



Australian Government

Department of Education, Employment and Workplace Relations

MTMS314A Ferment and mature product

Release: 1

MTMS314A Ferment and mature product

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to prepare semi-dried and fermented products such as salami, mettwurst or prosciutto in a smallgoods manufacturing establishment.
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Application of the Unit

Application of the unit	This unit is applicable to workers manufacturing fermented meat products in smallgoods processing plants or smaller specialist smallgoods producers.
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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. Ferment product	1.1. Maturation area is sanitised according to workplace requirements. 1.2. Product is placed correctly in greening room for adequate air circulation for processing according to product specifications and hygiene requirements. 1.3. Product is spaced according to product and manufacturer's specifications. 1.4. Maturation process is monitored regularly and appropriate action taken according to product specifications. 1.5. Product is smoked if required by product specifications. 1.6. Variety of products is fermented and matured to workplace and regulatory requirements and customer specifications, at a speed similar to production requirements.
2. Finish maturation process	2.1. Product is stored according to product specifications. 2.2. Product is identified and stacked according to product specifications and 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:

- ferment and mature product to workplace requirements, and product and customer specifications, within workplace time frames
- apply relevant **communication** and **mathematical skills**
- work effectively as an individual and with other team members
- demonstrate familiarity with the regulatory requirements related to fermenting product
- apply relevant Occupational Health and Safety (**OH&S**) **requirements**

Required knowledge

REQUIRED SKILLS AND KNOWLEDGE

Knowledge of:

- possible effects on health of inadequate finishing of maturation process
- possible effects of temperature fluctuations, relative humidity and air circulation on product
- effect pH has on the maturation process
- purpose and effect of smoking salamis
- air circulation requirements of specific products
- impact of Aw on the shelf life of fermented products
- relevant OH&S requirements
- importance of check-weighing at the end of drying
- relationship between pH, Aw and humidity
- requirements of product spacing for specific product
- fermented products

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 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:

- assignments
- quiz of underpinning knowledge
- simulation
- verified work log or diary
- workplace project
- workplace referee or third-party 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

EVIDENCE GUIDE	
	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>Fermentation</i> includes	greening and maturation.
<i>Workplace requirements</i> may include:	- enterprise-specific procedures - OH&S requirements - Quality Assurance (QA) requirements - Standard Operating Procedures (SOPs) - the ability to perform the task to production requirements.
<i>Hygiene requirements</i> may include:	- relevant government regulations - workplace requirements.
<i>Regulatory requirements</i> may include:	- Export Control Act - federal, state and territory regulations regarding meat processing - hygiene and sanitation requirements - relevant Australian Standards - relevant regulations.
<i>Communication skills</i> may include	- listening and understanding - reading and interpreting workplace-related documentation - sharing information - speaking clearly and directly

RANGE STATEMENT	
	• working with diverse individuals and groups.
Mathematical skills may include:	• collection • estimation • calculation and interpretation of check-weighing, temperature fluctuations, humidity, specifications.
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.

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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