



**Australian Government**

# **MTMSS00041 Meat Processing Cleaner (Amenities) Skill Set**

**Release: 2**

## MTMSS00041 Meat Processing Cleaner (Amenities) Skill Set

### Modification History

Release	TP Version	Comments
2	MTM11v3	Replaced missing information in Skill Set Requirements
1	MTM11v1.1	Initial release

### Description

Not applicable.

### Pathways Information

The Units of Competency comprising the Meat Processing Cleaner (Amenities) Skill Set are drawn from AQF level II in the Qualifications, and can be counted towards other Qualifications where this is in accordance with the Qualification requirements.

### Licensing/Regulatory Information

Not applicable.

### Skill Set Requirements

Units	
	CPPCLO2035A Maintain cleaning storage areas
	MTMCOR202A Apply hygiene and sanitation practices
	MTMCOR204A Follow safe work policies and procedures
	MTMP2196C Overview cleaning program
	MTMP2193B Clean amenities and grounds

## **Target Group**

Typically the trainee is an existing employee who will be able to clean amenities in a meat processing plant.

## **Suggested words for Statement of Attainment**

This Skill Set from the MTM11 Australian Meat Industry Training Package meets the industry requirements for cleaning amenities in a meat processing plant.

## **Custom Content Section**

Not applicable.