



Australian Government

Department of Education, Employment and Workplace Relations

MTMP3088C Produce rendered products hygienically

Release: 1

MTMP3088C Produce rendered products hygienically

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to produce rendered product hygienically.
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Application of the Unit

Application of the unit	This unit is applicable to workers in a rendering 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. Control bacteria in rendered products	1.1. Micro-organisms in meat meal are identified and their impact on quality is explained. 1.2. Risk assessment and control measures for micro-organisms are carried out. 1.3. Good housekeeping practices are implemented to minimise risk of contamination. 1.4. Critical control points are identified and control measures implemented.
2. Implement cleaning program for rendering plant	2.1. Cleaning program for raw material processing areas is explained and implemented as per work instructions. 2.2. Cleaning program for dry meal processing areas is explained and implemented as per work instructions. 2.3. Occupational Health and Safety (<i>OH&S</i>) <i>requirements</i> are identified and met.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- implement cleaning program
- apply relevant *regulatory* and *workplace requirements*
- identify production problems and out-of-specification product and take corrective action
- apply relevant *communication skills*
- assess hygiene risks and take preventative action
- 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:

- cleaning program for rendering process

REQUIRED SKILLS AND KNOWLEDGE

- relevant regulatory and workplace requirements
- critical control points for monitoring hygiene and sanitation of the process
- micro-organisms affecting meat meal and the control measures for these

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 over a period of time and at a relevant rate of production.

Context of, and specific resources for assessment

Assessment must be conducted using meat and the meat must be prepared to a specification.

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.

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 practice.

Regulatory requirements may include:

- Export Control Act
- hygiene and sanitation requirements
- relevant Australian Standards
- relevant regulations
- requirements set out in AS 5008-2001/Amdt

RANGE STATEMENT	
	1-2003 Australian Standard for the Hygienic Rendering of Animal Products <ul style="list-style-type: none"> • requirements set out in AS 4696:2007 Australian Standard for Hygienic Production and Transportation of Meat and Meat Products for Human Consumption • federal, state and territory regulations regarding meat processing.
<i>Workplace requirements</i> may include:	<ul style="list-style-type: none"> • enterprise-specific requirements • OH&S requirements • hygiene and sanitation requirements • Quality Assurance (QA) requirements • Standard Operating Procedures (SOPs) • the ability to perform the task to production requirements • work instructions.
<i>Communication skills</i> may include:	<ul style="list-style-type: none"> • applying numeracy skills to workplace requirements • listening and understanding • reading and interpreting workplace-related documentation • sharing information • speaking clearly and directly.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units	

Competency field

Competency field	
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