



Australian Government

Department of Education, Employment and Workplace Relations

MTMP2175C Process paunch

Release: 1

MTMP2175C Process paunch

Modification History

Not applicable.

Unit Descriptor

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| Unit descriptor | This unit covers the skills and knowledge required to empty, clean and prepare the paunch for further processing. |
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Application of the Unit

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| Application of the unit | This unit is applicable to workers in the paunch room at an abattoir or knackery. |
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Licensing/Regulatory Information

Not Applicable

Pre-Requisites

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| Prerequisite units | | |
| | MTMPSR203A | Sharpen knives |
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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 |
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| 1. Open paunch | 1.1. Paunch is opened to empty all contents. 1.2. Paunch is opened in accordance with <i>workplace</i> and Occupational Health and Safety (<i>OH&S</i>) requirements. 1.3. Paunch is opened to ensure paunch products remain intact. |
| 2. Empty paunch contents | 2.1. Paunch is emptied of any contents in accordance with workplace requirements. |
| 3. Clean paunch | 3.1. Paunch is cleaned to workplace requirements to prevent cross-contamination. 3.2. Paunch products are washed and packed. |
| 4. Remove relevant parts | 4.1. Paunch is trimmed to cutting lines in accordance with work instructions. 4.2. Parts are trimmed of fat as required. |
| 5. Wash paunch | 5.1. Paunch is washed in accordance with work instructions. 5.2. Waste is disposed of safely in accordance with work instructions. |
| 6. Work safely in paunch processing area | 6.1. Paunch is processed in accordance with OH&S 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"> • apply OH&S and workplace requirements related to processing of the paunch • follow work instructions to process paunch • use <i>mechanical aids</i> where applicable • report faults in mechanical aids in accordance with workplace requirements • work efficiently in teams and individually • apply relevant <i>regulatory requirements</i> |

REQUIRED SKILLS AND KNOWLEDGE

- 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
- use relevant *communication skills*

Required knowledge

Knowledge of:

- quality requirements and specifications for paunches
- uses of the paunch
- work instructions for the paunch processing area
- relevant regulatory requirements
- OH&S hazards and requirements for paunch processing area

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 usual speed of production.

Context of, and specific resources for assessment

Assessment must be conducted in an operating abattoir or knackery.

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
- 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:
 - coat and apron
 - ear plugs or muffs
 - eye and facial protection
 - head-wear
 - lifting assistance
 - mesh apron
 - 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, codes of practice etc. |
| <i>Mechanical aids</i> may include: | <ul style="list-style-type: none"> various types of paunch emptying and washing machinery |
| <i>Regulatory requirements</i> may include: | <ul style="list-style-type: none"> Export Control Act federal, state and territory regulations regarding meat processing hygiene and sanitation requirements relevant Australian Standards relevant regulations requirements set out in AS 4696:2007 Australian Standard for Hygienic Production and Transportation of Meat and Meat Products for Human Consumption. |
| <i>Communication skills</i> may include: | <ul style="list-style-type: none"> listening and understanding sharing information speaking clearly and directly working with diverse individuals and groups. |

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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