



Australian Government

MTMSS00043 Meat Processing Cleaner (Chiller) Skill Set

Release: 2

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Modification History

Release	TP Version	Comments
2	MTM11v3	Replaced missing information in Skill Set Requirements
1	MTM11v1.1	Initial release

Description

Not applicable.

Pathways Information

The Units of Competency comprising the Meat Processing Cleaner (Chiller) Skill Set are drawn from AQF level II in the Qualifications, and can be counted towards other Qualifications where this is in accordance with the Qualification requirements.

Licensing/Regulatory Information

Not applicable.

Skill Set Requirements

Units	CPPCLO2035A Maintain cleaning storage areas MTMCOR202A Apply hygiene and sanitation practices MTMCOR204A Follow safe work policies and procedures MTMP2196C Overview cleaning program MTMPS205C Clean chillers
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Target Group

Typically the trainee is an existing employee who will be able to clean chillers in a meat processing plant.

Suggested words for Statement of Attainment

This Skill Set from the MTM11 Australian Meat Industry Training Package meets the industry requirements for cleaning chillers in a meat processing plant

Custom Content Section

Not applicable.