



Australian Government

Department of Education, Employment and Workplace Relations

MTMP2075B Pack meat products

Release: 1

MTMP2075B Pack meat products

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to pack meat products in accordance with regulatory, workplace and customer requirements.
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Application of the Unit

Application of the unit	This unit is applicable for workers on slaughter floors (where meat is packed), boning rooms, offal rooms, tripe rooms, pet food premises and food service 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. Check packing area	1.1. Packing area is checked for hygiene and operational requirements prior to commencing work, in accordance with work instructions.
2. Pack <i>meat product</i>	2.1. Product to be packed is selected and checked for defects according to customer and workplace requirements. 2.2. Corrective action is taken according to workplace requirements if product is out-of-specification. 2.3. Product out-of-specification is handled according to workplace requirements. 2.4. Correct packaging materials are selected according to workplace and customer requirements. 2.5. Packaging is checked for defects in accordance with work instructions. 2.6. Product is packed and arranged according to workplace and customer requirements. 2.7. Product is weighed according to workplace and regulatory requirements, if this forms part of work instructions. 2.8. Food safety hazards associated with packing are identified and minimised by preventative measures. 2.9. Occupational Health and Safety (OH&S) requirements for packing are identified and complied with, including safe manual handling. 2.10. Packed product is labelled according to workplace requirements (if this forms part of work instructions).

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit.

Required skills

Ability to:

- demonstrate the inspection and selection of meat products prior to packaging
- select and blend meat cuts and trimmings to meet customer specifications (where appropriate)
- pack and arrange product to workplace, customer and regulatory requirements

REQUIRED SKILLS AND KNOWLEDGE

- accurately weigh a variety of products (where appropriate)
- inspect packaging for defects and take appropriate action
- work effectively as an individual and as part of a team
- comply with OH&S requirements for packing including safe handling
- take action to improve own work performance as a result of self-evaluation, feedback from others, or in response to changed work practices or technology
- use relevant *communication skills*

Required knowledge

Knowledge of:

- how a variety of products may need to be arranged for packing
- labelling requirements where relevant
- requirements for inspection and grading of meat prior to packaging and the action to be taken if meat is outside specifications
- packaging requirements for the range of meat products to be packaged
- workplace, customer and regulatory requirements related to packing products

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 has to be demonstrated at a rate of packing that meets workplace requirements over a period of time.

Context of, and specific resources for assessment

Assessment has to be conducted in an operating meat processing plant.

Method of assessment

Recommended methods of assessment include:

- quiz of underpinning knowledge
- workplace
- 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.

Guidance information for assessment

A current list of resources for this unit of competency is available from MINTRAC www.mintrac.com.au or

EVIDENCE GUIDE

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.

Meat products may include:

- processed and unprocessed meat

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.

Regulatory requirements may include:

- 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
- requirements set out in AS EN 1244.2:2003 Animal Tissue and their Derivatives Utilised in the Manufacture of Medical Devices - Controls on Sourcing, Collection and Handling
- federal, state and territory regulations regarding meat processing.

OH&S requirements may include:

- enterprise OH&S policies, procedures and programs
- OH&S legal requirements
- Personal Protective Equipment (PPE) which

RANGE STATEMENT	
	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 • requirements set out in standards and codes of practice.
Communication skills may include:	• listening and understanding • reading and interpreting workplace documentation • sharing information • speaking clearly and directly • working with diverse individuals and groups.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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