



Australian Government

MTMSS00042 Meat Processing Cleaner (Boning Room) Skill Set

Release: 2

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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 (Boning Room) 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
	MTMP2197C Clean after operations - boning room

Target Group

Typically the trainee is an existing employee who will be able to undertake a post production clean including immobilizing machinery and operating cleaning equipment in a boning room.

Suggested words for Statement of Attainment

This Skill Set from the MTM11 Australian Meat Industry Training Package meets the industry requirements for cleaning after operations in a boning room.

Custom Content Section

Not applicable.