



Australian Government

Department of Education, Employment and Workplace Relations

MTMS308A Batch meat

Release: 1

MTMS308A Batch meat

Modification History

Not Applicable

Unit Descriptor

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

Application of the unit	A skilled smallgoods operator would batch meat already sorted to specification, in readiness for 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. Select sorted meat	1.1. Sorted meat is selected by type according to product and customer specifications. 1.2. Sorted meat is selected according to Occupational Health and Safety (OH&S), and hygiene and sanitation requirements. 1.3. Correct meat, by-product and stock are selected according to the formulation specification and workplace requirements.
2. Prepare batched meat	2.1. Scales are calibrated in accordance with product specifications and workplace requirements. 2.2. Meat is placed in appropriate containers and is weighed according to production specifications. 2.3. Meat is batched according to workplace hygiene requirements.
3. Record usage of meat	3.1. Meat is stored in accordance with workplace, OH&S, and hygiene and sanitation requirements. 3.2. Usage of meat is recorded in accordance with workplace and regulatory requirements.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- prepare equipment and work area prior to batching meat
- calibrate scales correctly
- follow a recipe correctly
- batch product to specifications at a speed similar to the speed of production
- demonstrate accurate record keeping practices for meat usage
- apply relevant **communication** and **mathematical skills**
- work effectively as an individual and with other team members
- apply relevant OH&S, workplace and regulatory requirements

Required knowledge

REQUIRED SKILLS AND KNOWLEDGE

Knowledge of:

- batching requirements for the workplace
- consequences of using incorrect meat for both the product and the consumer
- hygiene and sanitation factors associated with the selection of meat
- relevant OH&S, workplace and regulatory requirements
- critical information within the Australia New Zealand Food Standards Code relevant to immediate work environment

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 method 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.	
Types of <i>meat</i> may include:	• beef • grain-fed or grass-fed beef • lamb • mutton • pork • veal • other approved species.
<i>OH&S</i> 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

RANGE STATEMENT	
	• 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.
Hygiene and sanitation requirements may include:	• relevant government regulations • workplace requirements.
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.
Regulatory requirements may include:	• Export Control Act • federal and state regulations regarding meat processing • relevant Australian Standards • relevant regulations.
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 • writing to audience needs.
Mathematical skills may include:	• collection • estimation • calculation and interpretation of product formulation and specifications • monitoring, adjusting and calibrating

RANGE STATEMENT

	- equipment - stock control and usage.
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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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