



Australian Government

Department of Education, Employment and Workplace Relations

MTMS214B Rotate stored meat

Release: 1

MTMS214B Rotate stored meat

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to rotate stored meat in a meat establishment.
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Application of the Unit

Application of the unit	This unit is used by smallgoods operators with responsibility for rotating and monitoring the shelf life of stored meat.
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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. Store meat	1.1. Meat is stored at the required refrigerated temperature in accordance with hygiene and sanitation, regulatory and workplace requirements. 1.2. Meat storage time and shelf life are documented for each meat product according to regulatory requirements. 1.3. Meat is checked to ensure it is labelled in accordance with workplace and regulatory requirements.
2. Rotate stored meat	2.1. Meat is selected for rotation according to label documentation and workplace requirements. 2.2. Meat is handled hygienically during rotation in accordance with regulatory and hygiene requirements. 2.3. Meat is rotated according to regulatory, hygiene and workplace requirements. 2.4. Shelf life of meat is considered in relation to the storage and rotation of meat and meat product. 2.5. Meat is handled according to Occupational Health and Safety (OH&S) requirements.
3. Maintain clean holding room	3.1. Holding room is cleaned according to regulatory, OH&S, hygiene 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:

- store meat in accordance with temperature requirements
- demonstrate rotation of stored meat in line with:
 - hygiene and sanitation requirements
 - regulatory requirements
 - OH&S requirements
 - workplace requirements
- select, organise, report and record routine information and mathematical data

REQUIRED SKILLS AND KNOWLEDGE

related to:

- labelling
- rotation and shelf life of meat product
- storage of meat product
- work effectively as an individual and as a member of a team
- **explain** stock rotation requirements for meat to regulatory and hygiene requirements
- apply relevant **communication** and **mathematical** skills
- take corrective 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:

- effects on the product of the use of meat which is beyond its useful life
- storage temperatures and shelf life for meat
- stock rotation requirements for meat to regulatory and hygiene 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 and production conditions for the enterprise.

Context of, and specific resources for assessment

Assessment must occur in the workplace under normal production conditions.

Resources may include:

- real work environment
- relevant documentation such as:
 - regulatory requirements
 - workplace policies and procedures
- relevant equipment and materials.

Method of assessment

Recommended methods of assessment include:

- workplace demonstration
- observation of performance over time
- quiz of underpinning knowledge.

EVIDENCE GUIDE

	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.

<i>Hygiene and sanitation</i> requirements may include:	• relevant government regulations • workplace requirements.
<i>Regulatory</i> requirements may include:	• Export Control Act • federal, state and territory regulations regarding meat processing • hygiene and sanitation requirements • relevant Australian Standards • relevant regulations.
<i>Workplace requirements</i> may include:	• enterprise-specific requirements • OH&S requirements • Quality Assurance (QA) requirements • Standard Operating Procedures (SOPs) • the ability to perform the task to production requirements • work instructions.
<i>Meat product</i> could include:	• fresh meat

RANGE STATEMENT	
	• meat emulsion • pre-salted meat.
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.
Explanations may:	• be in everyday workplace language including mathematical language and some commonly used technical terms • be presented in writing using standard formats, proformas, charts and diagrams • be presented orally • include mathematical and other information from several sources.
Communication skills may include:	• communicating with diverse individuals and groups • listening and understanding • require reading and interpreting workplace-related documentation • speaking clearly and directly.
Mathematical skills may:	• include routine estimation and calculation • involve percentages, comparisons and variations • involve the use of calculators.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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