



**Australian Government**

**Department of Education, Employment and Workplace Relations**

# **MTMP2005B Restrain animal**

**Release: 1**

## MTMP2005B Restrain animal

### Modification History

Not applicable.

### Unit Descriptor

<b>Unit descriptor</b>	This unit covers the skills and knowledge required to restrain animals prior to stunning.
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### Application of the Unit

<b>Application of the unit</b>	This unit applies to workers in an abattoir responsible for operating restrainers such as knocking boxes and V belt restrainers.
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### Licensing/Regulatory Information

Not Applicable

### Pre-Requisites

<b>Prerequisite units</b>		

## Employability Skills Information

<b>Employability skills</b>	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. Restrain <i>animal</i>	1.1. Animal is restrained to <i>workplace requirements</i> . 1.2. Animal welfare requirements are identified and complied with. 1.3. Operation of mechanical restraints is monitored in accordance with workplace requirements. 1.4. <i>Occupational Health and Safety (OH&amp;S) requirements</i> are met when restraining animal.

## Required Skills and Knowledge

### REQUIRED SKILLS AND KNOWLEDGE

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

#### Required skills

Ability to:

- maintain segregation according to workplace requirements
- maintain the flow of animals to meet production requirements
- restrain animals to maintain production requirements
- restrain stock without causing undue stress to the animals
- restrain the animal to workplace and OH&S requirements
- use goads, where applicable, in accordance with work instructions, OH&S and animal welfare regulations
- apply relevant *communication skills*
- cooperate and communicate effectively with other workers
- 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:

- animal welfare requirements
- correct use of goads
- regulatory requirements for segregation (e.g. cattle for the European Union)
- the impact of stress and injury on meat quality

**REQUIRED SKILLS AND KNOWLEDGE**

- the relevant standard operating procedures (SOPs) and work instructions
- the required segregation of animals
- the workplace and OH&S requirements related to restraining animals and the reasons for these requirements
- relevant regulatory requirements
- characteristics of breeds, sex and age of animals as they relate to work duties

## Evidence Guide

<b>EVIDENCE GUIDE</b>	
<p>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.</p>	
<p><b>Overview of assessment</b></p>	<p>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.</p> <p>These requirements are in addition to the requirements for valid, current, authentic and sufficient evidence.</p> <p>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.</p> <p>All assessment must be conducted against Australian meat industry standards and regulations.</p>
<p><b>Critical aspects for assessment and evidence required to demonstrate competency in this unit</b></p>	<p>Competency must be demonstrated at normal chain speed and while complying with animal welfare codes.</p>
<p><b>Context of, and specific resources for assessment</b></p>	<p>The skills component of this unit must be assessed at an operating abattoir.</p>
<p><b>Method of assessment</b></p>	<p>Recommended methods of assessment include:</p> <ul style="list-style-type: none"> <li>• workplace demonstration</li> <li>• quiz of underpinning knowledge</li> <li>• workplace referee report of performance over time.</li> </ul> <p>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.</p>
<p><b>Guidance information for</b></p>	<p>A current list of resources for this unit of competency is</p>

**EVIDENCE GUIDE****assessment**

available from MINTRAC [www.mintrac.com.au](http://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.

***Animal*** applies to:

- all livestock of various temperaments from very tame to wild and unused to human contact or handling procedures
- all species and breeds of livestock (also all ages) handled in an establishment for slaughter.

***Workplace requirements*** may include:

- enterprise-specific requirements
- OH&S requirements
- Quality Assurance (QA) requirements
- SOPs
- the ability to perform the task to production requirements
- work instructions.

***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

<b>RANGE STATEMENT</b>	
	<ul style="list-style-type: none"> <li>• protective head and hair covering</li> <li>• uniforms</li> <li>• waterproof clothing</li> <li>• work, safety or waterproof footwear</li> <li>• requirements set out in standards and codes of practice.</li> </ul>
<i>Communication skills</i> may include:	<ul style="list-style-type: none"> <li>• listening and understanding</li> <li>• sharing information</li> <li>• speaking clearly and directly</li> <li>• working and communicating with diverse individuals and groups.</li> </ul>
<i>Regulatory requirements</i> may include:	<ul style="list-style-type: none"> <li>• all relevant domestic and importing countries' animal welfare standards and legislation</li> <li>• Export Control Act</li> <li>• hygiene and sanitation requirements</li> <li>• relevant regulations</li> <li>• requirements set out in AS 4696:2007 Australian Standard for Hygienic Production and Transportation of Meat and Meat Products for Human Consumption</li> <li>• state and territory regulations regarding meat processing.</li> </ul>

### Unit Sector(s)

<b>Unit sector</b>	
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### Co-requisite units

<b>Co-requisite units</b>	



## Competency field

Competency field	
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