

2254 Eviscerate animals or birds for Kosher meat and poultry		
SQA Unit Code		H3EC 04
Level 2	SCQF Level 5	Credit value 4

Unit Summary

After Shechita, the internal organs of animals or birds must be removed if the meat is to be suitable for food. This is called evisceration. Some of the internal organs can be eaten and are sold for valuable extra income. Some are used for further processing and manufacture of meat products. The waste must be dealt with safely and hygienically.

All the organs must be handled and processed carefully so that the maximum possible value can be gained from them. The knowledge required to eviscerate will contribute towards gaining the maximum value from the internal organs.

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: Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i>
<p>1. Prepare to eviscerate</p> <p>This means you:</p> <p>Adhere to regulatory and organisational requirements when eviscerating</p> <p>Wear and use personal protective equipment</p> <p>Check availability of meat or poultry for evisceration</p> <p>Assemble tools and equipment needed for evisceration</p> <p>Check availability of facilities for viscera and carcase with relevant people</p> <p>Check appropriate preparation of meat or poultry has taken place for clean efficient evisceration position the carcase for the safe, hygienic removal of viscera</p>	<p>Evidence of preparing to eviscerate as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>Open the carcass following organisational standards</p>	
<p>2. Eviscerate meat or poultry</p> <p>This means you:</p> <p>Identify the viscera you are required to remove from the carcass</p> <p>Locate and sever the membranous attachments that secure the viscera</p> <p>Remove viscera from carcass trim edible viscera to organisational and regulatory specifications</p> <p>Store edible and inedible viscera separately according to organisational requirements</p> <p>Work within the limits of your responsibility and refer problems to relevant people</p>	<p>Evidence of eviscerating meat or poultry as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>You need to know and understand:</p> <p>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"> 1. the purpose of eviscerating animals or birds 2. the evisceration process for animals or birds according to Halacha 3. the internal organs of animals or birds and the examination process required 4. the problems that can result from ineffective evisceration 5. the differences in treatment of edible and inedible offal 6. company procedures for opening carcasses in accordance with Halacha 7. the tools and equipment used for evisceration 8. company procedures for maintaining the hygiene of evisceration tools and equipment 9. inspection procedures and standards for offal 10. the legal requirements for evisceration procedures 11. the rules of Kashrut to determine what can be used and what should be removed in accordance with Halacha 12. the workplace controls involved in evisceration.

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