



**Australian Government**

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

# **MTMP2063C Operate semi-automatic tagging machine**

**Release: 1**

## MTMP2063C Operate semi-automatic tagging machine

### Modification History

Not applicable.

### Unit Descriptor

<b>Unit descriptor</b>	This unit covers the skills and knowledge required to operate electronic equipment that generates carcase tags, records carcase grades and generates production reports.
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### Application of the Unit

<b>Application of the unit</b>	This unit is applicable to slaughter floors or load areas where carcases are graded, weighed and tagged.
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### Licensing/Regulatory Information

Not Applicable

### Pre-Requisites

<b>Prerequisite units</b>	Nil	

## 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. Select carcase grade	1.1. Carcase is weighed and <i>labelled</i> according to <i>workplace requirements</i> .
2. Operate tag generating equipment	2.1. Codes for specific carcase category are entered into the system. 2.2. Tags are generated according to workplace requirements. 2.3. Consumables are monitored and replenished as required. 2.4. Equipment is monitored, cleaned and maintained according to workplace requirements and manufacturer's specifications. 2.5. Reports are generated, where part of work instructions.
3. Tag carcase	3.1. Carcase is tagged according to workplace requirements. 3.2. Potential sources of contamination are identified and dealt with according to 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:

- generate carcase tags according to workplace requirements
- monitor operation of equipment and stocks of consumables
- recognise, select and record information accurately according to workplace requirements
- where applicable, generate reports of recorded information
- report equipment faults to supervisor
- work effectively as an individual and as part of a team
- apply relevant *Occupational Health and Safety (OH&S) requirements* for tagging carcases
- 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 SKILLS AND KNOWLEDGE**

- use relevant *communication skills*

**Required knowledge**

Knowledge of:

- *regulatory requirements* for tagging carcasses
- purpose of *tagging information*
- relevant OH&S requirements for tagging carcasses
- types of tags used and information recorded

## 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 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:

- 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](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.

***Label*** or tag may include:

- automatic or handwritten ticket
- government stamp (regulation)
- roller brand
- work instructions.

***Workplace requirements*** may include:

- enterprise-specific requirements
- 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

<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>• applying numeracy skills to workplace requirements</li> <li>• listening and understanding</li> <li>• reading and interpreting workplace-related documentation</li> <li>• sharing information</li> <li>• speaking clearly and directly</li> <li>• working with diverse individuals and groups.</li> </ul>
<i>Regulatory requirements</i> may include:	<ul style="list-style-type: none"> <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> </ul> <p>state and territory regulations regarding meat processing.</p>
<i>Tag information</i> may include:	<ul style="list-style-type: none"> <li>• 'bone in' or 'boneless' statement</li> <li>• category cipher, category in full, cut description in full</li> <li>• country of origin</li> <li>• date of production</li> <li>• generic identification (species)</li> <li>• meat quality statement</li> <li>• number of pieces</li> <li>• temperature requirements for chiller</li> <li>• trade description</li> <li>• type of packaging</li> <li>• weight</li> <li>• workplace in-house bar code.</li> </ul>

## Unit Sector(s)



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

<b>Co-requisite units</b>		

## Competency field

<b>Competency field</b>	
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