

2272 Monitor bleeding for Kosher meat

SQA Unit code

H3ET 04

Level 3

SCQF Level 5

Credit value 6

Unit Summary

This unit is about carrying out bleeding operations in religious slaughter. This job must be done by experienced people with provisional or full licences. The job is tightly controlled by Halachic laws that define methods of bleeding in accordance with Jewish Law.

The task is important to the industry because the way it is done affects the condition of the meat and whether it is suitable for human consumption and complies with regulations governing the Kashrut (fitness for purpose) of meat. If you do this work you need special skills so that the meat produced meets quality specifications as stipulated by the Rabbinical authority which will certify that the product is Kosher.

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. Ensure uninterrupted bleeding out following slaughter</p> <p>This means you:</p> <p>Check that equipment is ready to carry out bleeding effectively</p> <p>Move carcass to the right place at the bleeding point to carry out bleeding effectively</p> <p>Check that tools and equipment meet food safety requirements and follow procedures to deal with any problems</p> <p>Check facilities for holding animals or birds planned for bleeding and follow procedures to deal with any problems</p>	<p>Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p> <p>Evidence of ensuring uninterrupted bleeding out following slaughter as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>2. Bleed animals or birds</p> <p>This means you:</p>	<p>Evidence of bleeding animals or birds as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

After the correct amount of time move the animal or bird into the correct position for bleeding

Use the correct tools & methods for bleeding safely and effectively

Follow procedures and legal requirements to maintain food safety during bleeding

Ensure the correct amount of time for bleeding as directed by the certifying Rabbinical authority

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. Why animals and birds are bled before human consumption
2. The principles of bleeding animals and birds
3. The blood vessels involved in the bleeding of animals or birds
4. The methods of cutting & porging blood vessels nerves and fats for Kosher meat
5. The methods of soaking animals or birds
6. The methods of salting, resting and rinsing
7. How to maintain materials and equipment for bleeding and koshering to ensure they are effective, safe and meet the required religious and hygiene standards
8. Why hygiene is important in bleeding
9. The legislation relating bleeding
10. The workplace controls involved in bleeding
11. How to maintain the security and integrity of Kashrut seals on kosher meat

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