



Australian Government

Department of Education, Employment and Workplace Relations

MTMP2197C Clean after operations - boning room

Release: 1

MTMP2197C Clean after operations - boning room

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to clean and sanitise a boning room. It deals with the skills and knowledge required to operate, strip down and clean all the mechanical aids in the boning room (e.g. packing machinery, conveyors, elevators, scales, recording and labelling machines). It also involves the operation of high pressure cleaning equipment and the use of approved cleaning chemicals in the plant.
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Application of the Unit

Application of the unit	This unit is applicable to workers cleaning boning rooms after production has finished. The boning rooms may be attached to abattoirs or in smallgoods plants or part of food services, game processing or wholesaling operations.
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Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Prerequisite units		

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. Clean boning room	1.1. Boning room is cleaned in accordance with cleaning schedule and work instructions. 1.2. Cleaning procedures are undertaken to minimise condensation. 1.3. Cleaning chemicals are used in accordance with manufacturer's specifications and Occupational Health and Safety (<i>OH&S</i>) requirements . 1.4. Major areas of contamination are identified. 1.5. Cleaning procedures meet pre-operational hygiene requirements. 1.6. Surfaces are left free of excess moisture.
2. Clean boning room machinery	2.1. Machinery is isolated in accordance with workplace requirements . 2.2. Boning room packing machinery is cleaned in accordance with workplace requirements and manufacturer specifications. 2.3. Conveyers and elevators are isolated and cleaned. 2.4. Electronic scales, recording and labelling machines are cleaned in accordance with workplace requirements and manufacturer's specifications.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- clean boning room in accordance with workplace requirements
- clean boning room machinery in accordance with workplace requirements
- work effectively as an individual and as part of a team
- observe OH&S requirements for cleaning the boning room
- identify and 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 SKILLS AND KNOWLEDGE

- monitor program for boning room hygiene and sanitation including surface swabbing and pre-operational checks

Required knowledge

Knowledge of:

- importance of drying, and of avoiding condensation in boning rooms
- cleaning schedule for the boning room
- major sources and locations of contamination in the boning room
- specific cleaning programs and OH&S requirements for boning room machinery and conveyor systems

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 during normal cleaning operations.

Context of and specific resources for assessment

Assessment must be conducted in a registered operating meat processing plant.

Method of assessment

Recommended methods of assessment include:

- assignments
- debriefs
- quiz of underpinning knowledge
- simulation
- workplace demonstration
- workplace project
- workplace referee or third-party report of performance over time.

Assessment practices should take into account any relevant language or cultural issues related to

EVIDENCE GUIDE	
	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.
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>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"> • 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 • requirements set out in standards and codes of practice • tenderisers.

RANGE STATEMENT	
Types of <i>machinery</i> may include:	<ul style="list-style-type: none"> • mincers • sausage makers
<i>Workplace requirements</i> may include:	<ul style="list-style-type: none"> • 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.
<i>Conveyers</i> include:	<ul style="list-style-type: none"> • roller and/or • conveyor systems.
<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 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 • reading and interpreting workplace documentation • 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	

Co-requisite units		

Competency field

Competency field	
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