



**Australian Government**

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

# **MTMP3043B Operate air knife**

**Release: 1**

## MTMP3043B Operate air knife

### Modification History

Not applicable.

### Unit Descriptor

<b>Unit descriptor</b>	This unit covers the skills and knowledge required to operate an air knife.
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### Application of the Unit

<b>Application of the unit</b>	This unit is applicable to workers using an air knife in a range of jobs on a slaughter floor.
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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. Operate air knife	<p>1.1. Air knife is used in accordance with <i>workplace requirements</i>.</p> <p>1.2. Air knife is operated in accordance with <i>Occupational Health and Safety (OH&amp;S) requirements</i>.</p>
2. Maintain air knife	2.1. Air knife is maintained according to manufacturer's specifications and work instructions.

## Required Skills and Knowledge

### REQUIRED SKILLS AND KNOWLEDGE

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

#### Required skills

Ability to:

- use an air knife competently and safely in accordance with the work instructions for one work station in a meat processing operation
- perform basic maintenance of the knife
- report equipment faults to supervisor in accordance with workplace requirements
- apply relevant *communication skills*
- work effectively as an individual and as part of a team
- apply relevant *regulatory requirements*
- apply the hygiene and sanitation requirements for that work station
- take action to improve 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 the air knife
- hygiene and sanitation requirements for that work station
- work instructions for a particular work station
- relevant regulatory requirements
- potential sources of contamination and ways of minimising it

## Evidence Guide

<b>EVIDENCE GUIDE</b>	
<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><b>Overview of assessment</b></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><b>Critical aspects for assessment and evidence required to demonstrate competency in this unit</b></p>	<p>Competency must be demonstrated at the normal chain speed.</p>
<p><b>Context of, and specific resources for assessment</b></p>	<p>Assessment must occur in the workplace under normal production conditions.</p>
<p><b>Method of assessment</b></p>	<p>Recommended methods of assessment include:</p> <ul style="list-style-type: none"> <li>• quiz of underpinning knowledge</li> <li>• workplace demonstration</li> <li>• workplace referee or third-party report of performance over time.</li> </ul> <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>

**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
- hygiene and sanitation requirements
- OH&S requirements
- Quality Assurance (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

<b>RANGE STATEMENT</b>	
	<ul style="list-style-type: none"> <li>• work, safety or waterproof footwear</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 documentation</li> <li>• speaking clearly and directly</li> <li>• sharing information</li> <li>• working with diverse individuals and groups.</li> </ul>
<i>Regulatory requirements</i> may include:	<ul style="list-style-type: none"> <li>• Export Control Act</li> <li>• hygiene and sanitation requirements</li> <li>• relevant Australian Standards</li> <li>• relevant regulations</li> <li>• requirements set out in AS 4696:2007 Australian Standard for Hygienic Production and Transportation of Meat and Meat Products for Human Consumption</li> <li>• federal, state and territory regulations regarding meat processing.</li> </ul>

**Unit Sector(s)**

<b>Unit sector</b>	
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**Co-requisite units**

<b>Co-requisite units</b>	

## Competency field

Competency field	
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