



Australian Government

Department of Education, Employment and Workplace Relations

MTMPS205B Clean chillers

Release: 1

MTMPS205B Clean chillers

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to clean and sanitise chillers when empty of product.
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Application of the Unit

Application of the unit	This unit is applicable to workers at abattoirs, boning rooms, smallgoods factories, game meat processing plants, food services, smallgoods establishments and wholesale operations.
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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. Clean chillers	1.1. Chillers are cleaned in accordance with cleaning program and <i>workplace</i> , Occupational Health and Safety (<i>OH&S</i>) and <i>regulatory requirements</i> . 1.2. OH&S risks and requirements are identified specifically for chillers. 1.3. Specific areas of contamination risk for the products are identified. 1.4. Chemicals are handled and stored according to workplace requirements.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE
This section describes the skills and knowledge required for this unit.
Required skills
Ability to: <ul style="list-style-type: none"> • implement cleaning regime for chillers in accordance with workplace, OH&S and regulatory requirements • apply relevant <i>communication</i> and mathematical skills • work effectively as an individual and as a team member • 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: <ul style="list-style-type: none"> • hygiene and sanitation monitoring programs for chillers • importance of avoiding condensation in chillers • chiller cleaning program • potential contamination risks for product in chillers and freezers • OH&S hazards of working in a cold environment

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 when the chillers and plant are operating during normal production.

Context of, and specific resources for assessment

Assessment must occur in a registered meat processing plant or premises.

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.

Workplace requirements may include:

- enterprise-specific procedures
- 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
 - work, safety or waterproof footwear

RANGE STATEMENT	
	<ul style="list-style-type: none"> requirements set out in standards and codes of practice.
<p><i>Regulatory requirements</i> may include:</p>	<ul style="list-style-type: none"> environmental protection standards, controls and protocols Export Control Act hygiene and sanitation requirements relevant regulations and Australian Standards requirements set out in AS 4696:2007 Australian Standard for Hygienic Production and Transportation of Meat and Meat Products for Human Consumption.
<p><i>Communication</i> skills may include:</p>	<ul style="list-style-type: none"> communicating and working with diverse individuals and groups listening and understanding, speaking clearly and directly reading and interpreting workplace documentation sharing information using mathematical skills in own work and in work area problem-solving.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units	

Competency field

Competency field	
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