

3272 Monitor meat or poultry further processing

SQA Unit Code

H3JL 04

Level 3

SCQF Level 6

Credit value 4

Unit Summary

This unit is about the skills needed to monitor the further processing of meat or poultry by hand or using a semi or fully automated processing machine. Further processing of meat or poultry includes the slicing, dicing, mincing, jointing of meat and poultry and is important to the production of a variety of products that meet organisational and customer requirements.

You will need to be able to monitor the preparation of work area, tools and equipment, facilities and resources. You will also need to be able to monitor and help maintain the pace of production, address problems within your remit and monitor product yield and quality according to organisational 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 meat or poultry further processing.

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 monitor meat or poultry further processing</p> <p>This means you:</p> <p>Wear and use personal protective equipment</p> <p>Check the availability of meat or poultry for further processing against organisational requirements</p> <p>Monitor set up of further processing area, tools and equipment and resources</p> <p>Access organisational standard operating procedures and product specifications</p> <p>Refer problems outside the limits of your responsibility to relevant people</p>	<p>Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p> <p>Evidence of preparing to monitor meat or poultry further processing as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>2. Monitor meat or poultry further processing</p> <p>This means you:</p> <p>Monitor meat or poultry further processing according to organisational requirements</p> <p>Maintain pace of further processing to production requirements</p> <p>Monitor yield and quality of meat or poultry products organisational specifications</p> <p>Monitor transfer of further processed products to next stage of processing</p> <p>Work within the limits of your responsibility</p>	<p>Evidence of monitoring meat or poultry further processing as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>3. Complete further processing operations</p> <p>This means you:</p> <p>Stop further processing according to organisational and production requirements</p> <p>Monitor removal and storage of waste</p> <p>Ensure work area tools and equipment are left according to organisational specifications</p>	<p>Evidence of completing further processing operations 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 regulatory and organisational requirements relating to the monitoring of meat or poultry further processing
2. the specific health and safety standards to be adhered to when monitoring and carrying out meat and poultry further processing monitoring or carrying out meat or poultry further processing
3. the personal protective equipment required when monitoring further processing
4. the tools and equipment and resources needed to carry out meat or poultry further processing by hand, using semi-automated equipment and fully automated equipment
5. the key features of a semi and fully automated further processing machine
6. how to access organisational specifications
7. the importance of adhering to product yield and quality specifications
8. why it is important to maximise yield during further processing
9. the effect of not adhering to product yield and quality specifications
10. signs of ineffective further processing

11. why it is important to address problems within the limits of your responsibility
12. 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