

## 2251 Carry out rodding and clipping of meat carcasses

**SQA Unit Code**

**H3E9 04**

**Level 2**

**SCQF Level 5**

**Credit value 4**

### Unit Summary

This unit is about the skills needed for you to carry out rodding and clipping of cattle, sheep and goat carcasses in food and drink manufacture and/or supply operations. Rodding and clipping is also known as sealing the alimentary canal and weasand sealing. It is important in ensuring the production of a hygienically clean carcase. Sealing the oesophagus prevents contamination of the carcase with gut contents.

You will need to be able to prepare equipment and work area needed to carry out rodding and sealing operations. You also need to be able to work to organisational and regulatory requirements, work within the limits of your responsibility and refer problems to the relevant people.

This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in carrying out rodding and clipping of meat in food and drink production.

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 rodding and clipping This means you:</p> <p>Adhere to organisational and regulatory standards when carrying out rodding and clipping</p> <p>Wear and use personal protective equipment according to organisational procedures</p> <p>Check the availability and cleanliness work area, tools equipment and sealing clips or bands</p> <p>Make sure the carcase is in the most effective position for rodding and clipping</p> <p>Place yourself in the most effective place and position for rodding and clipping</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 rodding and clipping as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>2. Carry out rodding and clipping This means you: Use equipment to carry out rodding adhering to organisational standard operating procedures and specifications</p> <p>Maintain pace of rodding according to organisational production requirements</p> <p>Clip oesophagus ensuring oesophagus is sealed</p> <p>Work within the limits of your responsibility</p> <p>Ensure carcass is available for next stage of process</p> <p>Store waste for disposal according to regulatory and organisational standard procedures</p>	<p>Evidence of carrying out rodding and clipping as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
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<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.</p>
<ol style="list-style-type: none"><li>1. why it is important to follow organisational and regulatory operating procedures when carrying out rodding and clipping operations</li><li>2. the work area tools, equipment and disposables needed to carry out rodding and clipping</li><li>3. why it is important to check the cleanliness of work area, tools and equipment</li><li>4. how to avoid contamination and maintain food safety during rodding and clipping operations</li><li>5. how to handle the meat carcass to maintain its quality</li><li>6. why precision clipping is important to rodding and clipping</li><li>7. why it is important to maintain the flow of production to organisational</li><li>8. why it is important to adhere to organisational yield and quality requirements</li><li>9. how to store waste products for disposal</li><li>10. how ineffective rodding and clipping can lead to wastage, potential customer complaints and lost revenue</li><li>11. how to deal with operating problems within the limits of your responsibility</li></ol>

<p>Evidence of performance may employ examples of the following assessment:</p> <ul style="list-style-type: none"><li>• observation</li><li>• written and oral questioning;</li><li>• evidence from company systems (e.g. Food Safety Management System)</li><li>• reviewing the outcomes of work</li><li>• checking any records of documents completed</li><li>• checking accounts of work that the candidate or others have written</li></ul>
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