

3259 Control automated meat or poultry processing operations

SQA Unit Code

H3J9 04

Level 3

SCQF Level 6

Credit value 5

Unit Summary

This unit is about the skills needed for you to control automated meat or poultry processing operations in food and drink manufacture and/or supply. Controlling operations within an automated meat or poultry processing system is important to the production of meat and poultry that adheres to regulatory and organisational standards. It is also important to the production of a quality product that meets final product specifications.

You will need to be able to control operations within an automated meat or poultry processing system according to regulatory and organisational requirements and address problems within the limits of your responsibility.

This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in controlling operations within an automated meat or poultry processing 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 ***bold italics***

1. Prepare to control automated meat or poultry processing operation

This means you:

Adhere to regulatory and organisational requirements when controlling automated processing operations

Wear and use personal protective equipment
check equipment is clean and safe to operate in line with the organisational standard operating procedures

Ensure the automated operation is set correctly to receive carcasses for processing according to organisational standard operating procedures and specifications

Evidence of preparing to control a automated meat or poultry processing operation as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.

<p>Check that carcasses are entering the operation at the specified speed to meet organisational production requirements</p>	
<p>2. Control an automated processing operation</p> <p>This means you:</p> <p>Maintain pace of production addressing problems within the limits of your responsibility promptly inform relevant people if problems occur outside limits of your responsibility</p> <p>Check carcasses are processed effectively according to organisational specifications</p> <p>Check poultry discharge area address problems within limits of your responsibility</p> <p>Ensure the output from the automated processing operation provides a continuous supply to the next stage of the system</p>	<p>Evidence of controlling an automated processing operation 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. the regulatory and organisational requirements relating to the controlling of meat and poultry further processing 2. the specific health and safety standards to be adhered to when using an automated slicing or dicing machine 3. the personal protective equipment required when operating an automated slicing or dicing machine 4. why meat and poultry is further processed 5. the key features of an automated meat or poultry processing system 6. the advantages and disadvantages of an automated meat and poultry system compared to manual further processing 7. how to access organisational specifications 8. the importance of adhering to product specifications 9. why it is important to maximise yield during further processing 10. signs of ineffective processing 11. why it is important to address problems within the limits of your responsibility 12. how to report problems to the relevant people

<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