



Australian Government

Department of Education, Employment and Workplace Relations

MTMS300B Operate mixer, blender unit

Release: 1

MTMS300B Operate mixer, blender unit

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to deal with specialist processing technologies to comminute meat and ingredients for further processing in a meat establishment.
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Application of the Unit

Application of the unit	A skilled operator in a smallgoods establishment may have responsibility for comminution of products such as devon, bloodwurst, salamis and berlinas.
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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. Set up specialist cutting equipment	1.1. Blades are checked for sharpness and correct sequence in accordance with workplace and Occupational Health and Safety (OH&S) requirements. 1.2. Corrective action is taken as necessary. 1.3. Equipment is washed down and sanitised according to hygiene and workplace requirements. 1.4. Ingredients are loaded according to product specifications and OH&S requirements.
2. Operate specialist cutting equipment	2.1. Ingredients are checked to ensure conformity to product and customer specifications. 2.2. Equipment is programmed to product specification and OH&S requirements. 2.3. Ingredients are loaded in a specified regime for the style of the product. 2.4. Product is processed according to product and manufacturer's specifications, and OH&S requirements. 2.5. Silent or bowl cutter is operated to produce a variety of specified products to meat production requirements. 2.6. Timing of the process is judged for correct texture according to product specifications. 2.7. Temperature is controlled to product specifications, and hygiene and sanitation requirements.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- **explain** the health and hygiene factors related to operating a bowl cutter
- identify various additives, spices and binders
- operate bowl cutter to produce a variety of products to:

REQUIRED SKILLS AND KNOWLEDGE

- workplace requirements
- OH&S requirements
- hygiene and sanitation requirements
- product specifications
- production requirements
- demonstrate the difference in cutting techniques between raw meat **emulsions** and pre-cooked meat emulsions
- identify any unhygienic meat ingredients
- apply relevant **communication** and **mathematical skills**
- work effectively in a range of situations as an individual and as a team member
- apply relevant **regulatory requirements**
- 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:

- corrective action to be taken in situations such as:
 - incorrect loading of ingredients
 - machinery malfunction
 - temperature malfunction
 - unhygienic meat ingredients
- common tests for blade sharpness:
 - no feathered edges
 - cutting paper without tearing
 - checking for ragged edges
- appropriate quantities of water or ice to ensure temperature is maintained according to product specifications
- consequences of loading ingredients in the incorrect order such as:
 - fat separation caused by over-heating etc
 - red colour after cooking
 - temperature control
- health and hygiene factors related to operating a bowl cutter
- importance of protein extraction
- effects on product and on health and safety of incorrectly placing product in equipment
- effect of meat temperature when cutting meat for salami
- effect on product of the temperature of the cutting equipment
- importance of blade sharpness for the cutting process and the consequences of

REQUIRED SKILLS AND KNOWLEDGE

- blunt blades
- purpose of the following additives:
 - anti-oxidant
 - curing ingredients
 - phosphate
 - salt
 - water
- difference in cutting techniques between raw meat *emulsions* and pre-cooked meat emulsions
- 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 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:
 - manufacturer's instructions or operations manuals
 - regulatory requirements
 - workplace policies and procedures
- relevant equipment and materials.

Method of assessment

Recommended methods of assessment are:

- demonstration - snapshot of performance
- quiz, question and answer

EVIDENCE GUIDE	
	• observation of performance over time. 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.	
Workplace requirements 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.
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

RANGE STATEMENT	
	• 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.
<i>Specialist cutting equipment</i> may:	• involve • blending • chopping • mixing • include: • emulsifier • silent or bowl cutter.
<i>Hygiene and sanitation requirements</i> may include:	• relevant government regulations • workplace requirements.
<i>Explanations</i> may:	• be in diagrammatic, sketch, tabular or graphic formats • be presented in writing • be presented orally • include information and mathematical data gathered, interpreted and summarised from a range of complex and unfamiliar sources.
<i>Emulsions</i> may include:	• cooked meat such as brawn, brine-based products, pates • raw meat, such as devon, frankfurts, fritz.
<i>Communication skills</i> may include:	• interacting with people from a range of cultural, social and ethnic backgrounds • listening and speaking with others • reading and interpreting workplace documentation.
<i>Mathematical skills</i> may include:	• collection • estimation • calculation and interpretation of product formulation and specifications • monitoring, adjusting and calibrating equipment, stock control and usage.

RANGE STATEMENT

Regulatory requirements may include:

- Export Control Act
- federal, state and territory regulations regarding meat processing
- hygiene and sanitation requirements
- relevant Australian Standards
- relevant regulations.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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