

## 3265 Control massaging or tumbling of boneless meat and poultry

**SQA Unit Code**

**H3JD 04**

**Level 2**

**SCQF Level 5**

**Credit value 4**

### Unit Summary

This unit is about the skills needed for you to carry out massaging or tumbling of meat or poultry in food and drink manufacture and/or supply operations. Many meat and poultry products are made from selected meat trimmed of all fat and gristle then arranged into a standards shape to meet customer expectations. To reform the shape of the meat it is massaged or tumbled, often using solutions that flavour and bind the meat.

You will need to be able to prepare ingredients and equipment, follow a product specification and work to organisational procedures.

This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in controlling the massaging or tumbling of boneless meat or poultry.

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 massage or tumble meat or poultry</p> <p>This means you:</p> <p>Adhere to organisational and regulatory standards when controlling massaging operations</p> <p>Wear and use the correct personal protective equipment</p> <p>Check the availability and cleanliness of work area, tools and equipment</p> <p>Source product recipe and specification</p> <p>Source ingredients and meat or poultry product requiring massaging</p> <p>Refer problems outside the limits of your</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 massage or tumble meat or poultry as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

responsibility to relevant people	
<p>2. Carry out massaging or tumbling of meat or poultry</p> <p>This means you:</p> <p>Start up machinery following organisational standard operating procedures</p> <p>Monitor the machinery to make sure the message sequence meets organisational specifications</p> <p>Check that the product meets organisational yield and quality specifications</p> <p>Transfer the completed product to the next stage of processing</p> <p>Work within the limits of your responsibility</p>	<p>Evidence of carrying out massaging or tumbling of meat or poultry 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"> <li>1. why it is important to follow organisational standard operating procedures when controlling massaging of meat or poultry</li> <li>2. the work area tools and equipment needed to carry out controlling of massaging operations</li> <li>3. why it is important to check the cleanliness of tools and equipment</li> <li>4. ingredients used in the massaging of meat or poultry</li> <li>5. how to avoid contamination when controlling massaging of meat or poultry</li> <li>6. how to access the correct product specification</li> <li>7. how to interpret and apply the product specification</li> <li>8. how to handle the meat or poultry to maintain its quality</li> <li>9. why it is important to select correct settings for speeds, times and mode of operation</li> <li>10. organisational standard operating procedures involved in starting up, operating and closing down massaging machinery</li> <li>11. how to dispose of waste products from massaging operations</li> <li>12. how ineffective massaging can lead to wastage, potential customer complaints and lost revenue</li> <li>13. how to deal with operating problems within the limits of your responsibility</li> </ol>

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