



**Australian Government**

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

# **MTMP2135C Locate storage areas and product**

**Release: 1**

## MTMP2135C Locate storage areas and product

### Modification History

Not applicable.

### Unit Descriptor

<b>Unit descriptor</b>	This unit covers the skills and knowledge required to identify and nominate specific storage locations and the product stored in them.
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### Application of the Unit

<b>Application of the unit</b>	This unit is applicable to large-scale cold storage, chilling and freezing areas of the abattoirs, smallgoods and food service sectors.
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### Licensing/Regulatory Information

Not Applicable

### Pre-Requisites

<b>Prerequisite units</b>	Nil	

## 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. Locate storage area	<p>1.1. Information containing stock location is received and applied to <i>workplace requirements</i>.</p> <p>1.2. Workplace signs, codes and labels are followed and applied to workplace standards and <i>regulatory requirements</i>.</p>
2. Identify product	<p>2.1. Product is correctly identified in accordance with workplace documentation, signs, codes, labels and brands.</p> <p>2.2. <i>Information on product location</i> is assessed either electronically or manually from company records.</p> <p>2.3. Product is checked for quality in accordance with workplace quality standards.</p>
3. <i>Check</i> product	<p>3.1. Product storage is checked to ensure workplace requirements are met.</p> <p>3.2. Product is picked, counted, consolidated, replenished or adjusted to meet workplace, customer and regulatory requirements.</p> <p>3.3. Routine problems with product storage area are identified and corrective action taken in accordance with workplace requirements.</p>

## Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE
This section describes the skills and knowledge required for this unit.
<b>Required skills</b>
<p>Ability to:</p> <ul style="list-style-type: none"> <li>• identify any problems related to storage of products and take the corrective action detailed in work instruction</li> <li>• locate storage areas for a variety of products</li> <li>• identify products accurately</li> <li>• work effectively as an individual and as a team member</li> <li>• apply relevant Occupational Health and Safety (<i>OH&amp;S requirements</i>)</li> <li>• 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</li> </ul>

**REQUIRED SKILLS AND KNOWLEDGE**

- use relevant *communication skills*

**Required knowledge**

Knowledge of:

- purpose of product segregation
- relevant OH&S requirements
- products stored and explain their storage requirements

## 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 under normal circumstance of normal utilisation of chiller or freezer facilities.

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

Assessment must occur in the workplace under normal operating conditions.

#### 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
- Quality Assurance (QA) requirements
- Standard Operating Procedures (SOPs)
- the ability to perform the task to production requirements
- work instructions.

***Regulatory requirements*** may include:

- 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
- state and territory regulations regarding meat processing.

Systems incorporating ***information on product location*** may be:

- automated
- computer-based
- manual
- paper-based.

***Checking*** processes may include:

- estimation and calculation to count, consolidate, replenish or adjust product for, or in, storage.

<b>RANGE STATEMENT</b>	
<i>OH&amp;S requirements</i> may include:	<ul style="list-style-type: none"> <li>• enterprise OH&amp;S policies, procedures and programs</li> <li>• OH&amp;S legal requirements</li> <li>• Personal Protective Equipment (PPE) which may include:                             <ul style="list-style-type: none"> <li>• coats and aprons</li> <li>• ear plugs or muffs</li> <li>• eye and facial protection</li> <li>• head-wear</li> <li>• lifting assistance</li> <li>• mesh aprons</li> <li>• protective boot covers</li> <li>• protective hand and arm covering</li> <li>• protective head and hair covering</li> <li>• uniforms</li> <li>• waterproof clothing</li> <li>• work, safety or waterproof footwear</li> </ul> </li> <li>• requirements set out in standards and codes of practice.</li> </ul>
<i>Communication skills</i> may include:	<ul style="list-style-type: none"> <li>• listening and understanding</li> <li>• reading and interpreting workplace-related documentation</li> <li>• sharing information</li> <li>• speaking clearly and directly</li> <li>• working 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>	



<b>Co-requisite units</b>		

## Competency field

<b>Competency field</b>	
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