



Australian Government

Department of Education, Employment and Workplace Relations

MTMP409A Maintain abattoir design and construction standards

Release: 1

MTMP409A Maintain abattoir design and construction standards

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to assess the suitability of abattoir design and construction.
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Application of the Unit

Application of the unit	This unit is applicable to those who review and approve abattoir designs. It will also be applicable to those whose responsibilities include planning new meat establishments or extensions to existing plants.
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Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Prerequisite units		

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. Assess a proposed site for a meat processing plant	<p>1.1. Identify workplace production requirements.</p> <p>1.2. Site suitability for a meat processing establishment is assessed in terms of meeting all regulatory requirements.</p> <p>1.3. Factors that will affect all key stakeholders in the site are identified.</p>
2. Assess the design and construction of a proposed meat processing establishment	<p>2.1. All regulatory requirements and importing country requirements, where relevant, for the design and construction of meat processing establishments are identified and applied to the design.</p> <p>2.2. Statutory and practical requirements for Quality Assurance (QA), animal welfare, Occupational Health and Safety (OH&S), and hygiene and sanitation are identified and applied to the design.</p> <p>2.3. Design is assessed in terms of achieving an effective and efficient product flow and separation of edible and inedible products.</p>

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE
This section describes the skills and knowledge required for this unit.
Required skills
<p>Ability to:</p> <ul style="list-style-type: none"> • assess plans for a meat processing establishment against regulatory requirements • describe the layout, operation and product flow of a range of meat processing establishments • identify elements of production process design that demonstrate efficient, hygienic and practical production procedures for edible and inedible products • consult with relevant stakeholders to ensure all requirements are addressed • work effectively as an individual and as part of a team • identify and apply relevant workplace requirements • interpret flow charts and plans relating to the design and construction of meat processing plants • prepare reports relevant to the task • take action to improve work performance as a result of self-evaluation, feedback

REQUIRED SKILLS AND KNOWLEDGE

from others and in response to changed work practices or technology

- use relevant *communication skills*

Required knowledge

Knowledge of:

- quality principles in relation to cleaning and repair of plant and equipment
- relevant statutory requirements for design and construction of abattoirs to meet hygienic production, OH&S and animal welfare requirements
- critical points in meat processing establishments that relate to design

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>Plans are assessed in simulated situations but must be assessed against current legislation and codes.</p>
<p>Context of and specific resources for assessment</p>	<p>Assessment must be undertaken utilising realistic plans for slaughtering or boning facilities.</p>
<p>Method of assessment</p>	<p>Recommended methods of assessment are:</p> <ul style="list-style-type: none"> • assignment • debrief • quiz of underpinning knowledge • simulation • verified work log or diary • workplace demonstration • workplace project • workplace referee or third party report of performance over time. <p>Assessment practices should take into account any</p>

EVIDENCE GUIDE	
	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.
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	
<p>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.</p>	
<i>Regulatory requirements</i> may include:	<ul style="list-style-type: none"> • 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.
<i>Stakeholders</i> may include:	<ul style="list-style-type: none"> • Australian Quarantine and Inspection Service (AQIS) • Environmental Protection Authority (EPA) • health departments • local councils • 'market' • state meat authorities • utility authorities.
<i>OH&S requirements</i> may include:	<ul style="list-style-type: none"> • enterprise OH&S policies, procedures and programs

RANGE STATEMENT	
	<ul style="list-style-type: none"> • OH&S legal requirements • Personal Protective Equipment (PPE) which may include: <ul style="list-style-type: none"> • 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.
<i>Workplace requirements</i> may include:	<ul style="list-style-type: none"> • enterprise-specific procedures • OH&S requirements • 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 • being appropriately assertive • empathising • establishing/using networks • interpreting the needs of internal/external customers • listening and understanding • negotiating responsively • persuading effectively • reading and interpreting workplace documentation • sharing information • speaking clearly and directly • working with diverse individuals and groups • writing to audience needs.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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