



Australian Government

Department of Education, Employment and Workplace Relations

MTMMP11C Sharpen knives

Release: 1

MTMMP11C Sharpen knives

Modification History

Unit Descriptor

This unit covers the skills and knowledge required to maintain knives for safe and effective use in a meat establishment.

Application of the Unit

This unit is applicable to any worker who is required to sharpen a knife to use in a processing, wholesaling or retail **meat establishment**. This unit is a pre-requisite for any other unit where a knife is used to perform a task.

Licensing/Regulatory Information

Pre-Requisites

Employability Skills Information

The required outcomes described in this unit of competency contain applicable facets of Employability Skills. The Employability Skills Summary of the qualification in which this unit of competency is packaged will assist in identifying Employability Skill requirements.

Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a Unit of Competency.

Performance Criteria describe the required performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the Range Statement. Assessment of performance is to be consistent with the Evidence Guide.

Elements and Performance Criteria

Elements and Performance Criteria

Element

Performance Criteria

1 Sharpen **knives**

1.1 Knives are sharpened according to **workplace requirements**.

1.2 Knives are sharpened to maintain bevel edge.

- 1.3 **Steel** is used correctly to maintain bevel edge and to meet OH&S requirements.
- 2 Work safely with others
 - 2.1 Knives are used in ways which minimise the risk of injury.
 - 2.2 Knives are used safely at all times in accordance with **OH&S, hygiene and sanitation**, and food safety **requirements**.
- 3 Maintain knives and associated equipment
 - 3.1 Knives are maintained to hygiene and sanitation, and workplace requirements.
 - 3.2 **Knife-sharpening equipment** is maintained, cleaned and stored to hygiene and sanitation, and workplace requirements.

Required Skills and Knowledge

This describes the essential skills and knowledge required for this unit. Where bold italicised text is used, further information is detailed in the Range Statement.

Demonstrate correct steeling of a knife.

Demonstrate safe techniques of knife sharpening to workplace, hygiene and sanitation, and OH&S requirements.

Describe technique to sharpen a knife with an appropriate bevel edge.

Explain the preparation of new steel.

Explain the theory of knife sharpening.

Identify and apply relevant **regulatory requirements**.

List the steps in steeling a knife to maintain edge.

Outline sterilisation, and hygiene and sanitation requirements related to knife sharpening.

State the OH&S issues related to the use and sharpening of knives.

Evidence Guide

The Evidence Guide provides advice on assessment and must be read in conjunction with the Performance Criteria, Required Skills and Knowledge, the Range Statement and the Assessment Guidelines for this 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 in conjunction with a skill or task requiring the use of a knife.

Context of and specific resources for assessment

Assessment can be carried out in an actual or simulated workplace.

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 work role.

Guidance information for assessment

Resource materials available from
MINTRAC, 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 within the meat industry and situations that may affect performance. This includes any 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. Bold italics wording in the Elements and Performance Criteria, and Required Skills and Knowledge, is detailed below.

Meat establishments may include:

- abattoirs
- boning rooms
- food service establishments
- meat processing plants
- meat wholesalers
- retail meat outlets
- slaughter floors
- smallgoods establishments
- supermarkets.

Knives include:

- boning
- steak
- skinning.

Workplace requirements may include:

- enterprise-specific requirements
- OH&S requirements
- Quality Assurance requirements
- Standard Operating Procedures
- the ability to perform the task to production requirements
- work instructions.

Different methods of preparing **steel** may apply.

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

requirements set out in standards, codes of practice etc.

Hygiene and sanitation requirements may include:

relevant government regulations
workplace requirements.

Knife sharpening equipment includes:

sharpening stone
steels.

Regulatory requirements may include:

Export Control Act
federal and state regulations regarding meat processing
hygiene and sanitation requirements
relevant Australian Standards
relevant regulations
requirements set out in AS 2336-1992
Australian Standard: Meat Industry - hand held knives'
requirements set out in AS 4696:2002
Australian Standard for Hygienic Production and Transportation of Meat and Meat Products for Human Consumption.

Unit Sector(s)