



Australian Government

Department of Education, Employment and Workplace Relations

MTMP2186C Pack and despatch rendered products

Release: 1

MTMP2186C Pack and despatch rendered products

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to pack and despatch a range of rendered products such as meat meal, blood meal and tallow.
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Application of the Unit

Application of the unit	This unit is applicable to rendering plant workers responsible for packing product either in bulk or in bags for despatch.
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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. Package rendered products	1.1. Rendered products are inspected to workplace requirements prior to packaging. 1.2. Rendered products are packaged to workplace requirements using correct packaging procedures and effective storage materials. 1.3. Meat meal is packaged in bulk and/or bags, if applicable. 1.4. Packaging and labelling is checked in accordance with customer specifications. 1.5. Packaged products are palletised where required. 1.6. Rendered products are packaged to Occupational Health and Safety (OH&S) requirements.
2. Despatch rendered products	2.1. Products are labelled accurately, to customer specifications, in preparation for storage, sales or distribution. 2.2. Products are transferred to storage areas. 2.3. Packaged products are despatched.
3. Check Quality Assurance (QA) aspects of delivery trucks	3.1. QA requirements are identified for trucks leaving the plant. 3.2. Environmental and commercial impact of a spill during transportation is identified. 3.3. QA check of truck is undertaken according to 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:

- pack and despatch rendered products according to workplace and OH&S requirements
- label rendered products according to customer specifications and workplace requirements
- despatch rendered products to workplace requirements

REQUIRED SKILLS AND KNOWLEDGE

- apply relevant ***regulatory requirements***
- work efficiently in teams and individually
- 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:

- OH&S hazards associated with packing and despatching by-products
- QA requirements for delivery trucks
- relevant regulatory requirements

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 in an operating rendering plant.

Context of, and specific resources for assessment

Assessment must be conducted in the workplace.

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.

Products may include:

- blood
- fertiliser
- meat or meat and bone meal
- tallow.

Workplace requirements may include:

- enterprise-specific requirements
- OH&S requirements
- 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

RANGE STATEMENT	
	• protective head and hair covering • uniforms • waterproof clothing • work, safety or waterproof footwear • requirements set out in standards and codes of practice.
Storage may include:	• bulk bin or bagging of dry material • heated bulk tanks for wet material • sterile refrigerated bottles.
Regulatory requirements may include:	• Export Control Act • federal, state and territory regulations regarding meat processing • hygiene and sanitation requirements • relevant Australian Standards • relevant regulations • requirements set out in AS 5008:2001 Australian Standard for the Hygienic Rendering of Animal Products • requirements set out in AS 4696:2007 Australian Standard for Hygienic Production and Transportation of Meat and Meat Products for Human Consumption.
Communication skills may include:	• completing workplace documentation • listening and understanding • reading and interpreting workplace-related 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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