

<b>3342 Monitor the recovery of co-products and disposal of waste in meat processing</b>		
<b>SQA Unit Code</b>		<b>H64P 04</b>
<b>Level 4</b>	<b>SCQF Level 8</b>	<b>SCQF Credit value 8</b>

**Unit Summary**

This unit is about the skills you need to monitor the recovery of co-products during the meat processing operation in the context of an abattoir or meat processing business. This includes the safe handling and disposal of waste products.

The standard describes the competency associated with the monitoring of work by team members and ensuring that processing operations are carried out both safely and in accordance with organisational procedures.

This unit 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: Evidence must be work-based, simulation alone is only allowed where shown in <b><i>bold italics</i></b>
<p>1. Prepare for monitoring operations</p> <p>This means you:</p> <p>Select personal protective clothing and equipment suitable for the process.</p> <p>Contribute to the planning of process operations to meet food business operators requirements</p> <p>Confirm processing requirements and output targets.</p> <p>Ensure materials and supplies are available to meet output targets.</p> <p>Arrange processing areas to ensure that resources</p>	<p>Evidence of preparing for monitoring operations in a food environment in accordance with workplace procedures.</p>

<p>are available to meet business requirements.</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 recovery of co-products</p> <p>This means you:</p> <p>Organise work practices to recover co-products from waste.</p> <p>Monitor the recovery of co-products to protect their value and achieve optimum yield.</p> <p>Monitor the application of food business operators procedures for storing and forwarding of co-products.</p> <p>Monitor the removal of waste to enable later handling and to avoid cross contamination.</p> <p>Monitor the storage of waste to ensure that waste levels do not exceed acceptable volumes.</p> <p>Respond to problems affecting the recovery of co-products in accordance with the food business operator's procedures.</p> <p>Complete and make available the required processing documentation.</p>	<p>Evidence of controlling the recovery of co-products in a food environment in accordance with workplace procedures.</p>
<p>3. Control the disposal of waste and despatch of co-products</p> <p>This means you:</p> <p>Organise work practices to despatch co-products and to dispose of waste.</p> <p>Check that procedures are followed for the despatch of by-products.</p>	<p>Evidence of controlling the disposal of waste and despatch of co-products in a food environment in accordance with workplace procedures.</p>

<p>Check that procedures are followed for the disposal of waste.</p> <p>Handle separated waste in a way that avoids contamination and a reduction in their commercial value.</p> <p>Deal with problems in accordance with the food business operators procedures.</p> <p>Complete and make available the required processing documentation.</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. How to use and interpret food business operators procedures for monitoring the recovery of co-products and disposal of waste.
2. The importance of allocating staff with the competences to perform tasks and duties.
3. Why there is a need to update and amend schedules and resource information to meet business needs.
4. The probable impact of non-availability of staff or resources.
5. The communication methods and approaches required to maintain the monitoring of recovery of co-products and disposal of waste.
6. The purpose of monitoring the recovery of co-products.
7. How to identify when team or individual support is required and how to provide effective support.
8. What the food business operator's arrangements are for identifying, dealing with and reporting recovery operations.
9. What the requirements are for applying quality control measures
10. What the requirements are for and how to apply maintenance and cleaning schedules.
11. How to assess recovery performance in terms of operational yield, target setting and achievement, compliance and operational improvement.
12. The importance of reporting recovery performance and improvement issues.
13. The purpose of monitoring the disposal of waste and despatch of co-products.
14. What the food business operator's arrangements are for identifying, dealing with and reporting problems for the disposal of waste and despatch of co-products.
15. How to assess the disposal and despatch performance in terms of operational yield, target setting and achievement, compliance and improvement.
16. The importance of reporting disposal and despatch performance and improvement issues

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