

## 3258 Control an automated de-hairing or de-feathering system

**SQA Unit Code**

**H3J8 04**

**Level 3**

**SCQF Level 6**

**Credit value 5**

### Unit Summary

This unit is about the skills needed for you to control an automated de-hairing and/or de-feathering system in food and drink manufacture and/or supply operations. Controlling an automated de-hairing and/or de-feathering system is important to the production of meat and poultry that meets production requirements and quality specifications.

You will need to be able to prepare to control a scalding system, a de-hairing or de-feathering system and/or a singeing system. You must also be able to adhere to regulatory and organisational requirements, address problems within the limits of your responsibility and control operation of these systems.

This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in operation of an automated de-hairing and/or de-feathering 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:
<p>1. Prepare to control a scalding de-hairing/de-feathering system</p> <p>This means you:</p> <p>Adhere to regulatory and organisational requirements when operating a de-hairing/de-feathering system</p> <p>Wear and use personal protective equipment check cleanliness and availability of services to de-hairing/de-feathering equipment</p> <p>Check availability of carcass to de-hairing system start de-hairing/de-feathering system</p> <p>Communicate readiness for scalding process to relevant colleagues</p>	<p>Evidence must be work-based, simulation alone is only allowed where shown in <b><i>bold italics</i></b></p> <p>Evidence of preparing to control a scalding de-hairing/de-feathering system as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>2. Control scalding system</p> <p>This means you:</p> <p>Control operation of the scalding system maintain rate of scalding to ensure rate of production is maintained</p> <p>Address operating problems within the limits of your responsibility</p> <p>Communicate any problems outside your remit to relevant colleague</p>	<p>Evidence of controlling the scalding system as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>3. Control a de-hairing or de-feathering or singeing system</p> <p>This means you:</p> <p>Control operation of the de-hairing or de-feathering or singeing system</p> <p>Maintain rate of de-hairing or de-feathering or singeing to ensure rate of production is maintained</p> <p>Check de-hairing or de-feathering or singeing against organisational quality specifications address problems with de-hairing or de-feathering system within the limits of your responsibility</p> <p>Advise relevant colleagues of problems with de-hairing system outside the limits of your responsibility</p> <p>Make carcase available to next stage of production process</p>	<p>Evidence of controlling a de-hairing or de-feathering or singeing system as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

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 organisational and regulatory procedures that must be adhered to when operating an automated de-hairing system
2. the specific health and safety standards to be adhered to when operating an automated de-hairing or de-feathering system
3. the personal protective equipment required when operating an automated de-hairing or de-feathering system
4. the key features of an automated de-hairing or de-feathering system
5. why carcasses are scalded before de-hairing or de-feathering can take place

6. the optimum time temperature for carcase scalding prior to de-hairing or de-feathering
7. how the scalding time and temperature can vary depending on the time of year
8. why it is important to keep the carcase moving during scalding
9. why singeing of pork carcasses is carried out
10. signs of ineffective de-hairing or de-feathering
11. why it is important to communicate to relevant colleagues when ineffective de-hairing/de-feathering has taken place
12. why it is important to work within the limits of your responsibility
13. how to address problems outside the limits of your responsibility

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