



Australian Government

Department of Education, Employment and Workplace Relations

MTMP2201C Transport food

Release: 1

MTMP2201C Transport food

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to transport food. It relates to the transportation of food where the transport operator has physical contact with food.
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Application of the Unit

Application of the unit	This unit is applicable to the transport of meat products by truck.
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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. Prepare to transport <i>food</i>	1.1. Vehicles and containers or receptacles used to transport food are inspected and are appropriate for use. 1.2. Vehicles and containers or receptacles used to transport food are prepared for use. 1.3. Food is loaded and secured as required, according to product requirements and workplace and regulatory requirements.
2. Transport food	2.1. Food safety hazards are monitored and controlled as required by the food safety program to ensure that food safety is maintained during transport. 2.2. Where food safety control requirements are not met, non-conformance is promptly reported and corrective action is taken. 2.3. Food is unloaded as required according to product requirements and workplace procedures. 2.4. Food safety information is recorded to meet the requirements of the food safety program.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- prepare to transport food, such as:
 - confirming that food holding containers or receptacles meet workplace hygiene standards
 - confirming that equipment used to maintain the required environment during transport is ready for use
 - food parameters (e.g. temperature, loading and unloading areas, and containers and receptacles) are met prior to loading, transporting and unloading
- confirm vehicle and associated equipment are ready to transport food
- load and unload food as required by work responsibility by following procedures to ensure that food is loaded and unloaded in correct sequence and configuration and that food cannot become contaminated by being located in proximity to other food

REQUIRED SKILLS AND KNOWLEDGE

or non-food items

- maintain work area and vehicles in a tidy state to meet workplace requirements
- transport food safely
- work effectively as an individual and as part of a team
- observe relevant Occupational Health and Safety (**OH&S**) **requirements**
- locate and follow workplace information relating to food safety responsibilities
- identify and implement the methods and procedures used to control food safety hazards
- monitor food safety hazards as required by workplace requirements
- record results of monitoring and maintain records as required by the food safety program
- take action to improve work performance as a result of self-evaluation, feedback from others, or in response to changed work practices or technology
- report non-conformance and/or unusual circumstances which could affect food safety
- take appropriate corrective action in response to failure to meet food safety requirements as required by workplace procedures
- undertake record-keeping responsibilities relating to food safety
- use relevant **communication skills**
- use work instructions to find advice on food safety responsibilities relating to own work

Required knowledge

Knowledge of:

- characteristics of food transported as they affect loading and handling of food and the potential for cross-contamination resulting from location in proximity to other food or non-food items that are transported
- procedures and responsibilities for food safety relating to own work
- non-conformance and/or unusual circumstances which could affect food safety
- microbiological, physical and chemical hazards that can occur when loading, transporting and unloading food, including the types of hazards likely to occur, the conditions under which they occur and possible consequences
- environmental conditions necessary to maintain food safety
- methods and procedures used to control food safety hazards

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 utilising trucks usually used for delivery.

Context of, and specific resources for assessment

Assessment must occur in the workplace under normal despatch and delivery conditions.

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.

Food may include:

- carcase meat
- carton meat
- portion control product
- smallgoods.

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.

Regulatory requirements may include:

- Export Control Act
- hygiene and sanitation requirements
- relevant regulations
- requirements set out in AS EN 1244.2:2003
Australian Standard - Animal Tissues and their Derivatives Utilised in the Manufacture of Medical Devices - Controls on Sourcing, Collecting and Handling
- requirements set out in AS 4696:2007
Australian Standard for Hygienic Production and Transportation of Meat and Meat Products for Human Consumption
- state and territory regulations regarding product temperatures

RANGE STATEMENT	
	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 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:	- 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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