

3340 Monitor slaughter operations in meat processing		
SQA Unit Code		H64M 04
Level 4	SCQF Level 8	SCQF Credit value 8

Unit Summary

This unit is about the skills you need to monitor slaughter processes in the context of an abattoir or meat processing business.

This includes monitoring the work of team members and ensuring that slaughter operations are carried out both safely and in accordance with organisational procedures.

This standard is for you if you work in a supervisory or team leader role within an abattoir or meat processing business.

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. Organise the slaughter process</p> <p>This means you:</p> <p>Select personal protective clothing and equipment suitable for the slaughter processes.</p> <p>Contribute to the planning of the slaughter process to meet production requirements.</p> <p>Confirm slaughter processing requirements and output targets.</p> <p>Implement checks to ensure that slaughter equipment is working correctly and is suitably calibrated for use.</p> <p>Ensure livestock are available to meet output targets.</p>	<p>Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p> <p>Evidence of organising the slaughter process in a food environment in accordance with workplace procedures.</p>

<p>Arrange slaughter areas to ensure that resources are available to meet business requirements.</p> <p>Ensure that suitable tools and equipment are made available to meet the food business.</p> <p>Operator's requirements for presentation, stunning and bleeding.</p> <p>Allocate suitably skilled staff to specific tasks and duties.</p> <p>Identify and report any non-compliance or shortfall in resource or staff requirements.</p>	
<p>2. Control the slaughter process.</p> <p>This means you:</p> <p>Ensure that food chain information is available prior to slaughter.</p> <p>Monitor the flow and yield of the slaughter process.</p> <p>Provide support to staff to ensure output and yield is maintained.</p> <p>Identify problems that may affect the quality and quantity of output from the slaughter process.</p> <p>Respond to problems affecting the quality or quantity of output in accordance with the food business operator's procedures.</p> <p>Report problems affecting quality or quantity of output from the slaughter area.</p> <p>Dispose of products that deviate from quality specifications or throughput schedules according to the food business operator's procedures.</p>	<p>Evidence of controlling the slaughter process in a food environment in accordance with workplace procedures.</p>
<p>3. Compile reports relating to the slaughter process</p>	<p>Evidence of compiling reports relating to the slaughter process in a food environment in accordance with</p>

<p>This means you:</p> <p>Complete and make available information relating to the slaughter process.</p> <p>Report faults and matters that affect processing performance.</p> <p>Ensure that maintenance and cleaning records are complete.</p> <p>Ensure that handover and shut down procedures are followed.</p> <p>Make recommendations for improvements in the slaughter process.</p>	<p>workplace procedures.</p>
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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 relevant legal and regulatory requirements, health and safety, hygiene and environmental standards and instructions and what might happen if they are not followed/met.
2. The regulatory requirements are relating to animal welfare when presenting animals for killing.
3. What the machinery, utilities and equipment are used in slaughter operations.
4. How throughput schedules and output targets for slaughter operations can be planned.
5. How to organise livestock to meet output targets.
6. How to allocate specific tasks and duties in the slaughter process to make best use of staff competence and experience.
7. How to record, report and complete documentation for slaughter processes.
8. How to identify and deal with non-compliance in slaughter operations
9. How to organise and control the slaughter area.
10. How to ensure that physical resources needed for the slaughter process are available and are functioning.
11. What the importance is of controlling the quality and quantity of output from slaughtering operations.
12. What the problems affecting quality or quantity of output from the slaughter area can be.
13. How problems with animal welfare, technical issues, resource issues and compliance issues should be dealt with.
14. How to deal with products that deviate from quality specifications or throughput

schedules to comply with food business operators procedures.

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