



Australian Government

Department of Education, Employment and Workplace Relations

MTMS219A Manually link and tie product

Release: 1

MTMS219A Manually link and tie product

Modification History

This Unit supersedes but is non-equivalent to MTMS212B Manually link and tie product. The pre-requisite has been removed.

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to manually link and tie products.
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Application of the Unit

Application of the unit	Operators in smallgoods plants require this unit where they are required to manually link and tie products such as sausages, frankfurts, salamis and Strasbourg.
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Licensing/Regulatory Information

Not Applicable

Pre-Requisites

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. Link and tie product	1.1. Product is linked and tied at a rate similar to workplace production and Occupational Health and Safety (OH&S) requirements. 1.2. Product is linked in accordance with product specifications and workplace requirements. 1.3. Product is linked and tied according to regulatory, OH&S and hygiene requirements. 1.4. Product is hung according to workplace requirements at a rate similar to production needs.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- link and tie product to workplace, OH&S and hygiene requirements
- handle knives safely and effectively (as required)
- identify, remove and report defective products to workplace requirements
- apply relevant **communication** and **mathematical skills**
- work effectively as an individual and as a member of a team
- 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:

- rationale for linking, tying and hanging products
- workplace requirements for dealing with waste products and broken casings

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 production conditions.

Resources may 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.

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.

Linking may be performed:

- manually (using either single or triple linking)
- semi-automatically.

Product may include:

- frankfurts
- salamis
- sausages.

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 practice.

RANGE STATEMENT	
Workplace requirements may include:	• enterprise-specific requirements • OH&S requirements • Quality Assurance (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 and state regulations regarding meat processing • hygiene and sanitation requirements • relevant Australian Standards • relevant regulations.
Hygiene requirements may include:	• relevant government regulations • workplace requirements.
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:	• routine estimation and calculation • percentages • comparisons • variations.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units	

Co-requisite units		

Competency field

Competency field	
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