

## 2247 Carry out manual bleeding operations

**SQA Unit Code**

**F2J3 04**

**Level 2**

**SCQF Level 5**

**Credit value 7**

### Unit Summary

This unit is about the skills needed for you to carry out manual bleeding of meat or poultry species in food and drink manufacture and/or supply operations. Carrying out manual bleeding operations is important to the production of meat or poultry that is fit for human consumption, adheres to welfare regulations and meets quality specifications.

You will need to be able to prepare work area, tools and equipment and to carry out sticking and bleeding. You also need to show you can carry out sticking and bleeding operations adhering to regulatory and organisational welfare and quality standards.

This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in manual bleeding operations.

In order to be assessed as competent you must demonstrate to your assessor that you can consistently perform to the requirements set out below. Your performance evidence must include at least one observation by your assessor.

You must be able to:	You need to show:
<p>1. Prepare to carry out sticking and bleeding</p> <p>This means you:</p> <p>Wear and use personal protective equipment</p> <p>Check availability of work area, tools and equipment and that they are clean and safe to use</p> <p>Check availability of animal or bird for bleeding</p> <p>Address any problems and inform relevant people if outside the limits of your responsibility</p>	<p>Evidence must be work-based, simulation alone is only allowed where shown in <b><i>bold italics</i></b></p> <p>Evidence of preparing to carry out sticking and bleeding as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>2. Stick and bleed animal or bird</p> <p>This means you:</p> <p>Check the animal or bird is insensible to pain before bleeding and deal with any that might still feel pain</p>	<p>Evidence of sticking and bleeding animal or bird as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>Move the animal or bird into the correct position for bleeding Use the correct tool for bleeding safely and effectively</p> <p>Sever blood vessels correctly to make sure that blood is released from the carcass rapidly</p> <p>Follow organisational and regulatory standards to maintain food hygiene during bleeding</p> <p>Make animal or bird available to the next stage of processing</p> <p>Work within the limits of your responsibility</p>	
---	--

You need to know and understand:

Evidence of knowledge and understanding should be collected during observation of performance in the workplace. Where it cannot be collected by observing performance, other assessment methods should be used.

1. Why it is important to follow organisational and regulatory quality and welfare standards when carrying out manual bleeding operations
2. How to access organisational standard operating procedures
3. Why meat and poultry species are bled before human consumption
4. The tools and equipment needed to carry out manual bleeding operations
5. How to maintain tools and equipment for bleeding and cutting to ensure they are effective, safe and meet the required hygiene standards
6. Why it is important to check the cleanliness of tools and equipment
7. How to handle the animal or bird to maintain its quality
8. Quality and welfare problems resulting from improper sticking or cutting of meat or poultry species
9. Ways of ensuring animals are insensible to pain before sticking and bleeding and why that is important
10. How to check for signs of ineffective stunning
11. How to carry out sticking or bleeding operations to maximise bleeding
12. How ineffective bleeding can lead to wastage, potential customer complaints and lost revenue
13. How to deal with operating problems within the limits of your responsibility

Evidence of performance may employ examples of the following assessment:

- observation
- written and oral questioning;
- evidence from company systems (e.g. Food Safety Management System)
- reviewing the outcomes of work
- checking any records of documents completed
- checking accounts of work that the candidate or others have written