



Australian Government

Department of Education, Employment and Workplace Relations

MTMS312A Prepare meat-based pates and terrines for commercial sale

Release: 1

MTMS312A Prepare meat-based pates and terrines for commercial sale

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to prepare meat-based pâtés and terrines for commercial sale
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Application of the Unit

Application of the unit	This Unit is applicable to smallgoods producers who are developing and manufacturing pâtés and terrines for commercial sale.
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Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Prerequisite units		

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. Prepare ingredients	1.1. Work area is prepared. 1.2. Ingredients for pâtés and terrines are selected according to specifications. 1.3. Meat and offal ingredients are pre-prepared according to specifications. 1.4. Meat, offal and other ingredients are pre-cooked according to specifications. 1.5. Moulds for pâtés and terrines are prepared and lined according to specifications. 1.6. Pre-operational checks are set up and conducted on required specialised machinery.
2. Prepare pâtés and terrines	2.1. A range of binding agents and processes required in the preparation of basic forcemeat are prepared and used. 2.2. A range of pastries suitable for pâté en crouste are prepared and handled correctly to ensure high quality and attractive presentation. 2.3. Specialised machinery for making pâtés and terrines is used correctly and safely according to manufacturer instructions. 2.4. Pâtés and terrines are cooked to specification ensuring non-spore forming pathogens are destroyed. 2.5. Product stability and spreadability are assessed.
3. Pack and store pâtés and terrines	3.1. Pâtés and terrines are selected and packed using appropriate packaging. 3.2. Pâtés and terrines are chilled at a sufficient rate to prevent spore-forming pathogens. 3.3. Pâtés and terrines are stored according to regulatory requirements.
4. Develop new recipes	4.1. Recipes for pâtés and terrines are developed using a range of suitable products, with consideration given to food safety, taste and presentation. 4.2. New recipes are costed and priced. 4.3. Customer response to new recipes are assessed and evaluated.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- apply presentation skills for pâtés and terrines, including pastry decoration, glazing and layering of ingredients
- assess the freshness and suitability of ingredients for pâtés and terrines
- pre-prepare meat and offal using safe knife skills
- cook meat emulsions
- develop commercially viable new recipes
- correctly package and store finished products
- poach or boil products, as required
- use communication and numeracy skills required to read, write and interpret written documentation, such as recipes and regulatory requirements
- listen to, interpret and correctly carry out instructions
- 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
- work effectively in a range of situations as an individual and as a team member.

Required knowledge

Knowledge of:

- ingredients suitable for making pâtés and terrines and their characteristics
- culinary terms related to pâtés and terrines commonly used in the industry
- properties and outcomes of the various seasonings, additives, binding agents and processes used in the preparation of pâtés and terrines
- core temperature requirements associated with the various stages of pâté production
- heating and cooling processes required to ensure end product is safe for consumption and meets regulatory requirements
- safe work practices, in particular in relation to using chopping and mincing equipment
- food safety requirements for the handling and separation of cooked and raw meats
- hygiene requirements particularly relating to possible bacterial spoilage in the preparation, storage and service of pâté and terrine products
- casings and containers suitable for commercial use and storage of pâtés and terrines
- three-stage cooling program or regime specified in the Australian standard
- principles of nutrition, in particular, the food values of pâtés and terrines and the effects of cooking on the nutritional value of food
- packing and storage requirements for pâtés and terrines
- organisation's food safety plan.

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.

Candidates must be able to:

- produce a minimum of one type of pâté or terrine
- demonstrate knowledge of product-specific food safety hazards and control measures
- develop a minimum of three new recipes and test one recipe.

Context of and specific resources for assessment

Assessment must occur in the workplace under normal production conditions.

Resources may include:

- workplace recipes and formulations
- manufacturer's instructions

EVIDENCE GUIDE	
	• product specifications • food safety plan • workplace equipment • workplace procedures.
Method of assessment	Recommended methods of assessment are: • demonstration of pâté/terrine preparation • quiz of underpinning knowledge • workplace referee report 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>Ingredients</i> may include:	• offal, livers • veal, ham and pork • game • poultry • Australian native game, fruits and products. • dairy foods • vegetables.
<i>Pâtés and terrines</i> are:	• any edible food that has been ground or pureed to a paste and set and/or baked in a container

RANGE STATEMENT	
	- or mould - they can be made from a range of ingredients including meats, poultry, game, fruits and vegetables - terrines are generally of coarser consistency than pâtés and are baked in a pot (a terrine) after which they are named.
Ingredients for <i>lining moulds</i> may include:	- pork fat - pork caul - vegetables - pastry - skins.
<i>Specialised machinery</i> may include:	- bowl cutters or food processors - food mills, mixers and blenders - mincers - fryers and related pre-cooking equipment - immersion cookers - water cooling baths.
<i>pâtés en croute</i> are:	pâtés or terrines that have been baked in a pastry casing.
<i>Packing and storing</i> may involve the use of:	- blast chillers - vacuum packaging equipment.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units	

Competency field

Competency field	
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