearly and directly • reading and interpreting workplace-related documentation • using communications technology.
Hygiene requirements may include:	• clean work wear each shift or day • cleanliness of work area • hand washing • head covering • personal hygiene • sterilisation of equipment.
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.
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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