



Australian Government

Department of Education, Employment and Workplace Relations

MTMS205C Package product using thermoform process

Release: 1

MTMS205C Package product using thermoform process

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to package processed meat products using a thermoform process.
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Application of the Unit

Application of the unit	Operators in smallgoods manufacturing, value-adding and food services establishments may require this unit to package product and extend shelf life.
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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. Set up and adjust thermoforming machinery and materials	1.1. Thermoforming machinery and materials are set up for a variety of product specifications according to manufacturer's specifications and workplace, Occupational Health and Safety (OH&S) and hygiene requirements. 1.2. Thermoforming machinery and materials are adjusted according to manufacturer's specifications and workplace, OH&S and hygiene requirements.
2. Set up requirements for packaging	2.1. Requirements for packaging are set up to workplace, OH&S, and hygiene and sanitation requirements.
3. Operate thermoforming machinery	3.1. Thermoforming machinery is operated to throughput requirements for a variety of products according to manufacturer's specifications and workplace, OH&S and hygiene requirements.
4. Change dates	4.1. Dates on the date coder are changed according to manufacturer's specifications and workplace, OH&S and hygiene requirements.
5. Clean machinery and materials	5.1. Machinery and accessories are cleaned according to manufacturer's specifications and workplace, OH&S and hygiene requirements.
6. Monitor and identify faulty product and packaging	6.1. Faulty product and packaging is identified according to workplace requirements
7. Report and/or fix operating problems on thermoforming equipment and auxiliaries	7.1. Operating problems on thermoforming equipment and auxiliaries are reported and/or fixed according to workplace requirements.
8. Perform gas flushing	8.1. Gas flushing 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 AND KNOWLEDGE

Required skills

Ability to:

- set up machine for gas-flushing if required under work instructions
- identify where labels and other raw materials are stored
- read gas gauges and change gas bottle if required under work instructions
- demonstrate correct loading procedure at machine speed
- demonstrate correct loading procedure for labels
- change dates on the coders
- correctly load and unload films
- join films
- line up printed film
- demonstrate a full label change
- set machine to different product specifications
- perform a full changeover within the specified time including:
 - knives
 - rails
 - sealing chamber
- describe obvious flaws in packaging film
- apply **communication** and **mathematical skills** appropriate to the task
- work effectively as an individual and with a team
- **explain** how the thermoforming machine works
- apply appropriate **regulatory requirements**
- implement the hygiene procedures for the thermoforming machinery
- take corrective 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:

- how the thermoforming machine works
- reasons for changing the different settings
- temperature requirements and the importance of correct temperature
- hygiene requirements and their importance when changing between uncooked and cooked products
- need to adjust tracking and the procedure to make adjustment
- packaging specifications for a range of products for cartons, tubs and pouches
- principles of thermoforming
- purposes of gas analysis and demonstrate the function of a gas-flush analyser if required in work instructions

REQUIRED SKILLS AND KNOWLEDGE

- use of oxygen absorbers if required under work instructions
- use-by date or packed-on date for a range of products and the importance of these dates
- which films are used for which products
- appropriate regulatory requirements
- causes and corrective actions for re-packs
- thermoforming equipment and accessories

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 conditions for the enterprise.

Context of, and specific resources for assessment

Assessment must occur in the workplace under normal production conditions.

Resources may include:

- specifications for at least two products
- manufacturer's requirements
- thermoforming equipment and materials which are compliant with safety requirements and workplace procedures
- workplace environment.

Method of assessment

Recommended methods of assessment are:

- demonstration
- quiz, question and answer
- observation of performance over time.

EVIDENCE GUIDE

	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 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
- Quality Assurance (QA) requirements
- Standard Operating Procedures (SOPs)
- performance of 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

RANGE STATEMENT	
	• 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.
Hygiene requirements may include:	• relevant government regulations • workplace requirements.
Requirements for packaging may include:	• cartons • film • labels • plastic containers.
Communication skills may include:	• communicating with diverse individuals and groups • listening and understanding • reading and interpreting workplace-related documentation • speaking clearly and directly.
Mathematical skills may include:	• accurate recording of temperature, time, volume, weight and quantity in standard formats and proformas • interpreting and drawing conclusions from routine charts, bar graphs, pie charts, etc • reading and interpreting analogue and digital measures including scales, pressure gauges, thermometers • routine estimations and calculations using a range of specified formulas and procedures.
Explanations may be:	• completed with the assistance of others • directly related to own work and work area problem-solving • in everyday workplace language and include mathematical language and commonly used technical terms • presented in writing using standard formats or proformas and symbols • presented orally.

RANGE STATEMENT

Regulatory requirements may include:

- Export Control Act
- federal and state regulations regarding meat processing
- hygiene and sanitation requirements
- relevant Australian Standards
- relevant regulations.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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