



Australian Government

Department of Education, Employment and Workplace Relations

MTMS313A Prepare product formulations

Release: 1

MTMS313A Prepare product formulations

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to prepare product formulations in a meat establishment.
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Application of the Unit

Application of the unit	Skilled operators involved in the preparation of salamis and smallgoods products and mixing combinations of additives, spices and binders may require this unit.
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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. Prepare product formulations	1.1. Recipes and product specifications are followed to formulate products in accordance with workplace and regulatory requirements. 1.2. Products are formulated in accordance with product specifications, hygiene and sanitation, regulatory and workplace requirements. 1.3. Ingredients are checked to ensure they meet product specifications 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:

- follow recipes and product specifications to formulate products
- formulate products
- apply relevant **communication** and **mathematical skills**
- work effectively as an individual and with other team members
- apply relevant Occupational Health and Safety (**OH&S**) **requirements**
- use **equipment** according to manufacturer's specifications and workplace requirements

Required knowledge

Knowledge of:

- functions, dangers and legal implications of various ingredients
- usage and purpose of various **additives**, spices, binders and ingredients in the products
- relevant OH&S requirements

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:

- appropriate blending equipment
- product specifications and recipes
- workplace environment.

Method of assessment

Recommended methods of assessment include:

- workplace 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.	
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, state and territory regulations regarding meat processing • hygiene and sanitation requirements • relevant Australian Standards • relevant regulations.
Hygiene and sanitation requirements may include:	• relevant government regulations • workplace requirements.
Types of ingredients may include:	• additives • spices • binders.

RANGE STATEMENT	
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.
Mathematical skills may:	• involve estimation and calculation • relate to own work and work area problem-solving and monitoring • relate to product formulation and specification • require interpretation and drawing conclusions from a range of mathematical tables, charts, bar graphs, pie charts, recipes • require monitoring formula, specifications, outputs and equipment • require synthesis and analysis of mathematical information from more than one source.
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.
Equipment may include:	• blenders • choppers

RANGE STATEMENT	
	• cutters • mixers.
Additives may include:	• antioxidants • binders • curry • Glucono Delta Lactone (GDL) • GO2 • nitrates • nitrites • non-meat proteins • phosphate • salt • spices • sugar • water.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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