



Australian Government

Department of Education, Employment and Workplace Relations

MTMP2132C Loadout meat product

Release: 1

MTMP2132C Loadout meat product

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to load meat products onto trucks and/or containers.
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Application of the Unit

Application of the unit	This unit is applicable to workers loading out product from abattoirs, boning rooms, smallgoods plants, wild game depots, game processing plants, food services and wholesaling operations.
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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
1. Identify product	1.1. Product required for order is identified in accordance with workplace requirements and customer specifications. 1.2. Temperature of product is correctly recorded in accordance with workplace requirements. 1.3. Brands or labels are checked against order.
2. Consolidate order	2.1. Product order is checked to ensure it is complete before loading. 2.2. Carcasses are assembled in hanging yard or carton meat is palletised in accordance with workplace and OH&S requirements , where required.
3. Loadout product	3.1. Order is handled in accordance with hygiene and sanitation, and food safety requirements. 3.2. Product is loaded into transport vehicle, container or refrigerated storage in accordance with workplace requirements. 3.3. OH&S requirements are identified and met. 3.4. Security requirements for products (e.g. seals on trucks and containers) are met in accordance with regulatory requirements .

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- ensure that all points leading to the loadout area are open and relevant points are closed when handling carcasses on the rail
- loadout product to workplace, OH&S and regulatory requirements and customer specifications.
- use loading machinery and technology according to workplace and manufacturer's specifications
- check brands and correctly label product when part of loadout procedures
- correctly identify products

REQUIRED SKILLS AND KNOWLEDGE

- accurately record temperatures
- accurately weigh product where part of loadout procedures
- identify and comply with regulatory requirements for loadout including security arrangements for containers and trucks
- identify causes of cross contamination of carcasses during manual handling
- 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
- use relevant *communication skills*

Required knowledge

Knowledge of:

- OH&S, regulatory, hygiene and sanitation requirements related to loadout of product
- purpose and nature of relevant documentation
- security requirements related to loadout.
- impact of weather conditions at loadout from wild game depots e.g. rain (where applicable)

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 at the normal rate of production.

Context of, and specific resources for assessment

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

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.

Assessment practices should take into account any

EVIDENCE GUIDE	
	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>	
Product may:	<ul style="list-style-type: none"> • be from a variety of species • include varying types of product in a single order.
Workplace requirements 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.
Brands may include:	<ul style="list-style-type: none"> • Australian Quarantine Inspection Service AQIS • Australian Inspection brands • crown • strip brands • two-tooth.
Labels may include:	<ul style="list-style-type: none"> • carcass labels • carton labels.
OH&S requirements may include:	<ul style="list-style-type: none"> • enterprise OH&S policies, procedures and

RANGE STATEMENT	
	<p>programs</p> <ul style="list-style-type: none"> • 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 • 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.
<i>Security requirements</i> may include:	<ul style="list-style-type: none"> • seals on trucks and containers.
<i>Regulatory requirements</i> may include:	<ul style="list-style-type: none"> • Export Control Act • hygiene and sanitation requirements • relevant Australian Standards • relevant regulations • requirements set out in AS 4696:2007 Australian Standard for Hygienic Production and Transportation of Meat and Meat Products for Human Consumption <p>state and territory regulations regarding meat processing.</p>
<i>Communication skills</i> may include:	<ul style="list-style-type: none"> • applying numeracy skills to workplace requirements • listening and understanding • reading and interpreting workplace-related documentation • sharing information • speaking clearly and directly • working with diverse individuals and groups • writing to workplace requirements.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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