



Australian Government

Department of Education, Employment and Workplace Relations

MTMP3060B Operate leg boning machine

Release: 1

MTMP3060B Operate leg boning machine

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to operate a leg boning machine.
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Application of the Unit

Application of the unit	This unit is applicable to workers in boning rooms, food services, wholesale and retail 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. Perform preparatory cuts	1.1. Legs are selected for de-boning according to workplace specifications. 1.2. Legs are inspected for defects and trimmed or disposed of in accordance with workplace requirements . 1.3. Preparatory cuts are made prior to mechanical boning.
2. Prepare and maintain boning machinery	2.1. Routine checks and maintenance are performed according to manufacturer's requirements and work instructions. 2.2. Faulty or out-of-specification performance of machinery is reported to appropriate personnel.
3. De-bone legs	3.1. Legs are secured safely and securely. 3.2. Mechanical boning machinery is operated in accordance with work instructions, to minimise waste and meet workplace product quality requirements. 3.3. Occupational Health and Safety (OH&S) requirements are identified and followed. 3.4. Bones are disposed of in accordance with workplace requirements. 3.5. Workplace housekeeping requirements are completed.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- prepare leg boning machine for operation
- perform preparatory cuts according to work instructions
- trim defects as required in work instructions
- disassemble, clean, sanitise and maintain machine to workplace requirements
- operate boning machine including routine checks and maintenance included in workplace requirements
- apply relevant **communication** and **mathematical skills**
- work effectively as an individual and as part of a team

REQUIRED SKILLS AND KNOWLEDGE

- apply relevant **regulatory requirements**
- take action to improve work performance as a result of self-evaluation, feedback from others, or in response to changed work practices or technology

Required knowledge

Knowledge of:

- how yield is calculated and why it is important
- **hygiene and sanitation requirements** for the operation of a mechanical boner
- OH&S requirements for mechanical boning, include emergency shut-down procedures
- specifications for mechanically boned leg product
- purpose and location of preparatory cuts on leg to be boned
- relevant regulatory requirements
- work instructions relating to mechanical leg boning
- potential defects and explain their causes

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 the normal rate of production for that plant.

Context of, and specific resources for assessment

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

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.

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.

Workplace requirements may include:

- enterprise-specific requirements
- hygiene and sanitation 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
- requirements set out in standards and codes of

RANGE STATEMENT	
	practice.
Communication skills may include:	• listening and understanding • reading and interpreting workplace-related documentation • sharing information • speaking clearly and directly • working with diverse individuals and groups.
Mathematical skills may be used in:	• applying manufacturer's instructions • calculating specifications • cleaning and sanitising regimes and formulas • using digital or analogue controls • using material safety data sheets (MSDS)s.
Regulatory requirements may include:	• Export Control Act • 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 • state regulations regarding meat processing.
Hygiene and sanitation requirements may include:	• relevant government regulations • workplace requirements.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units	

Competency field

Competency field	
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