

<b>2257 Process offal and meat processing by-products</b>		
<b>SQA Unit Code</b>		<b>H3EF 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 process meat or poultry offal or processing by-products in food and drink manufacture and/or supply operations. Processing offal and by-products is important to the maximisation of profit from carcasses.

You will need to be able to prepare to process meat or poultry offal or by-products. You will also need to be able to trim and process offal or by-products adhering to regulatory and organisational requirements.

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

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 process offal or by products</p> <p>This means you:</p> <p>Wear and use personal protective equipment required in the processing of offal and by-products</p> <p>Check availability and cleanliness of equipment and work area for processing offal or by products access organisational specifications</p> <p>Check that there is a clear flow from the point of offal or by-product sorting to the processing work area</p> <p>Check that facilities are available for receiving offal or by products after processing</p>	<p>Evidence must be work-based, simulation alone is only allowed where shown in <b>bold italics</b></p> <p>Evidence of preparing to process offal or by products as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>2. Trim and process offal or by products of slaughter</p> <p>This means you:</p>	<p>Evidence of trimming and processing offal or by products as part of your role in accordance with workplace procedures and within the limits of</p>

<p>Check offal or by-product conforms to organisational specification</p> <p>Inform relevant person if offal or by-product do not conform to specification trim offal or by-product to organisational quality and yield specification</p> <p>Store offal or by-products in the correct place after processing</p> <p>Work within limits of your responsibility</p>	<p>your own responsibilities.</p>
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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. the regulatory and organisational requirements relating to the processing of meat or poultry offal and processing by-products
2. the work area, tools, equipment, facilities and storage equipment needed to process meat or poultry offal or processing by-products
3. the offal removed from meat or poultry carcasses
4. the by-products removed from meat or poultry carcasses
5. why meat and poultry by-products are sorted into category 1, 2 or 3
6. how meat and poultry by-products can be sorted into category 1, 2 or 3
7. how to access organisational specifications relating to the processing of meat or poultry offal and by-products
8. why it is important to inform relevant people if incoming sorted meat or poultry offal or by-product does not adhere to organisational specifications
9. the importance of adhering to quality specifications to organisational and customer requirements when processing meat or poultry offal or by-products
10. the importance of maximising yield when processing meat or poultry offal or by-products to the economic value of a carcase

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