



Australian Government

Department of Education, Employment and Workplace Relations

MTMP2034C Operate vacuum blood collection process

Release: 1

MTMP2034C Operate vacuum blood collection process

Modification History

Not applicable.

Unit Descriptor

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|------------------------|---|
| Unit descriptor | This unit covers the skills and knowledge required to operate a vacuum blood collection system. |
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Application of the Unit

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| Application of the unit | This unit is applicable to slaughter floor operations. |
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Licensing/Regulatory Information

Not Applicable

Pre-Requisites

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| Prerequisite units | | |
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Employability Skills Information

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

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| 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. Operate a vacuum blood collection system | 1.1. Start-up procedures are identified and followed. 1.2. Vacuum recovery system is operated and blood collected according to work instructions. 1.3. Specific <i>hygiene and sanitation requirements</i> for blood collection are identified and complied with. 1.4. Specific <i>Occupational Health and Safety (OH&S) requirements</i> for blood collection are identified and complied with. 1.5. Sources of contamination are explained, identified and managed according to <i>workplace requirements</i> . 1.6. <i>Regulatory requirements</i> and customer specifications for blood collection are identified and met. |
| 2. Clean, maintain and monitor a vacuum blood collection system | 2.1. Routine maintenance, cleaning and monitoring is undertaken according to workplace requirements. |

Required Skills and Knowledge

| REQUIRED SKILLS AND KNOWLEDGE |
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| This section describes the skills and knowledge required for this unit. |
| Required skills |
| Ability to: <ul style="list-style-type: none"> • operate blood collection system in accordance with work instructions and company requirements for hygiene and sanitation, OH&S and Quality Assurance (QA) • work effectively as an individual and as part of a team • 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: <ul style="list-style-type: none"> • steps in blood collection • uses and markets for blood collected • consequences of contamination and resulting damage to blood |

REQUIRED SKILLS AND KNOWLEDGE

- requirements related to blood collection:
 - hygiene and sanitation
 - OH&S
 - QA
 - regulatory
 - customer specifications

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 at 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:

- quiz of 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.

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 requirements may include:

- relevant government regulations
- workplace requirements.

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.

Workplace requirements may include:

- enterprise-specific requirements
- OH&S requirements

| RANGE STATEMENT | |
|--|---|
| | <ul style="list-style-type: none"> • QA requirements • Standard Operating Procedures (SOPs) • the ability to perform the task to production requirements • work instructions. |
| <p><i>Regulatory requirements</i> may include:</p> | <ul style="list-style-type: none"> • Export Control Act • 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 and territory regulations regarding meat processing. |

Unit Sector(s)

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| Unit sector | |
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Co-requisite units

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| Co-requisite units | | |
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Competency field

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| Competency field | |
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