

3256 Control an automated bleeding system		
SQA Unit Code		H3J6 04
Level 3	SCQF Level 6	Credit value 5

Unit Summary

This unit is about the skills needed for you to control an automated bleeding system in food and drink manufacture and/or supply operations. Controlling an automated bleeding system is important to maintaining supply to the meat and poultry production process. It is also important to maintaining the safe, hygienic production of meat and poultry.

You will need to be able to prepare an automated system for bleeding operations. You also need to show you can control the bleeding system adhering 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 controlling an automated bleeding system.

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 control an automated bleeding system This means you:</p> <p>Adhere to regulatory and organisational requirements</p> <p>Wear and use personal protective equipment</p> <p>Check that power is switched on and the equipment is working before birds are fed into the system</p> <p>Check that the feed to the cutting equipment is switched on and is operating at the required speed</p> <p>Check or set the cutting equipment to the height and pitch that matches the size of the birds to be processed</p> <p>Check the first birds into the equipment to ensure</p>	<p>Evidence of preparing to control an automated bleeding system as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>they are being cut effectively and humanely</p> <p>Follow organisational procedures to deal with any problems that might mean that cutting is not safe, hygienic or humane</p>	
<p>2. Control an automated bleeding system</p> <p>This means you:</p> <p>Monitor the feed into the cutting point and make sure birds are fed in meeting regulatory requirements and at the speed of production</p> <p>Monitor cutting to make sure birds are properly cut in line with regulatory requirements</p> <p>Take the necessary action to deal with birds that are not properly cut</p> <p>Monitor the flow of birds from the cutting point to make sure there are no delays or breaks in production</p> <p>Work within the limits of your responsibility</p>	<p>Evidence of controlling an automated bleeding system 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 and regulatory quality and welfare standards when controlling an automated bleeding system 2. how to access organisational standard operating procedures 3. why animals are bled before human consumption 4. the key features of an automated bleeding system 5. why it is important to check the cleanliness of tools and equipment 6. how to maintain tools and equipment for bleeding and cutting to ensure they are effective, safe and meet the required hygiene standards 7. how to check for signs of ineffective stunning 8. the key features of an automated bleeding system and how they are controlled 9. how to control the automated bleeding system 10. ways of monitoring the feed into and from the cutting equipment and why monitoring is important 11. signs of effective and ineffective bleeding 12. quality and welfare problems resulting from improper sticking or cutting of meat or poultry species

13. ways of ensuring animals are insensible to pain before sticking and bleeding and why that is important
14. how ineffective bleeding can lead to wastage, potential customer complaints and lost revenue
15. how to deal with operating problems within the limits of your authority

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