

3257 Control a carcass shackling system

SQA Unit Code

H3J7 04

Level 3

SCQF Level 6

Credit value 4

Unit Summary

This unit is about the skills needed for you to control a carcass shackling system in food and drink manufacture and/or supply operations. Controlling a shackling system is important to the efficient movement of meat or poultry carcasses around a production facility. It also aids operatives at each stage of the production process to carry out each task more efficiently, effectively and with less manual handling of the carcass.

You will need to be able to operate a carcass shackling system ensuring regulatory and organisational health and safety and production requirements are adhered to.

This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in controlling a carcass shackling 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 carcass shackling system</p> <p>This means you:</p> <p>Adhere to regulatory and organisational requirements when operating a carcass shackling system</p> <p>Use and wear personal protective equipment when carrying out carcass shackling</p> <p>Check availability of shackling equipment</p> <p>Check equipment is in working order</p> <p>Check the working area is clear of colleagues and equipment</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>2. Control a carcass shackling system</p>	<p>Evidence of controlling a carcass</p>

<p>This means you:</p> <p>Shackle carcass or part carcass</p> <p>Check carcass is shackled safely return shackling equipment to storage area</p> <p>Make carcass available to next stage in production process</p> <p>Work within the limits of your responsibility and refer problems to the relevant people</p>	<p>shackling system as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
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<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. the organisational and regulatory procedures that must be adhered to when operating a carcass shackling system2. the specific health and safety standards to be adhered to when using a carcass shackling system3. the personal protective equipment required when operating a carcass shackling system4. why it is important to ensure the work area is clear when operating a carcass shackling system5. why animal carcass are shackled6. the key features of a carcass shackling system7. how carcass shackling systems can differ8. the advantages and disadvantages of carcass shackling systems9. the advantages and disadvantages of manual carcass handling systems10. how to check the carcass shackling system is operating correctly

<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
