



Australian Government

Department of Education, Employment and Workplace Relations

MTMSR202C Trim meat to specifications

Release: 1

MTMSR202C Trim meat to specifications

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to trim a selection of meat cuts to workplace specifications.
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Application of the Unit

Application of the unit	This unit applies to operators in smallgoods enterprises, meat retail and meat wholesale operations.
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Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Prerequisite units		
	MTMPSR203A	Sharpen knives

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. Trim meat to workplace specifications	1.1. Meat is trimmed to workplace specifications . 1.2. Meat is trimmed to Occupational Health and Safety (OH&S), hygiene and sanitation , and workplace requirements . 1.3. Meat is trimmed to customer specifications.
2. Handle product hygienically	2.1. Product is handled to meet hygiene and sanitation requirements.
3. Handle knife effectively	3.1. Knife is handled safely, hygienically and effectively.

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 appropriately prior to the commencement of the task
- give examples of customer specifications for trimming meat
- give examples of workplace specifications for trimming meat
- trim meat to specifications as follows:
 - for **meat retailing**, meat must include beef, sheep meat and one other species
 - for **smallgoods manufacturing**, meat must include a minimum of one species
- use a knife to workplace, OH&S and hygiene requirements
- maintain a sharp knife
- apply relevant **communication skills**
- work effectively as an individual and as part of a team
- apply relevant **regulatory requirements**
- 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

Required knowledge

Knowledge of:

- hygiene requirements for the handling of meat products
- hygiene requirements for use of a knife

REQUIRED SKILLS AND KNOWLEDGE

- OH&S requirements for use of a knife
- workplace requirements for use of a knife
- relevant regulatory requirements
- steps in sharpening a knife

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 under conditions similar to the speed of production and within the parameters of the role and responsibilities.

Meat retailing:

- trim meat for a minimum of two species (including beef and sheep) to specification, workplace and regulatory requirements.

Smallgoods manufacturing:

- trim meat for one species to specification, workplace and regulatory requirements.

Context of, and specific resources for assessment

Assessment must occur in the workplace under normal enterprise or production conditions or in a simulated environment.

Resources may include:

EVIDENCE GUIDE	
	• knives • knife equipment specifications • real workplace.
Method of assessment	Recommended methods of assessment are: • demonstration e.g. knife skills, trimming • observation over time with workplace referee or third party assessor • verified work log or diary. Assessment practices should take into account any relevant language or cultural issues related to Aboriginality, 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 specifications may include:	• dicing for further processing • removing connective tissue prior to further processing • trimming excess fat • trimming excess meat from bones.
OH&S requirements may include:	• enterprise OH&S policies, procedures and programs • OH&S legal requirements • Personal Protective Equipment (PPE) which

RANGE STATEMENT	
	may include: • coats and aprons • ear plugs or muffs • eye and facial protection • head-wear • lifting assistance • 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 procedures • OH&S requirements • Quality Assurance (QA) requirements • Standard Operating Procedures (SOPs) • the ability to perform the task to production requirements • work instructions.
Knives include:	• boning knives • skinning knives • steak knives.
For meat retailing , species must include beef, sheep and one other species from the following:	• buffalo • emu • game • goat • pork • poultry • any other species.
For smallgoods manufacturing , must include a minimum of one species from the following:	• beef • pork • sheep • or any other species.
Communication skills include:	• applying numeracy to workplace requirements

RANGE STATEMENT	
	• communicating and working with diverse individuals and groups • listening and understanding • reading and interpreting workplace-related documentation • speaking clearly and directly.
Regulatory requirements may include:	• Export Control Act • hygiene and sanitation requirements • relevant Australian Standards • relevant regulations • requirements set out in AS 4696:2007 Australian Standard for Hygienic Production and Transportation of Meat and Meat Products for Human Consumption • state regulations regarding meat processing.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units	

Competency field

Competency field	
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