



Australian Government

Department of Education, Employment and Workplace Relations

MTMS304B Thaw product - water

Release: 1

MTMS304B Thaw product - water

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to thaw frozen product in preparation for further processing.
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Application of the Unit

Application of the unit	This unit is applicable to workers in smallgoods plants where further processing of frozen product is required.
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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. Thaw product in water	1.1. Meat to be thawed is selected according to workplace requirements . 1.2. Tanks are checked and prepared according to work instructions. 1.3. Product is thawed according to work instructions. 1.4. Tank flows are monitored to meet regulatory requirements . 1.5. Product temperature monitoring and recording is completed according to workplace requirements. 1.6. Thawing is completed in accordance with Occupational Health and Safety (OH&S) requirements . 1.7. Potential sources of contamination and cross-contamination are identified and minimised.
2. Store and despatch thawed product and forward for processing	2.1. Thawed product is rotated according to workplace requirements. 2.2. Thawed product is stored according to workplace requirements. 2.3. Records are kept 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:

- check and prepare tanks for thawing
- identify contaminated product prior to thawing and take corrective action according to workplace requirements
- thaw product according to workplace and regulatory requirements
- apply relevant **communication** and **mathematical skills**
- work effectively in a range of situations as an individual and as a member of a team
- maintain control of the flow of product through thawing and dispatch to further processing

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

Required knowledge

Knowledge of:

- sources of contamination and cross-contamination
- ways of minimising contamination
- regulations dealing with thawing of product
- workplace requirements for thawing product including:
 - OH&S requirements.
 - Standard Operating Procedures (SOPs)
 - stock rotation
 - work instructions

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 enterprise or production conditions.

Method of assessment

Recommended methods of assessment include:

- workplace demonstration
- quiz of underpinning knowledge
- workplace referee report 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

A current list of resources for this Unit of Competency is

EVIDENCE GUIDE**assessment**

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 may be ***thawed*** by:

- immersing in ambient running water
- showering with ambient water
- washing in water or brine.

Product may include:

- beef
- game meat
- lamb
- mutton
- pork
- veal
- other meat species or products.

Workplace requirements may include:

- enterprise-specific requirements
- OH&S requirements
- Quality Assurance (QA) requirements
- SOPs
- the ability to perform the task to production requirements
- work instructions.

Regulatory requirements may include:

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

OH&S requirements may include:

- enterprise OH&S policies, procedures and programs

RANGE STATEMENT

	• 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.
<i>Communication skills</i> may include:	• interacting with people from a range of cultural, social and ethnic backgrounds • speaking and listening • reading and interpreting workplace communication.
<i>Mathematical skills</i> may include:	• collection, estimation, calculation and interpretation of deviations within cycle, internal temperature, humidity, ambient temperature, weights.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units	

Co-requisite units		

Competency field

Competency field	
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