

MTMP2022C Punch pelts

Release: 1



MTMP2022C Punch pelts

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to either manually or mechanically clear the pelt on the flanks prior
	to pelt pulling.

Application of the Unit

Application of the unit This unit is applicable to	abattoirs and knackeries.
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Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Prerequisite units	

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Employability Skills Information

Employability skills	This unit contains employability skills.
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Elements and Performance Criteria Pre-Content

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. Free pelt from the flanks of the carcase	1.1.Pelt is punched and opened in accordance with workplace requirements.
	1.2. Hygiene and sanitation procedures are followed in accordance with workplace requirements.
	1.3.Pelt is opened according to <i>Occupational Health</i> and <i>Safety (OH&S) requirements</i> .

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- free pelt to required extent
- punch pelt in accordance with work instructions
- work effectively as an individual and as part of a team
- follow OH&S, and hygiene and sanitation requirements related to freeing the pelt
- 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 and sanitation requirements related to pelt punching
- the purpose of punching
- work instruction for punching pelts
- relevant regulatory requirements
- the consequences of not clearing the pelt to the required extent
- work instructions related to operation of pelt punchers (where used)

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Evidence Guide

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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.

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 at normal chain speed.		
Context of, and specific resources for assessment	Assessment must occur in the workplace under normal production conditions.		
Method of assessment	Recommended methods of assessment include: underpinning knowledge workplace demonstration 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 language backgrounds other than English. Language and literacy demands of the assessment task should not be higher than those of the work role.		

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EVIDENCE GUIDE		
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.

Hygiene and sanitation	relevant government regulations		
procedures may include:	workplace requirements.		
Workplace requirements may	enterprise-specific requirements		
include:	OH&S requirements		
	• Quality Assurance (QA) requirements		
	• Standard Operating Procedures (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 		
	 protective head and hair covering 		

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RANGE STATEMENT			
	 uniforms waterproof clothing work, safety or waterproof footwear requirements set out in standards and codes of practice. 		
Regulatory requirements may include:	 Export Control Act hygiene and sanitation requirements 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. 		

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Co-requisite units

Co-requisite units		

Competency field

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