



Australian Government

Department of Education, Employment and Workplace Relations

MTMP2166C Perform skin fleshing operation

Release: 1

MTMP2166C Perform skin fleshing operation

Modification History

Not applicable.

Unit Descriptor

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| Unit descriptor | This unit covers the skills and knowledge required to operate fleshing machinery in a fellmongering process. |
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Application of the Unit

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| Application of the unit | This unit is applicable to workers operating a fleshing machine in a fellmongering plant. |
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Licensing/Regulatory Information

Not Applicable

Pre-Requisites

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| Prerequisite units | Nil | |
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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. Feed skins for flesher | <p>1.1.Skins are opened and inspected for defects according to <i>workplace requirements</i>.</p> <p>1.2.Defective skins are treated in accordance with workplace requirements.</p> <p>1.3.Skins are fed to fleshing machine operator in accordance with workplace and Occupational Health and Safety (<i>OH&S</i>) <i>requirements</i>.</p> |
| 2. Flesh skins | <p>2.1.Fleshing machine is operated in accordance with workplace and OH&S requirements, and manufacturer's <i>specifications</i>.</p> <p>2.2.Skins are fleshed in accordance with workplace and OH&S requirements, and customer specifications.</p> <p>2.3.Skins are monitored for correct fleshing in accordance with workplace requirements.</p> <p>2.4.Routine maintenance of fleshing machine is performed in accordance with workplace requirements and manufacturer's specifications.</p> <p>2.5.Skins are processed and batched in their <i>mobs</i> for identification.</p> |
| 3. De-burr skins (where applicable) | <p>3.1.Burrs and vegetable matter are removed in accordance with workplace and OH&S requirements.</p> <p>3.2.De-burring machinery is operated and maintained in accordance with workplace and OH&S requirements.</p> |

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- work efficiently in teams and individually
- 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 SKILLS AND KNOWLEDGE**Required knowledge**

Knowledge of:

- OH&S hazards associated with skin fleshing
- OH&S requirements and *safety procedures* for operating fleshing equipment
- features of well fleshed skins
- operation of the fleshing machine
- quality requirements for fleshing skins in accordance with workplace requirements and customer specifications
- relevant regulatory requirements

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 the normal rate of throughput for a fleshing machine.

Context of, and specific resources for assessment

Assessment must be conducted in an operating fellmongering plant.

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.

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
 - protective head and hair covering
 - uniforms
 - waterproof clothing
 - work, safety or waterproof footwear

| RANGE STATEMENT | |
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| | <ul style="list-style-type: none"> requirements set out in standards and codes of practice. |
| <i>Specifications</i> may include: | <ul style="list-style-type: none"> manufacturer workplace customer grading treatment mathematical information |
| Different <i>mobs</i> of sheep may be classified by: | <ul style="list-style-type: none"> age breed vegetable matter contamination wool length. |
| <i>Regulatory requirements</i> may include: | <ul style="list-style-type: none"> hygiene and sanitation requirements relevant state regulations. |
| <i>Safety procedures</i> may include: | <ul style="list-style-type: none"> accident prevention electrical fault procedures emergency evacuation procedures emergency procedures in case of injury equipment malfunction procedures hand and arm protection safety guards. |

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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