

<b>2255 Eviscerate meat or poultry</b>		
<b>SQA Unit Code</b>		<b>H3ED 04</b>
<b>Level 2</b>	<b>SCQF Level 5</b>	<b>Credit value 4</b>

**Unit Summary**

This unit is about the skills needed for you to eviscerate meat or poultry in food and drink manufacture and/or supply operations. Evisceration is the removal of the internal organs of an animal. It includes the removal of category 2 and 3 animal by-products including those intended for disposal or human consumption. Complete evisceration is important in maximising the economic revenue from a carcase and in ensuring meat entering the food chain adheres to food safety standards.

You will need to be able to eviscerate meat or poultry species manually using the correct tools and equipment, adhering to regulatory and organisational standards.

This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in the evisceration of meat or poultry by hand.

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 <b><i>bold italics</i></b>
<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 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</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>position the carcass for the safe, hygienic removal of viscera</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"> <li>1. why it is important to follow organisational and regulatory standard operating procedures while eviscerating meat or poultry</li> <li>2. why meat or poultry species are eviscerated</li> <li>3. the evisceration process for meat or poultry</li> <li>4. the viscera of meat or poultry</li> <li>5. why meat and poultry viscera can be separated into group 1, 2 and 3 categories</li> <li>6. the carcass preparation required prior to evisceration</li> <li>7. the viscera included in group categories 1, 2 and 3</li> <li>8. why it is important to check the cleanliness of tools and equipment used in the manual evisceration of meat or poultry species</li> <li>9. how to handle the meat or poultry carcasses to maintain its quality</li> <li>10. how to avoid contamination of the carcass during evisceration</li> <li>11. how to access organisational quality and yield specifications relating to the manual evisceration of meat and poultry species</li> <li>12. the work area, tools and equipment needed to carry out manual evisceration</li> <li>13. how to store viscera and animal processing by-products according to organisational procedures</li> </ol>

14. how ineffective evisceration can lead to wastage, food safety issues, potential customer complaints and lost revenue
15. why it is important to work within the limits of your responsibility
16. how to address problems outside 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