



Australian Government

Department of Education, Employment and Workplace Relations

MTMS216B Inspect carton meat

Release: 1

MTMS216B Inspect carton meat

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to perform routine carton meat inspection prior to further processing.
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Application of the Unit

Application of the unit	This unit is applicable to workers in smallgoods, food service or retail outlets who routinely inspect carton meat for specification or contamination defects. This unit does not apply to workers performing Meat Hygiene Assessment (MHA) procedures for carton 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. Open <i>carton meat</i>	1.1. Sample cartons are selected for inspection according to a sampling plan where every carton is not being inspected. 1.2. Inspection is conducted according to workplace requirements for facilities and for using Personal Protective Equipment (PPE). 1.3. Carton meat is inspected for contamination and specification defects according to workplace requirements. 1.4. Corrective action is taken according to workplace requirements. 1.5. Cartons are handled safely according to workplace and Occupational Health and Safety (OH&S) requirements. 1.6. Defects are recorded or reported according to workplace requirements. 1.7. Defects are segregated and disposed of in accordance with 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:

- use sample program, where applicable
- perform inspection according to workplace requirements for **hygiene** and safety
- report defects, where appropriate
- apply defect reporting procedures
- apply relevant **communication** and **mathematical skills**
- apply relevant OH&S policies and procedures
- work effectively as an individual and as a member 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 SKILLS AND KNOWLEDGE

- take appropriate corrective action when defects are found

Required knowledge

Knowledge of:

- appropriate inspection procedures
- defect reporting procedures
- Standard Operating Procedures (SOPs) for personal hygiene
- likely defects to be encountered
- work instructions for inspection

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:
 - product specifications
 - regulatory requirements
 - workplace policies and procedures
- relevant equipment and materials.

Method of assessment

Recommended methods of assessment include:

- workplace demonstration
- quiz

EVIDENCE GUIDE	
	• question and answer • observation 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.	
<i>Carton meat</i> may include:	• beef (e.g. brisket and tongues) • game meat • lamb (e.g. legs and tongues) • mutton • other meat species or products • pork (e.g. ham and spring) • veal.
<i>Workplace requirements</i> may include:	• enterprise-specific requirements • OH&S requirements • Quality Assurance (QA) requirements • SOPs • the ability to perform the task to production requirements • work instructions.
Product <i>specifications</i> may vary	• customer and workplace requirements.

RANGE STATEMENT	
according to:	
OH&S requirements may include:	• enterprise OH&S policies, procedures and programs • OH&S legal requirements • 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.
Communication may:	• be with people from a range of cultural, social and ethnic backgrounds • involve listening and understanding, speaking clearly and directly • require reading and interpreting workplace-related documentation • require writing to audience needs.
Mathematical skills may include:	• collection, estimation, calculation and interpretation of deviations within cycle, internal temperature, humidity, ambient temperature, weights.
Hygiene and sanitation requirements may include:	• relevant government regulations • workplace requirements.
Regulatory requirements may include:	• Export Control Act • federal, state and territory regulations regarding meat processing • hygiene and sanitation requirements • relevant Australian Standards • relevant regulations • requirements set out in AS 4696:2007

RANGE STATEMENT

	Australian Standard for Hygienic Production and Transportation of Meat and Meat Products for Human Consumption.
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Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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