



Australian Government

MTMSS00044 Meat Processing Cleaner (Slaughter Floor) 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 (Slaughter Floor) 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
	MTMP2198B Clean after operations - slaughter floor

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.

Suggested words for Statement of Attainment

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

Custom Content Section

Not applicable.