



Australian Government

Department of Education, Employment and Workplace Relations

MTMP2179B Process blood

Release: 1

MTMP2179B Process blood

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to collect blood from the slaughter floor, process it using equipment such as a centrifuge to recover blood plasma and package the product.
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Application of the Unit

Application of the unit	This unit is applicable to workers in meat processing plants where blood is recovered at the point of stick or bleeding and processed to produce by-products such as blood plasma (but excluding blood meal which is dealt with in the unit MTMP3087B Operate blood processing plant).
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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. Recover and store blood	<p>1.1. Blood is recovered hygienically according to work instructions and relevant Standard Operating Procedures (SOPs).</p> <p>1.2. Blood is recovered safely according to <i>workplace</i> and Occupational Health and Safety (<i>OH&S</i>) requirements.</p> <p>1.3. Blood is stored prior to processing according to workplace requirements.</p>
2. Process blood	<p>2.1. Pre-operational checks on equipment are performed to workplace requirements.</p> <p>2.2. Blood is processed according to workplace requirements for hygiene.</p> <p>2.3. Blood is processed safely according to workplace OH&S policies and procedures.</p>
3. Pack and store blood <i>products</i>	<p>3.1. Blood is packed hygienically according to workplace requirements.</p> <p>3.2. Packaged blood products are stored according to workplace requirements and customer <i>specifications</i>.</p>

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- collect and process blood hygienically, safely and in accordance with:
 - relevant *regulatory requirements*
 - SOPs
 - work instructions
 - workplace OH&S requirements
- operate processing equipment in accordance with workplace and manufacturer's requirements
- use relevant workplace *machinery* correctly
- pack and store blood products according to workplace requirements
- apply relevant *mathematical* skills to ensure processing, packaging and storage

REQUIRED SKILLS AND KNOWLEDGE

requirements are met

- 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:

- nature and uses of blood products produced
- relevant work instructions and SOPs
- ways of minimising contamination and cross-contamination
- workplace OH&S policies and procedures
- workplace and manufacturer's requirements for operating processing equipment
- OH&S hazards and ways of minimising them
- sources of contamination and cross-contamination

Evidence Guide

EVIDENCE GUIDE	
<p>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.</p>	
<p>Overview of assessment</p>	<p>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.</p> <p>These requirements are in addition to the requirements for valid, current, authentic and sufficient evidence.</p> <p>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.</p> <p>All assessment must be conducted against Australian meat industry standards and regulations.</p>
<p>Critical aspects for assessment and evidence required to demonstrate competency in this unit</p>	<p>Competency in this unit must be demonstrated under normal workplace conditions.</p>
<p>Context of, and specific resources for assessment</p>	<p>Assessment must involve processing one or more blood products.</p>
<p>Method of assessment</p>	<p>Recommended methods of assessment include:</p> <ul style="list-style-type: none"> • workplace demonstration • quiz of underpinning knowledge • workplace referee report of performance over time. <p>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.</p>
<p>Guidance information for</p>	<p>A current list of resources for this Unit of Competency is</p>

EVIDENCE GUIDE**assessment**

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
- Quality Assurance (QA) requirements
- 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
- requirements set out in standards and codes of

RANGE STATEMENT	
	practice etc.
Product may include:	<ul style="list-style-type: none"> blood plasma.
Specifications may vary according to:	<ul style="list-style-type: none"> customer and workplace requirements.
Regulatory requirements may include:	<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 regulations regarding meat processing.
Machinery may:	<ul style="list-style-type: none"> be automatic or manual be set up to include programming automatic machines to specifications.
Mathematical applications may include:	<ul style="list-style-type: none"> collection, estimation, calculation and interpretation of deviations within cycle, internal temperature, humidity, ambient temperature, weights.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units	

Competency field

Competency field	
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