



Australian Government

Department of Education, Employment and Workplace Relations

MTMP2182C Operate hogger

Release: 1

MTMP2182C Operate hogger

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to operate a hogger to transport raw materials for rendering operations.
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Application of the Unit

Application of the unit	This unit is applicable to workers in meat rendering plants.
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Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Prerequisite units	Nil	

Employability Skills Information

Employability skills	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. Deliver material to feeder bins	1.1. Material is delivered to feeder bins in accordance with <i>workplace requirements</i> . 1.2. Material is delivered to feeder bins in accordance with Occupational Health and Safety (<i>OH&S requirements</i>) and in particular, in accordance with manual handling requirements. 1.3. Delivery of meat waste is monitored in accordance with workplace requirements. 1.4. Condemned carcasses are dealt with promptly. 1.5. Housekeeping requirements are followed in relation to work area.
2. Operate hogger	2.1. Hogger is operated in accordance with manufacturer's and workplace requirements. 2.2. Hogger is operated in accordance with OH&S requirements. 2.3. Flow of waste material to rendering plant is maintained to keep adequate levels in holding or feeder bins. 2.4. Problems associated with waste or hogger operation are promptly corrected or reported to supervisor. 2.5. Routine maintenance and cleaning is carried out in accordance with workplace requirements.
3. Monitor filling and emptying of raw material receival bins	3.1. Filling and emptying of raw material receival bins is monitored to prevent overfilling and to clear any blockages in drainage in accordance with workplace requirements.
4. Check size reduction equipment	4.1. Size reduction equipment is checked for wear in accordance with workplace requirements.
5. Operate metal detector (wet rendering) or magnet (dry rendering)	5.1. Metal detector and magnet sensitivity is checked regularly. 5.2. Metal detector or magnet is operated in accordance with workplace requirements. 5.3. Metal is removed from magnet or product.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- to operate the hogger in accordance with manufacturer's specifications and workplace requirements
- follow work instructions for the operation of the hogger
- monitor flow of waste
- follow OH&S requirements
- keep area neat and tidy
- monitor machinery gauges where fitted
- undertake routine maintenance and cleaning as specified in work instructions
- work effectively as an individual and as part of a team
- 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
- use relevant *communication skills*

Required knowledge

Knowledge of:

- how the hogger works
- maintenance requirements related to the hogger
- OH&S requirements related to the hogger
- reporting procedures for problems related to the hogger
- flow requirements of the by-products processing plant
- waste specifications
- relevant regulatory requirements
- disposal arrangements for condemned carcasses
- emergency switches and shut-down procedures

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 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	
	<ul style="list-style-type: none"> requirements set out in standards and codes of practice.
<p><i>Regulatory requirements</i> may include:</p>	<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 5008:2001 Australian Standard for the Hygienic Rendering of Animal Products requirements set out in AS 4696:2007 Australian Standard for Hygienic Production and Transportation of Meat and Meat Products for Human Consumption.
<p><i>Communication skills</i> may include:</p>	<ul style="list-style-type: none"> listening and understanding sharing information speaking clearly and directly working with diverse individuals and groups.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units	

Competency field

Competency field	
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