

2267 Cure meat products		
SQA Unit Code		H3EM 04
Level 2	SCQF Level 5	Credit value 4

Unit Summary

This unit is about the skills needed for you to enhance the flavour of meat or poultry products food and drink manufacture and/or supply operations. Meat and poultry flavour can be enhanced by methods such as curing, marinating, coating, glazing, stuffing, injecting, rubbing or seasoning. These operations can be carried out in a meat processing or butchery outlet.

You will need to be able to source ingredients and equipment, follow a product specification and work to organisational and regulatory requirements.

This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in enhancing the flavour of meat and poultry 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: Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i>
<p>1. Prepare to enhance the flavour of meat or poultry products This means you:</p> <p>Adhere to organisational and regulatory standards when enhancing the flavour of meat and poultry products</p> <p>Wear and use the correct personal protective equipment</p> <p>Check the availability and cleanliness of work area, tools and equipment</p> <p>Source product recipe and specification</p> <p>Check availability of flavourings, additional recipe ingredients and meat or poultry product</p> <p>Address problems within the limits of your</p>	<p>Evidence of preparing to enhance the flavour of meat or poultry products as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

responsibility	
<p>2. Carry out flavour enhancing operations</p> <p>This means you:</p> <p>Apply flavouring to meat or poultry according to product specification</p> <p>Take effective action if the wrong amount of flavouring is used</p> <p>Maintain quality of meat or poultry when handling and applying flavourings</p> <p>Make product available to next stage of process store waste for disposal according to organisational requirements</p>	<p>Evidence of carrying out flavour enhancing operations 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. why it is important to follow organisational standard operating procedures and specifications during the curing of meat 2. why meat is cured 3. the key features of wet curing, dry curing, air drying and smoking 4. the work area tools and equipment needed to carry out the curing of meat 5. why it is important to check the cleanliness of tools and equipment 6. how to access and follow the correct curing specification 7. how to prepare dry and wet cures of different strengths and make suitable adjustments to achieve the required concentrations 8. how to check if the curing process is completed 9. the importance of storing cured meat separately from other meat especially during the curing process 10. how to dispose of waste products from the curing process 11. the affect of ineffective curing on potential customer complaints, lost revenue and food safety 12. how to deal with curing problems within the limits of your responsibility

<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) • reviewing the outcomes of work • checking any records of documents completed

- checking accounts of work that the candidate or others have written