

2245 Use powered tools or equipment for processing meat

SQA Unit Code

H3E4 04

Level 2

SCQF Level 5

Credit value 4

Unit Summary

This unit is about the skills needed for you to use powered tools or equipment for processing meat or poultry in food and drink manufacture and/or supply operations. Powered tools and equipment can be used for a wide range of meat and poultry processing including sawing, de-rinding and slicing.

You will need to be able to prepare and use powered tools and equipment adhering to regulatory and organisational health and safety standard operating standards. You will also need to be able to work to organisational quality and yield specifications.

This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in using powered tools or equipment for processing meat or poultry.

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 use powered tools or equipment</p> <p>This means you:</p> <p>Adhere to regulatory and organisational requirements when using powered tools and equipment</p> <p>Use and wear personal protective equipment when controlling powered tools or equipment</p> <p>Check work area, tools, equipment are clean and available for use</p> <p>Check that tools or equipment are safe, correctly adjusted and working and follow organisational standard operating procedures to make any necessary adjustments</p> <p>Check the work area is clear, free from hazards</p>	<p>Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p> <p>Evidence of preparing to use powered tools or equipment as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>and safe</p> <p>Check that the work area is clear to receive processed product</p>	
<p>2. Use powered tools or equipment</p> <p>This means you:</p> <p>Position the meat or meat products to make sure they will be cut safely, hygienically and with the minimum of waste</p> <p>Use the powered tool or equipment to further process meat and poultry</p> <p>Check that the processed meat or poultry meets organisational quality and yield specifications</p> <p>Work within the limits of your responsibility Make processed meat or poultry available to next stage of production process or storage area store finished product adhering to organisational specifications</p>	<p>Evidence of using powered tools and equipment as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</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 standard operating procedures when using powered tools and equipment
2. The work area and resources needed to use powered tools and equipment
3. Why it is important to check the cleanliness of tools and equipment
4. safety requirements for using the main types of powered tools and equipment including slicing, cutting sawing, skinning and chopping operations
5. how to avoid contamination of the meat or poultry when carrying out processing
6. how to handle the meat or poultry carcass to maintain its quality
7. what action to take when the meat or poultry does not adhere to organisational quality specifications
8. how to dispose of waste products from meat or poultry processing
9. how ineffective processing using powered tools and equipment can lead to wastage, potential customer complaints and lost revenue
10. 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