



Australian Government

Department of Education, Employment and Workplace Relations

MTMPR201B Prepare and operate a bandsaw

Release: 1

MTMPR201B Prepare and operate a bandsaw

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to assemble, clean, disassemble and operate a bandsaw.
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Application of the Unit

Application of the unit	This unit is applicable to workers in meat processing plants, smallgoods factories, boning rooms, food services operations, knackeries, game meat processing plants, 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. Assemble a bandsaw	1.1. Bandsaw is assembled according to manufacturer's, workplace and Prepare and operate bandsaw requirements. 1.2. Bandsaw guards and scrapers are checked for functioning and safety according to manufacturer's specifications and OH&S requirements. 1.3. Bandsaw is checked to ensure it is clean in accordance with hygiene and sanitation, and workplace requirements.
2. Operate a bandsaw	2.1. Bandsaw is operated in accordance with workplace requirements and manufacturer's specifications. 2.2. Bandsaw is operated in accordance with OH&S requirements. 2.3. Bandsaw is used to cut meat products according to product specifications and workplace requirements.
3. Clean a bandsaw	3.1. Bandsaw is cleaned to manufacturer's, hygiene, OH&S and workplace requirements.
4. Disassemble bandsaw	4.1. Bandsaw is disassembled according to manufacturer's, OH&S and workplace requirements. 4.2. Routine maintenance is performed according to workplace requirements.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- assemble and operate of a bandsaw to manufacturer's, workplace, OH&S, and hygiene and sanitation requirements
- carry out a pre-operational safety check on the bandsaw
- cut products using the bandsaw according to workplace, OH&S and hygiene requirements
- use the bandsaw according to OH&S, hygiene and sanitation, Quality Assurance (QA) and workplace requirements
- seek advice from appropriate sources when working with new products or

REQUIRED SKILLS AND KNOWLEDGE

equipment

- demonstrate effective use of all cutting guides and safety guards
- report equipment faults either verbally or in writing to supervisor in accordance with workplace requirements.
- work safely and effectively as an individual and as part of a team
- apply relevant **regulatory requirements**
- 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

Required knowledge

Knowledge of:

- purpose and effective use of all cutting guides and safety guards
- purpose and use of the bandsaw
- safety procedures related to use of the bandsaw
- relevant regulatory requirements
- OH&S requirements for operating a bandsaw
- workplace requirements related to:
 - cleaning a bandsaw
 - disassembly and reassembly of the bandsaw
 - operating a bandsaw
 - routine maintenance of a bandsaw

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 over time and under typical operating and production conditions for the enterprise.

Context of, and specific resources for assessment

Assessment must occur in the workplace under normal operating conditions or in a simulated environment. Assessment must involve cutting meat products over a period of time.

Method of assessment

Recommended methods of assessment include:

- quiz of underpinning knowledge
- simulation
- verified work log or diary
- 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

EVIDENCE GUIDE

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
- hygiene and sanitation 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
 - protective head and hair covering
 - uniforms
 - waterproof clothing

RANGE STATEMENT	
	• work, safety or waterproof footwear • requirements set out in standards and codes of practice etc.
Regulatory requirements may include:	• Export Control Act • 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 and territory regulations regarding meat processing.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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