



Australian Government

Department of Education, Employment and Workplace Relations

MTMS315A Blend meat product

Release: 1

MTMS315A Blend meat product

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to prepare and operate blending equipment.
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Application of the Unit

Application of the unit	This unit is suitable for operators in smallgoods and food services establishments preparing product for wholesale distribution.
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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 blending equipment	1.1. Blending equipment is prepared according to workplace, hygiene and sanitation, and Occupational Health and Safety (OH&S) requirements. 1.2. Recognition and reporting of faults is carried out to ensure equipment is maintained to an operating level which meets manufacturer's specifications and workplace requirements. 1.3. Equipment and tools are used according to manufacturer's specifications.
2. Make adjustments to, and operate, blending equipment	2.1. Blending equipment is adjusted when necessary according to workplace, hygiene and sanitation, and OH&S requirements. 2.2. Tools and equipment for adjusting processing equipment are used according to workplace, hygiene and sanitation, and OH&S requirements. 2.3. Blending equipment is operated in accordance with OH&S, workplace and manufacturer's requirements. 2.4. Blending equipment is used to blend a variety of products to production requirements.
3. Blend products	3.1. A range of products is blended to workplace, OH&S, hygiene and sanitation, and Quality Assurance (QA) requirements and product specifications, at a speed similar to production requirements.
4. Clean and maintain blending equipment	4.1. Blending equipment is cleaned and maintained according to work instructions.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- use blending equipment to blend a variety of products to production requirements
- demonstrate effective operation of tools and equipment used for adjusting blending

REQUIRED SKILLS AND KNOWLEDGE

equipment

- demonstrate safe handling procedures for operating blending equipment
- operate equipment to manufacturer's specifications, workplace and OH&S requirements
- clean and maintain blending equipment as required in work instructions
- apply **mathematical** and **communication skills** relevant to the task
- learn new techniques, operate new equipment and adjust to workplace change as required
- work effectively as an individual and as a team member
- apply relevant **regulatory requirements**
- take corrective action to improve own work performance

Required knowledge

Knowledge of:

- safe handling procedures for operating blending equipment
- conditions under which processing equipment might need adjusting
- cleaning and maintenance procedures for blending equipment if required in work instructions
- relevant regulatory requirements
- purpose and use of equipment used in blending

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 operating conditions.

Resources may include:

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

Method of assessment

Recommended methods of assessment include:

- workplace demonstration
- observation of performance over time

EVIDENCE GUIDE	
	• quiz, question and answer. 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>Equipment</i> may be automatic or manual and include:	• blenders • choppers • driers • fat measuring devices • machines or vats • mixers • pressure cookers • pumps, conveyors • scales • storage tanks • tables • wash-down equipment.
<i>Workplace</i> requirements may include:	• enterprise-specific procedures • OH&S requirements • QA requirements • Standard Operating Procedures (SOPs)

RANGE STATEMENT	
	- the ability to perform the task to production requirements - work instructions.
Hygiene and sanitation requirements may include:	- relevant government regulations - workplace 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 - waterproof clothing - work, safety or waterproof footwear - requirements set out in standards and codes of practice.
Mathematical skills may include:	- accurate recording of temperature, time, volume, weight and quantity in standard formats and proformas - operations involving percentages, comparisons and variations - reading and interpreting analogue and digital measures including clocks, scales, pressure gauges, dials, thermometers - routine estimations and calculations using a range of specified formulas and procedures.
Communication skills may include:	- communicating with diverse individuals and groups - listening and understanding - reading and interpreting workplace-related documentation - speaking clearly and directly.

RANGE STATEMENT

Regulatory requirements may include:

- Export Control Act
- federal, state and territory 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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