



Australian Government

Department of Education, Employment and Workplace Relations

MTMS213B Slice product using simple machinery

Release: 1

MTMS213B Slice product using simple machinery

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to set up, load, clean and operate manually set and adjusted slicing equipment in a smallgoods manufacturing establishment.
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Application of the Unit

Application of the unit	A skilled operator in a smallgoods establishment would slice meat to customer specifications. This unit is not applicable for operators of large-scale production slicing machinery.
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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 <i>slicing equipment</i>	1.1. Equipment and accessories are set up in accordance with product specifications and Occupational Health and Safety (<i>OH&S</i>) requirements. 1.2. Equipment and machinery is cleaned in accordance with hygiene and workplace requirements. 1.3. Pre-start safety checks are conducted in accordance with workplace and regulatory requirements and corrective action is taken for identified faults.
2. Prepare product for slicing	2.1. Product is prepared for slicing to workplace requirements. 2.2. Out-of-specification product is handled to workplace requirements.
3. Operate slicing equipment	3.1. Equipment is adjusted to suit product specifications in accordance with workplace and OH&S requirements. 3.2. Equipment is operated to slice a range of products to specifications at a speed similar to production requirements and in accordance with manufacturer's specifications. 3.3. Equipment is changed from the slicing of one product to the slicing of another to workplace requirements. 3.4. Equipment malfunctions or faults are identified, recorded and reported in accordance with workplace requirements
4. Weigh and bag products within weight specifications	4.1. Products with weight specifications are weighed and bagged to specifications, workplace, hygiene and sanitation, Quality Assurance (QA) and customer requirements. 4.2. Weight control mechanisms are adjusted to specifications and workplace requirements.
5. Clean and maintain slicing equipment	5.1. Slicing equipment is cleaned and maintained according to workplace and manufacturer's specifications. 5.2. Cleaning procedures are implemented to workplace requirements when changing product to be sliced.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- identify slicing equipment and accessories
- identify product and slicing faults in a range of products
- adjust weight control mechanisms if a part of work instructions
- demonstrate procedure for preparing slicing equipment for new product
- slice products to workplace requirements and customer specifications for a variety of products
- clean and maintain slicing equipment if required in work instructions
- observe safety requirements for cleaning slicing equipment (if required in work instructions)
- sharpen a slicing blade if a part of work instructions
- apply relevant **communication** skills
- work effectively as an individual and with other team members
- weigh and bag products with weight specifications
- **explain** and demonstrate checks on products if a part of work instructions
- 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

- workplace procedures when metal is detected in a product
- how and why product is prepared for slicing
- how products are weighed and bagged when they have a weight specification
- how weight control mechanisms are adjusted
- illegal weights
- maximum and minimum allowable weights
- operating procedures for various types of slicing equipment
- importance of cutting blade maintenance in the slicing process
- procedure for sharpening a slicing blade if a part of work instructions
- procedures for handling faulty product
- procedures for reporting faults in slicing equipment
- safety considerations when setting up slicing equipment
- use-by and packed-on dates and their importance
- relevant regulatory requirements

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

Required resources for assessment include:

- real work environment
- relevant documentation such as:
 - manufacturer's instructions or operations manuals
 - regulatory requirements
 - workplace policies and procedures
- relevant equipment and materials.

Method of assessment

Recommended methods of assessment include:

- workplace 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.	
<i>Slicing equipment</i> may include:	• slicer • dicer • blade.
<i>Specifications</i> may be defined by:	• customer specifications • industry standards • workplace procedures.
<i>OH&S requirements</i> may include:	• enterprise OH&S policies, procedures and programs such as • accident prevention • electrical fault procedures • emergency evacuation procedures • emergency procedures in case of injury • equipment malfunction • OH&S legal requirements • Personal Protective Equipment (PPE) which may include: • coats and aprons • ear plugs or muffs

RANGE STATEMENT	
	• procedures • eye and facial protection • head-wear • lifting assistance • protective boot covers • protective hand and arm covering • protective head and hair covering • uniforms • requirements set out in standards and codes of practice.
Workplace requirements may include:	• enterprise-specific requirements • OH&S requirements • QA requirements • Standard Operating Procedures (SOPs) • the ability to perform the task to production requirements • work instructions.
Regulatory requirements may include:	• Export Control Act • federal, state and territory regulations regarding meat processing • hygiene and sanitation requirements • relevant Australian Standards • relevant regulations.
Communication	• be with people from a range of cultural, social and ethnic backgrounds and with colleagues, superiors, customers, clients and external parties • involve listening and understanding • involve the application of numeracy skills to workplace requirements • require reading and interpreting workplace-related documentation • require speaking clearly and directly.
Explanations may:	• be presented orally, in writing using standard formats, or using a range of communication technology and media • include information from several sources • present information in diagrammatic, tabular, graphic or pictorial formats • require summaries of information for presentation to work colleagues

RANGE STATEMENT

	• use workplace, mathematical and technical language.
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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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