



Australian Government

Department of Education, Employment and Workplace Relations

MTMPSR201C Vacuum pack product

Release: 1

MTMPSR201C Vacuum pack product

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to pack meat product using vacuum packaging.
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Application of the Unit

Application of the unit	This unit is applicable to workers packing meat and meat products in boning rooms, offal rooms, smallgoods plants, wholesalers and food services operations. It is not applicable to small scale vacuum packing in 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. Select packaging	1.1.Product is bagged in appropriately sized bag. 1.2.Product is arranged in appropriate container.
2. Set machine requirements	2.1.Requirements in preparation for start-up of vacuum packing machine are completed to workplace requirements. 2.2.Machine requirements are set correctly. 2.3.Start-up procedures are followed to workplace requirements. 2.4.Packing materials are attached and changed to workplace requirements and product specification. 2.5.Bagged meat is placed on the vacuum packing machine or in the formed pockets as appropriate. 2.6.Open ends of bags are placed flat across the sealing bar or meat contained in pockets as appropriate. 2.7.Occupational Health and Safety (OH&S), hygiene and sanitation requirements are followed.
3. Operate machinery	3.1.Vacuum packaging machine is operated correctly in accordance with workplace requirements. 3.2.A variety of products is vacuum packed to customer specifications, hygiene and sanitation, OH&S and Quality Assurance (QA) requirements at a speed that is the same as production requirements. 3.3.Bags are shrunk using hot water baths where appropriate. 3.4.Bagged cuts are left to drain. 3.5.Shut-down procedures are performed to workplace requirements.
4. Perform routine maintenance	4.1.Dyes are changed according to workplace requirements. 4.2.Corrective action is taken when leaks and defects are identified, according to workplace requirements. 4.3.Plates are changed as required.
5. Ensure quality of packaging and product	5.1.Bagged cuts are inspected for leaks and other defects. 5.2.Bagged cuts are placed in cartons according to specifications.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- prepare for vacuum packaging according to OH&S and workplace requirements
- vacuum pack bagged cuts with no leaks or defects
- **explain** defects that can occur during packaging
- demonstrate hygienic cleaning of equipment
- work effectively as an individual and as a team member
- demonstrate hygienic work practices for vacuum packing
- apply relevant **communication** and **mathematical skills**
- apply relevant **regulatory requirements**
- manage time and priorities
- take action to improve own work practice as a result of self-evaluation, feedback from others, or in response to changed work practices or technology

Required knowledge

Knowledge of:

- sub-standard or contaminated product and workplace procedures for dealing with sub-standard or contaminated product
- defects that can occur during packaging
- packaging requirements
- specific OH&S requirements for vacuum packing
- purpose of vacuum packaging
- relevant communication and mathematical skills
- relevant regulatory requirements
- general operating principles, including start-up and shut-down procedures
- manufacturer's and workplace requirements for vacuum packaging of product

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 should be demonstrated at the normal speed of production.

Context of, and specific resources for assessment

Assessment should take place in an operating meat processing plant or food service operation.

Method of assessment

Recommended methods of assessment include:

- assignments
- quiz of underpinning knowledge
- simulation
- workplace demonstration
- workplace project
- 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, gender, or language backgrounds other

EVIDENCE GUIDE	
	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 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 procedures • OH&S requirements • QA requirements • Standard Operating Procedures (SOPs) • the ability to perform the task to production requirements.
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

RANGE STATEMENT	
	• waterproof clothing • work, safety or waterproof footwear • requirements set out in standards and codes of practice.
Hygiene and sanitation requirements may include:	• relevant government regulations • workplace requirements.
Explanations may:	• be completed with the assistance of others • be directly related to own work and work area problem solving • be in everyday workplace language and include mathematical language and commonly used technical terms • include information from several sources • be presented in writing using standard formats or proformas, diagrams, symbols and charts • be presented orally.
Communication skills may include:	• listening and understanding • sharing information • speaking clearly and directly • working with diverse individuals and groups.
Mathematical skills may include:	• accurate recording of temperature, time, volume, weight and quantity in standard formats or proformas • interpreting and drawing conclusions from routine charts, bar graphs, pie charts, etc • operations involving percentages, comparisons and variations • reading and interpreting analogue and digital measures including clocks, scales, pressure gauges, thermometers, cash registers • routine estimations and calculations using a range of specified formula and procedures • use of calculators and computer software packages.
Regulatory requirements may include:	• Export Control Act • hygiene and sanitation requirements • relevant Australian Standards • relevant regulations • requirements set out in the AS 4696:2007 Australian Standard for Hygienic Production and Transportation of Meat and Meat Products

RANGE STATEMENT

	for Human Consumption • federal, state and territory regulations regarding meat processing.
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Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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