



Australian Government

Department of Education, Employment and Workplace Relations

MTMP2193B Clean amenities and grounds

Release: 1

MTMP2193B Clean amenities and grounds

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to clean areas other than production areas in a meat processing plant.
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Application of the Unit

Application of the unit	This unit is applicable to workers required to clean the amenities and grounds of a meat processing plant
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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. Clean toilets, shower blocks and locker rooms	1.1. Toilets, shower blocks and locker rooms are cleaned in accordance with cleaning schedules, work instruction, and Occupational Health and Safety (OH&S) policies and procedures. 1.2. Cleaning chemicals are used in accordance with manufacturer and workplace requirements. 1.3. Specific areas requiring attention are identified. 1.4. Post-cleaning monitoring is undertaken.
2. Clean canteens and eating areas	2.1. Eating areas are cleaned in accordance with cleaning schedule, work instructions and OHS requirements. 2.2. Cleaning chemicals are used in accordance with workplace and manufacturer's requirements.
3. Clean grounds	3.1. Types of waste and rubbish to be cleared are identified. 3.2. Waste disposal arrangements for different types of waste are identified and followed. 3.3. Grounds are cleaned according to direction or relevant work instructions. 3.4. Chemicals such as herbicides are used in accordance with workplace and manufacturer's requirements.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- locate and cite relevant materials safety data sheets
- use chemicals according to workplace and manufacturer's requirements
- clean according to schedules
- dispose of waste correctly
- work efficiently in teams and individually
- follow OH&S policies and procedures
- apply relevant **regulatory requirements**
- take action to improve own work performance as a result of self-evaluation,

REQUIRED SKILLS AND KNOWLEDGE

feedback from others, or in response to changed work practices or technology

- use relevant *communication skills*

Required knowledge

Knowledge of:

- monitoring of cleaned areas
- cleaning schedules for the range of areas
- waste disposal requirements
- importance of cleaning properly
- relevant regulatory requirements
- types of contamination

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 at normal rate of production.

Context of, and specific resources for assessment

Assessment must be conducted in a registered operating meat processing plant.

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.

Workplace requirements may include:

- enterprise-specific requirements
- OH&S requirements
- Quality Assurance (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
 - protective head and hair covering
 - uniforms
 - waterproof clothing
 - work, safety or waterproof footwear

RANGE STATEMENT	
	requirements set out in standards and codes of practice.
Regulatory requirements may include:	- Export Control Act - environmental protection standards, controls and protocols - federal, state and territory regulations regarding meat processing - 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.
Communication skills may include:	- applying numeracy skills to workplace requirements - 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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