



Australian Government

Department of Education, Employment and Workplace Relations

MTMP2192B Clean carcass hanging equipment

Release: 1

MTMP2192B Clean carcass hanging equipment

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to clean hanging equipment such as rollers, gambrels, spreaders, shackles and hooks which are either iron or plastic.
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Application of the Unit

Application of the unit	This unit is applicable to those workers cleaning equipment used for hanging carcasses in abattoirs, boning rooms, food services operations, smallgoods plants, knackeries and meat processing 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
<p>1. Clean <i>carcase hanging equipment</i></p>	<p>1.1. Hanging equipment is rotated through cleaning, rinsing and, where applicable, oiling tanks, in accordance with workplace requirements.</p> <p>1.2. Cleaning chemicals are handled in accordance with manufacturer's specifications and Occupational Health and Safety (<i>OH&S</i>) requirements.</p> <p>1.3. Damaged spreaders etc are identified and dealt with in accordance with <i>workplace requirements</i>.</p> <p>1.4. Level and concentration of cleaning tank is monitored and adjusted to ensure complete sanitising of iron work.</p> <p>1.5. OH&S risks are identified and OH&S procedures are followed.</p> <p>1.6. OH&S requirements related to chemical and manual handling hazards are followed when loading and unloading tanks.</p> <p>1.7. Hoists are used in accordance with manufacturer's specifications, workplace and OH&S requirements.</p>
<p>2. Maintain flow of equipment cleaning process</p>	<p>2.1. Hanging equipment is inspected for damage and when necessary, sent for repair or disposal.</p> <p>2.2. Spreaders, gambles and any other hanging equipment are returned to the slaughter floor promptly.</p> <p>2.3. Spreaders, gambles and any other hanging equipment are processed and handled to avoid damage.</p> <p>2.4. Work area is kept neat and clean with clear segregation of sanitised and non-sanitised iron work.</p> <p>2.5. Difficulties encountered with maintaining the flow through the cleaning process are reported promptly to the supervisor.</p>

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

REQUIRED SKILLS AND KNOWLEDGE**Required skills**

Ability to:

- inspect hanging equipment thoroughly for damage
- apply correct use of *mechanical handling aids* where appropriate
- demonstrate the capacity to clean hanging equipment
- adjust cleaning materials and process to suit the *variety of materials* to be cleaned
- maintain a clean and neat work area
- follow the cleaning procedure for iron work as described in work instructions
- despatch hanging equipment promptly to slaughter floor
- maintain the flow of hanging equipment through the cleaning process
- report damage of hanging equipment requiring repair or disposal either orally or written according to work instructions
- report any difficulties to supervisor
- co-operate and communicate with team members to maintain flow through the cleaning process
- 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*
- work in a safe manner with due regard to the cleaning chemicals used, manual handling dangers and any other OH&S requirements

Required knowledge

- *cleaning* and sanitising process for hanging equipment
- function of hanging equipment in production
- need for adequate sanitising of the hanging equipment
- need for *oiling* of the iron work (where applicable)
- relevant regulatory requirements
- OH&S requirements for cleaning hanging equipment
- OH&S hazards and precautions of working in this area
- consequences of not returning the hanging equipment promptly to the slaughter floor
- repercussions of faulty or damaged hanging equipment returning to the slaughter floor

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 when meeting the normal demands of the processing area.

Context of, and specific resources for assessment

Assessment must be undertaken at an operating meat processing plant.

Method of assessment

Recommended methods of assessment are:

- quiz of underpinning knowledge
- workplace demonstration of competency for the assessor
- 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, gender, or language backgrounds other than English. Language and literacy demands of the assessment task should not be higher than those of the

EVIDENCE GUIDE	
	work role.
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	
<p>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.</p>	
<p><i>Carcase hanging equipment</i> to be cleaned may include:</p>	<ul style="list-style-type: none"> • chains • gambrels • hooks • rollers • spreaders.
<p><i>Carcase hanging equipment</i> may be conveyed to and from production areas by:</p>	<ul style="list-style-type: none"> • forklift mesh or metal bins • mechanised chain • wheeled bins.
<p><i>OH&S requirements</i> may include:</p>	<ul style="list-style-type: none"> • enterprise OH&S policies, procedures and programs • OH&S legal requirements • Personal Protective Equipment (PPE) which may include: <ul style="list-style-type: none"> • 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

RANGE STATEMENT	
	<ul style="list-style-type: none"> • specialised PPE for the handling of chemicals • uniforms • waterproof clothing • work, safety or waterproof footwear • requirements for the handling of chemicals • requirements set out in standards, codes of practice etc.
<i>Workplace requirements</i> may include:	<ul style="list-style-type: none"> • documentation of chemical use • enterprise-specific requirements • OH&S requirements • Quality Assurance requirements • Standard Operating Procedures • the ability to perform the task to production requirements • work instructions.
<i>Mechanical handling aids</i> may include:	<ul style="list-style-type: none"> • electric hoist • forklift • manual block and chain.
The <i>variety of materials</i> to be cleaned may include steel, plastics, teflon etc.	
<i>Regulatory requirements</i> may include:	<ul style="list-style-type: none"> • environmental protection standards, controls and protocols • Export Control Act • hygiene and sanitation requirements • relevant regulations • requirements for the handling and storage of chemicals • requirements set out in AS 4696:2007 Australian Standard for Hygienic Production and Transportation of Meat and Meat Products for Human Consumption • state regulations regarding meat processing.
<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.
A variety of <i>cleaning</i> and <i>oiling</i> agents may be used.	

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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