



Australian Government

Department of Education, Employment and Workplace Relations

MTMP2042C Operate new technology or process

Release: 1

MTMP2042C Operate new technology or process

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to operate a new technology or process in a meat processing operation.
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Application of the Unit

Application of the unit	This unit will be utilised when new technology (not covered by other units) is introduced and structured training is delivered. Any associated training and/or assessment materials will need detailed customisation to address the requirements for each specific piece of technology.
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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. Prepare new equipment	1.1. Equipment is prepared for operation in accordance with work instructions and manufacturer's specifications.
2. Operate equipment	2.1. Equipment is operated or process is undertaken in accordance with work instructions. 2.2. Equipment is operated or process is undertaken in accordance with Occupational Health and Safety (OH&S) requirements . 2.3. Potential sources of contamination and cross-contamination are identified and preventative measures are employed.
3. Clean and maintain equipment and/or work area	3.1. Performance of equipment is monitored and faults are reported either verbally or in writing in accordance with work instructions. 3.2. Equipment and/or work area is cleaned and maintained to workplace requirements .

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- operate equipment or process in accordance with OH&S requirements
- operate equipment or process to workplace requirements
- maintain equipment in accordance with workplace requirements
- work effectively as an individual and as part of a team
- 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

Required knowledge

Knowledge of:

- basic operating principles of equipment and/or purpose of the process
- OH&S requirements associated with the process and/or use of equipment
- work instructions for the new equipment or process

REQUIRED SKILLS AND KNOWLEDGE

- relevant *regulatory requirements*
- potential sources of contamination and cross-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

Competency must be demonstrated in a processing environment and over a period of time.

Context of, and specific resources for assessment

Assessment tasks must be comprehensively customised to gather evidence specific to the new technology being implemented in a meat processing or retailing environment.

Method of assessment

Recommended methods of assessment include:

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

EVIDENCE GUIDE	
	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.
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

RANGE STATEMENT	
	<ul style="list-style-type: none"> requirements set out in standards and codes of practice.
<p><i>Workplace requirements</i> may include:</p>	<ul style="list-style-type: none"> enterprise-specific procedures OH&S requirements Quality Assurance (QA) requirements standard operating procedures (SOPs) the ability to perform the task to production requirements work instructions.
<p><i>Regulatory requirements</i> may include:</p>	<ul style="list-style-type: none"> 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 state and territory regulations regarding meat processing.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units	

Competency field

Competency field	
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