Improve
FOOD & DRINK SKILLS COUNCIL

3270 Monitor an automated meat or poultry processing system		
SQA Unit Code		**H3JJ 04**
Level 3	**SCQF Level 6**	**Credit value 5**

Unit Summary
This unit is about the skills needed for you to monitor an automated meat or poultry processing system in food and drink manufacture and/or supply operations. Monitoring an automated meat or poultry processing system is important to the production of meat and poultry that meets production requirements and adheres to regulatory and organisational standards.

You will need to be able to monitor resources needed to meet production requirements, maintain the flow of production, address problems within the limits of your responsibility and maintain organisational and regulatory quality and yield specifications.

This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in the monitoring of 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. Monitor set up of an automated meat or poultry processing system This means you: Wear and use personal protective equipment required while carrying out monitoring operations Monitor correctly the use of tools and equipment throughout the production process and ensure this use meets regulatory and organisational standard operational procedures Monitor the correct operation of safety devices and security locks Liaise with relevant people to check availability of meat or poultry for processing	Evidence of monitoring the set up of an automated meat or poultry processing system as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.

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Address problems within limits of your responsibility	
2. Monitor an automated meat or poultry processing system This means you: Monitor each stage of the automated system ensuring standard operating procedures are adhered to Monitor quality and yield of product at each stage of the automated production system address product quality and yield specification problems within limits of your responsibility Monitor the pace of processing ensuring production requirements are met complete production and equipment records and documentation accurately and promptly Report promptly on production issues affecting the progress of production	Evidence of monitoring an automated meat or poultry processing system as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.
3. Monitor shut down This means you: Ensure meat or poultry processing system is shut down according to organisational standard operating procedures Monitor removal and storage of waste from processing	Evidence of monitoring shut down as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.

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 regulatory and organisational requirements relating to the monitoring an automated meat or poultry processing system 2. the specific health and safety standards to be adhered to when monitoring an automated meat or poultry processing system 3. the key features of an automated meat or poultry processing system 4. the advantages and disadvantages of an automated meat or poultry processing system compared to manual further processing 5. how to access organisational specifications 6. the importance of monitoring product quality and yield specifications

7. why it is important to maximise yield
8. signs of ineffective processing
9. how to complete equipment and production records
10. why it is important to report production problems quickly and to the correct people
11. the procedures for the storage and removal of waste from an automated processing system
12. why it is important to address problems within the limits of your responsibility
13. how to report problems to the relevant people

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

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