



**Australian Government**

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

# **MTMP3082C Operate continuous cooker**

**Release: 1**

## MTMP3082C Operate continuous cooker

### Modification History

Not applicable.

### Unit Descriptor

<b>Unit descriptor</b>	This unit covers the skills and knowledge required to operate a continuous cooker.
------------------------	--

### Application of the Unit

<b>Application of the unit</b>	This unit is applicable to workers in meat rendering plants.
--------------------------------	--

### Licensing/Regulatory Information

Not Applicable

### Pre-Requisites

<b>Prerequisite units</b>	Nil	

## Employability Skills Information

<b>Employability skills</b>	This unit contains employability skills.
-----------------------------	--

## 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.
---	--

## Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1. Feed cooker	1.1. Start-up process is carried out to manufacturer's and workplace requirements.
2. Operate and monitor cooker	2.1. Cooker is operated in accordance with work instructions. 2.2. Flow into cooker is monitored. 2.3. Level in cooker is monitored. 2.4. Temperature is monitored and adjusted in accordance with <b>workplace</b> and Occupational Health and Safety ( <b>OH&amp;S</b> ) <b>requirements</b> . 2.5. Outflow is monitored for workplace requirements. 2.6. OH&S requirements are identified and complied with.
3. Monitor environmental controls	3.1. Vapours are monitored to ensure they are condensed in accordance with <b>regulatory requirements</b> . 3.2. Non-condensed emissions to scrubber, bio-filter and/or after burner are monitored 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:

- apply **mathematical** processes to monitoring procedures
- monitor temperature and make adjustments according to work instructions and product specifications
- test product samples to ensure cooked to specifications
- load and unload cooker to specifications
- apply relevant **communication skills**
- 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

**REQUIRED SKILLS AND KNOWLEDGE**

Knowledge of:

- basic operating principles of cooker
- Quality Assurance (QA) requirements of operations
- effects of overcooking
- implications on product quality and productivity of incorrect load in cooker
- production problems and out-of-specification product and take corrective action

## 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 for that rendering plant.

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

Assessment must be conducted in a registered, operating meat rendering 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](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
- hygiene and sanitation 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

<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>
<b>Regulatory requirements</b> 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 5008:2001/Amdt-12003 Australian Standard for the Hygienic Rendering of Animal Products</li> <li>• federal, state and territory regulations regarding meat processing.</li> </ul>
<b>Mathematical</b> processes may include	<ul style="list-style-type: none"> <li>• calculation, estimation, collation and recording of data relating to time, temperature, humidity quantity etc</li> <li>• interpretation of control screens and panels, dials and controls</li> </ul>
<b>Communication skills</b> may include:	<ul style="list-style-type: none"> <li>• applying numeracy skills to workplace requirements</li> <li>• listening and understanding</li> <li>• reading and interpreting workplace-related documentation</li> <li>• sharing information</li> <li>• speaking clearly and directly.</li> </ul>

## Unit Sector(s)

<b>Unit sector</b>	
--------------------	--

## Co-requisite units

<b>Co-requisite units</b>	



## Competency field

Competency field	
------------------	--