

3273 Principles of added value meat or poultry products

SQA Unit Code

H3JM 04

Level 3

SCQF Level 6

SCQF Credit value 6

Unit Summary

This unit is about the principles of adding value to meat or poultry products in food and drink manufacture and/or supply operations. Adding value to meat or poultry products is important in meeting customer requirements and maximising revenue from meat and poultry sales. Adding value includes rolling, forming, stringing, using sticks, skewers and adding flavour to meat or poultry products.

You will need to know and understand the principles underpinning adding value to meat or poultry products including its importance to meeting customer needs and developing business sales.

This unit is for you if you work in food and drink manufacture and/or supply operations and need a broad understanding of the principles of adding value to meat or poultry products to support your role

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.

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.

You need to know and understand:

1. why it is important to add value to meat and poultry
2. the different ways in which value can be added to meat or poultry
3. which cuts of meat or poultry can be used for using in added value recipes
4. how primal cuts of meat or poultry can be used in added value manufacture
5. the difference between retail and wholesale cost of meat or poultry
6. why it is important to know the retail and wholesale cost of different cuts of meat or poultry, ingredients and packaging and how to access these values
7. how to estimate yield and income from carcass meat or poultry
8. how to calculate the wholesale and retail cost of meat or poultry added value products
9. the importance of meat or poultry presentation to business sales
10. the factors influencing the market for added value meat or poultry products

11. how innovative added value products can increase business sales
12. how customers can be involved in the continuing development of added value products and the importance of customer feedback
13. the benefits of using meat or poultry trim and off cuts in the production of meat or poultry added value products
14. why it is important to periodically review the cost of ingredients and packaging
15. why it is important to periodically review the retail cost of added value products
16. the different packaging options for meat or poultry that could be used to add value
17. how to determine the shelf life of an added value product
18. how adding value can affect the shelf life and meat content of a meat or poultry added value product
19. the different cooking options for meat or poultry added value products

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