

3274 Monitor the recovery of meat and poultry processing by-products

SQA Unit Code

H3JN 04

Level 3

SCQF Level 6

Credit value 5

Unit Summary

This unit is about the skills needed for you to monitor the recovery of processing by-products in food and drink manufacture and/or supply operations. Monitoring the recovery of processing by-products is important to the maintaining the flow of production, it is also important to the maximisation of profit from meat or poultry carcasses.

You will need to be able to monitor the recovery by-products during the sorting and processing stages, ensuring quality; yield and pace of production are maintained 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 the recovery of animal processing by-products.

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. Monitor preparation by-products processing and sorting work area</p> <p>This means you:</p> <p>Wear and use personal protective equipment required while carrying out monitoring</p> <p>Access organisational specifications</p> <p>Monitor availability and cleanliness of equipment, work area, facilities and resources in offal and/or by-products work areas</p> <p>Liaise with relevant people to check availability by-products for sorting and processing</p> <p>Address problems within limits of your responsibility</p>	<p>Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p> <p>Evidence of monitoring preparation of by-products processing and sorting work area as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>2. Monitor processing and sorting of offal or by-products</p> <p>This means you:</p> <p>Monitor quality and yield of by-products requiring sorting and processing, address problems with relevant people</p> <p>Monitor pace of sorting and processing and address problems to maintain pace of processing</p> <p>Monitor sorted and processed by-products against quality and yield organisational specifications</p> <p>Address product quality and yield specification problems within limits of your responsibility and refer to relevant person if problem outside your responsibility</p> <p>Ensure storage facilities are sufficient to maintain pace of sorting and processing</p> <p>Check staining is carried out to organisational and regulatory requirements</p> <p>Work within the limits of your responsibility</p>	<p>Evidence of monitoring processing and sorting of offal or by-products as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
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<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. what the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions are and what may happen if they are not followed 2. the purpose and importance of the process 3. what equipment and tools to use and their correct condition 4. what materials to use and in what quantity 5. how to obtain and interpret the relevant process or ingredient specification 6. what recording, reporting and communication is needed and how to carry this out correctly and the reasons why it is important to do so 7. what action to take when the process specification is not met 8. how to carry out the necessary pre start checks and why it is important to do so 9. how to follow the start up procedures for the process and why it is important to do so 10. how to obtain the necessary resources for the process 11. how to follow work instructions and why it is important to do so 12. common sources of contamination during processing, how to avoid these and what might happen if this is not done 13. how to operate, regulate and shut down the relevant equipment
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14. when it is necessary to seek assistance and how to seek it
15. how to follow the relevant process control procedures and why it is important to do so
16. different ways to carry out the process
17. how to carry out the process in an efficient manner and why it is important to do so
18. what the limits of your own authority and competence are and why it is important to work within them
19. how to deal with items that can be re-cycled or re-worked
20. how to dispose of waste correctly and why it is important to do so
21. how to make equipment ready for future use

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