



Australian Government

Department of Education, Employment and Workplace Relations

MTMS302B Prepare dried meat

Release: 1

MTMS302B Prepare dried meat

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to select and dry meat cuts for the production of dried meat products.
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Application of the Unit

Application of the unit	This unit is applicable to workers producing products such as jerky, biltong and dried pet treats (e.g. pigs' ears).
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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. Select and prepare meat for drying	1.1. Meats cuts are selected for drying according to workplace specifications . 1.2. Meat is inspected for defects. 1.3. Defects are identified and corrective action taken according to workplace requirements . 1.4. Meat is prepared and stored prior to processing according to workplace requirements.
2. Dry meat products	2.1. Pre-operational checks on drier are performed according to workplace requirements. 2.2. Drier is loaded according to workplace requirements, including hygiene and sanitation , and Occupational Health and Safety (OH&S) requirements . 2.3. Drier is operated according to workplace requirements, including observing time and temperature specifications. 2.4. Records are maintained according to workplace requirements. 2.5. Drier is emptied according to workplace requirements.
3. Inspect and store dried meat	3.1. Dried product is inspected according to workplace requirements. 3.2. Dried product is stored prior to packing according to 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: • apply relevant communication and mathematical skills • work effectively in a range of situations as an individual and as a team member • apply workplace specifications for meat to be dried • apply relevant regulatory requirements • identify defects that have to be inspected for possible causes of contamination

REQUIRED SKILLS AND KNOWLEDGE

- 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:

- ways of preventing contamination
- OH&S hazards associated with operating a drier
- workplace specifications for meat to be dried
- relevant regulatory requirements
- time and temperature requirements for the variety of products produced

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 include:

- drying or smoking equipment, machinery or production facility
- equipment meeting safety requirements
- product specifications and ingredients.

Method of assessment

Recommended methods of assessment include:

- demonstration
- quiz
- question and answer
- observation of performance over time.

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.

Product <i>specifications</i> may vary according to:	customer and workplace requirements.
<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>Product</i> may include:	- beef (brisket and tongues) - game meat - lamb (legs and tongues) - mutton - other meat species or products - pork (hand and spring) - veal.

RANGE STATEMENT	
Hygiene and sanitation requirements may include:	• relevant government regulations • workplace requirements.
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.
Communication skills may include:	• interacting with people from a range of cultural, social and ethnic backgrounds • listening and understanding, speaking clearly and directly • reading and interpreting workplace communication.
Mathematical skills may include:	• collection, estimation, calculation and interpretation of deviations within cycle, internal temperature, humidity, ambient temperature and weights.
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 Australian Standard for Hygienic Production and Transportation of Meat and Meat Products

RANGE STATEMENT

	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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