



Australian Government

Department of Education, Employment and Workplace Relations

MTMP2134C Store carton product

Release: 1

MTMP2134C Store carton product

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to safely and hygienically store and refrigerate carton meat in chillers and freezers.
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Application of the Unit

Application of the unit	This unit is applicable to those working in large-scale chiller or freezer meat storage facilities.
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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. Store carton meat product	<p>1.1. Carton meat product is transported, racked or palletised in accordance with <i>workplace</i> and Occupational Health and Safety (<i>OH&S</i>) <i>requirements</i>.</p> <p>1.2. Carton meat product is identified according to labelling.</p> <p>1.3. Carton meat product is stored in appropriate area in accordance with workplace requirements.</p> <p>1.4. Carton meat product is stored at required temperature.</p> <p>1.5. Temperature is checked (if part of work instructions).</p> <p>1.6. OH&S requirements related to working in <i>refrigerated areas</i> are met.</p>

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- identify types of product stored
- use correct handling techniques for storing carton product
- demonstrate methods of racking, palletising and transferring product in accordance with workplace, OH&S, hygiene and sanitation, and Quality Assurance (QA) requirements
- store carton product in accordance with workplace, OH&S, hygiene and sanitation, and QA requirements
- work efficiently in teams and individually
- 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 knowledge

REQUIRED SKILLS AND KNOWLEDGE

Knowledge of:

- OH&S requirements related to manual handling of carton meat products
- OH&S requirements related to working in refrigerated areas
- importance of storing meat at required temperature
- meat storage requirements
- possible causes of contamination of carton meat
- specific OH&S risks related to storage of carton product and working in a cold environment

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.

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 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

RANGE STATEMENT	
	<ul style="list-style-type: none"> requirements set out in standards and codes of practice.
Refrigerated areas may include:	<ul style="list-style-type: none"> blast freezers chillers conditioning tunnels plate freezers.
Regulatory requirements may include:	<ul style="list-style-type: none"> Export Control Act federal, state and territory regulations regarding meat processing 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.
Communication skills may include:	<ul style="list-style-type: none"> listening and understanding reading and interpreting workplace-related 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		

Competency field

Competency field	
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