



**Australian Government**

**Department of Education, Employment and Workplace Relations**

# **MTMP2040C Operate mincer**

**Release: 1**

## MTMP2040C Operate mincer

### Modification History

Not applicable.

### Unit Descriptor

<b>Unit descriptor</b>	This unit covers the skills and knowledge required to operate and maintain mincing machinery, select product for mincing and monitor finished product to achieve quality specifications.
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### Application of the Unit

<b>Application of the unit</b>	This unit is applicable to workers in boning rooms, knackeries, pet food stores, food services operations, smallgoods plants, wholesale or retail butcheries.
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### Licensing/Regulatory Information

Not Applicable

### Pre-Requisites

<b>Prerequisite units</b>		

## Employability Skills Information

<b>Employability skills</b>	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. Mince meat	<p>1.1. Mincer is operated in accordance with <i>workplace requirements</i> and manufacturer's specifications.</p> <p>1.2. Mincer is operated in accordance with <i>Occupational Health and Safety (OH&amp;S) requirements</i>.</p> <p>1.3. Input and output are monitored to ensure compliance with Quality Assurance (QA) requirements.</p>
2. Maintain mincer	<p>2.1. Mincer start-up procedures are followed in accordance with work instructions.</p> <p>2.2. Routine maintenance and cleaning is performed in accordance with work instructions.</p>

## Required Skills and Knowledge

### REQUIRED SKILLS AND KNOWLEDGE

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

#### Required skills

Ability to:

- operate mincer in accordance with work instructions and manufacturer specifications
- monitor minced product to ensure compliance with customer or workplace specifications
- monitor product to be minced to ensure compliance with QA specifications
- consistently follow hygiene and sanitation procedures associated with the operation of the mincer
- report equipment faults according to workplace requirements
- maintain mincer in accordance with 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:

- operation and adjustment of the mincer

**REQUIRED SKILLS AND KNOWLEDGE**

- work instructions for operating the mincer
- relevant regulatory requirements
- potential OH&S risks
- potential sources of contamination

## 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

Candidate must be able to operate a mincer to produce minced meat products over a period of time under normal operating conditions of the workplace.

#### Context of, and specific resources for assessment

Assessment must be conducted using a mincer in an actual or simulated environment.

#### 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](http://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
- 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

<b>RANGE STATEMENT</b>	
	<ul style="list-style-type: none"> <li>requirements set out in standards and codes of practice.</li> </ul>
<i>Regulatory requirements</i> may include:	<ul style="list-style-type: none"> <li>Export Control Act</li> <li>hygiene and sanitation requirements</li> <li>relevant regulations</li> <li>requirements set out in AS 4696:2007 Australian Standard for Hygienic Production and Transportation of Meat and Meat Products for Human Consumption</li> <li>state and territory regulations regarding meat processing.</li> </ul>
<i>Communication skills</i> may include:	<ul style="list-style-type: none"> <li>listening and understanding</li> <li>sharing information</li> <li>speaking clearly and directly</li> <li>working and communication with diverse individuals and groups.</li> </ul>

### Unit Sector(s)

<b>Unit sector</b>	
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### Co-requisite units

<b>Co-requisite units</b>	



## Competency field

Competency field	
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