



Australian Government

Department of Education, Employment and Workplace Relations

MTMS307A Sort meat

Release: 1

MTMS307A Sort meat

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to select and sort meat products to specification in a meat establishment.
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Application of the Unit

Application of the unit	A skilled operator in a smallgoods establishment would sort meat prior to batching and further processing.
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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. <i>Sort products</i>	1.1. Products are correctly selected by specification according to customer and workplace requirements . 1.2. Contaminated products are identified and dealt with according to workplace and hygiene requirements . 1.3. Products are correctly sorted by specification according to workplace requirements.
2. Classify products	2.1. Products are accurately measured to specification according to workplace requirements. 2.2. Products are described to specification 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:

- identify a range of meat cuts related to sorting meat
- sort and classify meat products to:
 - customer requirements
 - hygiene and sanitation requirements
 - quality requirements
 - Occupational Health and Safety (**OH&S**) **requirements**
 - workplace requirements
- **explain** and demonstrate methods of accurately measuring and describing products to specification
- use relevant **communication skills**
- work effectively as an individual and with other team members
- apply relevant **regulatory requirements**

Required knowledge

Knowledge of:

- hygiene requirements for sorting meat
- likely contaminants

REQUIRED SKILLS AND KNOWLEDGE

- regulatory requirements
- workplace requirements for sorting meat

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 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>Product</i> may be <i>sorted</i> according to:	• age of meat • amount of fat • any blemishes • colour and texture of fat • colour of meat • conformation • differentiation of classes • sex • texture of meat • weight.
<i>Specifications</i> may be defined by:	• customer specifications • industry standards • workplace procedures.
<i>Workplace requirements</i> may	• enterprise-specific requirements • OH&S requirements

RANGE STATEMENT	
include:	• Quality Assurance (QA) requirements • Standard Operating Procedures (SOPs) • the ability to perform the task to production requirements • work instructions.
Hygiene 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 • safety precautions such as: • accident prevention • electrical fault • emergency evacuation • emergency procedures in case of injury • equipment malfunction.
Explanations may:	• be presented orally, in writing using standard formats, or using a range of communications technology and media • include information from several sources • present information in diagrammatic, tabular, graphic or pictorial formats • require summaries of information for

RANGE STATEMENT	
	presentation to work colleagues • use workplace, mathematical and technical language.
Communication skills may include:	• applying numeracy skills to workplace requirements • listening and understanding • reading and interpreting workplace-related documentation • sharing information • speaking clearly and directly • working with diverse individuals and groups.
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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