



Higher National Unit specification

General information for centres

Unit title: Food Manufacture: Technology of Meat and Fish Products

Unit code: F8M9 35

Unit purpose: This Unit is designed to enable candidates to perform and evaluate manufacturing methods and processes used in the manufacture of meat and fish products. The evaluation covers specific manufacturing operations as well as the factors which influence manufacturing methods in this sector and the relationship between manufacturing operations and other aspects of the food supply chain such as packaging. Candidates will also develop practical skills in the technology of meat and fish products.

On completion of the Unit the candidate should be able to:

- 1 Assess the factors which influence manufacturing operations for meat and fish sectors
- 2 Evaluate methods and processes used in the manufacture of meat and fish products

Credit points and level: 1 HN credit at SCQF level 8: (8 SCQF credit points at SCQF level 8*)

**SCQF credit points are used to allocate credit to qualifications in the Scottish Credit and Qualifications Framework (SCQF). Each qualification in the Framework is allocated a number of SCQF credit points at an SCQF level. There are 12 SCQF levels, ranging from Access 1 to Doctorates.*

Recommended prior knowledge and skills: Access to this Unit will be at the discretion of the centre. However, it would be beneficial if candidates had some background in the principles of food manufacturing and in the food industry as a whole. This could be demonstrated by relevant practical experience or the achievement of relevant Units at SCQF level 7, such as:

- ◆ F6VM 34 *Food Industry Principles: An Introduction*
- ◆ F6VE 34 *Food Industry Practices: An Introduction*
- ◆ F6VG 34 *Food Manufacturing: Processing Practices at Ambient Temperatures*
- ◆ F6VJ 34 *Food Manufacturing: Processing Practices at Sub-Ambient Temperatures*
- ◆ F6VH 34 *Food Manufacturing: Processing Practices at Elevated Temperatures*

In addition, it would be helpful if candidates had some awareness of factors in the food industry closely related to manufacturing methods such as quality assurance and packaging. This could be demonstrated by relevant practical experience or achievement of Units such as:

- ◆ F8L6 35 *Food Manufacturing: Post Manufacturing Processes within the Food Chain*
- ◆ F8L8 35 *Food Quality Management*

Core Skills: There are opportunities to develop the following Core Skills components in this Unit: *Communication* (Written Communication) at SCQF level 6; *Problem Solving* (Critical Thinking) at SCQF level 6; *Problem Solving* (Reviewing and Evaluating) at SCQF level 6. There is no automatic certification of these Core Skills components.

Higher National Unit specification: General information for centres (cont)

Unit title: Food Manufacture: Technology of Meat and Fish Products

Context for delivery: If this Unit is delivered as part of a Group Award, it is recommended that it should be taught and assessed within the subject area of the Group Award to which it contributes.

Assessment: Assessment of this Unit can take a variety of forms. For example, it could be achieved through a report or a combination of a report and other forms of presentation such as the use of presentation software. Assessment of both Outcomes could be combined into a single report or presentation or portfolio.

Higher National Unit specification: statement of standards

Unit title: Food Manufacture: Technology of Meat and Fish Products

Unit code: F8M9 35

The sections of the Unit stating the Outcomes, Knowledge and/or Skills, and Evidence Requirements are mandatory.

Please refer to *Knowledge and/or Skills for the Unit* and *Evidence Requirements for the Unit* after the Outcomes.

Outcome 1

Assess the factors which influence manufacturing operations in the meat and fish sectors

Knowledge and/or Skills

- ◆ Characteristics of raw materials
- ◆ Ethical, legal and consumer factors

Outcome 2

Evaluate methods and processes used in the manufacture of meat and fish products

Knowledge and/or Skills

- ◆ Manufacturing techniques
- ◆ Quality management
- ◆ Packaging

Evidence Requirements for the Unit

Candidates will need to provide evidence to meet all the Knowledge and/or Skills items by showing that they can:

- 1 assess the factors which influence manufacturing operations in the meat and fish sectors of the food industry. The assessment should include the following:
 - ◆ an explanation of three different characteristics of raw materials used in the manufacture/processing of meat and fish products supported by valid reasons to explain the impact that these characteristics have on manufacturing/processing operations in the sector
 - ◆ valid reasons to demonstrate the impact that ethical, legal and consumer factors have on manufacturing methods used in the sector. References to legislation should be accurate and current; ethical factors should reflect issues with which the sector is currently engaged; consumer factors should be backed up by accurate and current information on consumer attitudes and preferences

Higher National Unit specification: statement of standards (cont)

Unit title: Food Manufacture: Technology of Meat and Fish Products

- 2 evaluate the methods and processes used in the manufacture/processing of two meat products and one fish product. For each product the evaluation should include the following:
- ◆ an explanation of the manufacturing techniques used to manufacture/process the product supported by a reasoned commentary on the extent to which each technique is suitable for the manufacture of the product. The assessment of suitability should make reference to safety and hygiene as well as to advantages and disadvantages associated with the technique
 - ◆ valid reasons to justify the main methods used to assure the quality of each product and a reasoned commentary on the extent to which they are efficient and effective in assuring quality
 - ◆ valid reasons to justify the effectiveness of the packaging used for the product which include an explanation of the way in which the packaging is affected by the manufacturing/processing methods used for the product and explain the impact that manufacturing/processing operations have on the packaging of the product

For both items 1 and 2 candidates should refer to specific examples of manufacturing operations and products from organisations in the meat and fish sector.

As part of their evaluation of manufacturing techniques in item 2, candidates should perform two different manufacturing techniques used in the meat and fish sector. They should prepare and set up equipment in an appropriate manner in each case and carry out the activity in accordance with prevailing safety and hygiene requirements. To ensure that candidates meet these requirements, they should be observed on all occasions. A record should be kept of each observation. Candidates should also keep records of the results of each practical activity.

Assessment Guidelines for the Unit

Candidates could present evidence of their evaluations in a number of ways. This could be a short report, a poster presentation or use of presentation software. Candidates could be given questions and could present their work as responses to these questions. Assessment for both Outcomes can be combined into a single report or presentation.

Alternatively, candidates could group their evidence into a portfolio which covers all aspects of both Outcomes. Overall the portfolio would cover several items of evidence which can be synthesised into an overall evaluation of the manufacturing operations in the meat and fish sectors and the factors which influence them. Observation sheets of practical activity could be incorporated into the portfolio.

Administrative Information

Unit code: F8M9 35

Unit title: Food Manufacture: Technology of Meat and Fish Products

Superclass category: WM

Original date of publication: August 2009

Version: 01

History of changes:

Version	Description of change	Date

Source: SQA

© Scottish Qualifications Authority 2010

This publication may be reproduced in whole or in part for educational purposes provided that no profit is derived from reproduction and that, if reproduced in part, the source is acknowledged.

SQA acknowledges the valuable contribution that Scotland's colleges have made to the development of Higher National qualifications.

Additional copies of this Unit specification can be purchased from the Scottish Qualifications Authority. Please contact the Customer Contact Centre for further details, telephone 0845 279 1000.

Higher National Unit specification: support notes

Unit title: Food Manufacture: Technology of Meat and Fish Products

This part of the Unit specification is offered as guidance. The support notes are not mandatory.

While the exact time allocated to this Unit is at the discretion of the centre, the notional design length is 40 hours.

Guidance on the content and context for this Unit

This Unit is designed to enable candidates to perform and evaluate manufacturing methods and processes used in the in the manufacture of meat and fish products. Meat products include poultry products. It includes an assessment of specific manufacturing operations as well as the factors which influence manufacturing methods in this sector. It also covers the links between manufacturing operations and other aspects of the food supply chain such as packaging and storage. In addition, candidates will also perform practical work.

It is one of several Units in the HND Food Science and Technology which allow candidates to examine a particular sector of the food industry. Related Units include:

- ◆ (F8M8 35) *Food Manufacture: Beverages Technology*
- ◆ (F8M7 35) *Food Manufacture: Bakery Technology*
- ◆ (F8M6 35) *Food Manufacture: Technology of Milk and Dairy Products*

All these Units are intended to enable candidates to apply their knowledge and understanding of the general principles food manufacturing in the context of a specific sector of the food industry. Candidates will, therefore, be able to draw on their work in the relevant Units in Food Manufacturing:

- ◆ F6VG 34 *Food Manufacturing: Processing Practices at Ambient Temperatures*
- ◆ F6VJ 34 *Food Manufacturing: Processing Practices at Sub-Ambient Temperatures*
- ◆ F6VH 34 *Food Manufacturing: Processing Practices at Elevated Temperatures*

Candidates will also be able to make use of other relevant Units, such as (F6VF 34) *Food Industry Principles: An Introduction*; (F6VE 34) *Food Industry Practices: An Introduction*; (F8L6 35) *Food Manufacturing: Post Manufacturing Processes in the Food Chain*; and (F8L8 35) *Food Quality Management*.

As a result, this Unit can serve several different purposes. It provides an opportunity for candidates to integrate and consolidate knowledge and understanding from across the HN Food Science and Technology framework as a whole. By asking candidates to apply their previous work to the meat and fish sector, it gives them a chance to find out more about a specific aspect of the food industry. This, in turn, may help them to make choices about employment in the food industry. An important part of the Unit is that candidates are given the chance to increase their awareness of what companies in the meat and fish sector do and the products that they make.

Also, where this Unit is delivered as part of the HN Food Science and Technology framework, it is likely that candidates will attempt this Unit towards the end of their HND in Food Science and Technology. By this stage, they will have built up a strong background in food manufacturing and related matters, such a quality assurance and safety. In addition, they may have some ideas on particular sectors of the food industry in which they might like to work.

Higher National Unit specification: support notes (cont)

Unit title: Food Manufacture: Technology of Meat and Fish Products

The following give some further details on each of the 2 Outcomes.

Outcome 1

The main emphasis of this Outcome is to identify and take account of the key factors which affect the manufacture of meat and fish products. Candidates can then evaluate the significance of these factors for manufacturing operations.

Raw materials in this sector are, or have been, living creatures and in this respect this sector is very different from others in the food industry. A key factors in raw materials, therefore is converting animal and poultry muscle into meat. Candidates should be aware of pre-slaughter treatments and procedures; slaughter procedures and post-slaughter treatments and procedures and the effect of these on meat quality. For fish and shellfish, candidates should be aware of characteristics which may be used to aid the identification of different species of fish and shellfish (eg molluscs, crustaceans and cephalopods) and classification by biological systems and habitat. They can also be introduced to harvesting methods and post harvesting practices such as icing, refrigerated water storage, freezing, which can help to maintain the safety and quality of freshly caught fish to the point of landing.

Consumer preferences could include references to changing social patterns (eg in attitudes towards meat eating) as well as to the ways in which meat and fish products are distributed (eg the increasing role of supermarkets). Legal issues should make reference to current legislation (eg on slaughtering of animals) while ethical issues could take account of nutrition, diet and government sponsored healthy eating, sustainability and environmental campaigns. There may be an overlap between consumer preferences and ethical issues. Candidates should recognise that this is the case but the key point for this Outcome is that evaluation takes into account all factors which may affect manufacturing operations for meat and fish products.

Outcome 2

Meat, fish and poultry products include the following: sausages, meat pies, fish fingers, fish cakes, canned meats, cured bacon, Arbroath smokies, kippers, chicken pieces, whole chicken, chicken nuggets, pates etc.

Manufacturing techniques: use of nitrates/nitrites, salt, water, sugar, herbs and spices, etc. in uncooked and cooked cured meats.

Manufacturing equipment and flow of production.

Quality management: Quality assurance systems and hazard analysis in the manufacture of meat, fish and poultry products; quality auditing, HACCP (Hazard Analysis and Critical Control Points); food safety and food quality specifications and control techniques.

Packaging: function and selection of packaging; packaging technologies; chilled meat in pre-packs; factors involved in wet fish distribution and display.

Higher National Unit specification: support notes (cont)

Unit title: Food Manufacture: Technology of Meat and Fish Products

Guidance on the delivery and assessment of this Unit

Delivery Guidance

This Unit can be delivered in the context of actual practice in the manufacture of meat and fish products including poultry products. Throughout, candidates should relate the material to specific situations and products in this sector. Candidates can be encouraged to make use of any experience that they have of companies in the meat and fish sectors. Delivery can include visits to companies in these sectors if these can be arranged.

It may also be possible to invite guest speakers from the sector – there may be former candidates working in the sector which would mean that a visit would have the dual purpose of discussing the manufacture of meat and fish products and enabling candidates to get first hand information on the types of employment opportunities open to them.

The Unit lends itself to research by candidates particularly as they already have a background in food manufacturing processes and techniques and in microbiology and food chemistry. They can report their findings back to other members of their cohort, perhaps through a group presentation. Depending on the available information and communications technology, candidates may be able to share information through electronic arrangements such as a conference, blog or wiki. This may also help candidates, who are undertaking the HN Food Science and Technology framework, to see how the various Units in the HND are related to each other. If this Unit, and related specialist sector Units are delivered towards the end of the HND programme, they can contribute to rounding off the whole course by emphasising the ways in which the various parts of the course are integrated and can be applied to current situations in the food industry.

As part of their work for this Unit, candidates must undertake practical work using pilot plant to illustrate techniques, such as sausage making. This should help them to understand the techniques and the equipment involved and, as result, enhance the quality of the evaluation of manufacturing processes and the factors which influence them. Candidates should be observed on each occasion on which they undertake practical work. Observation checklists can be used to ensure that candidates have performed the test accurately and followed correct health, safety and other procedures.

Higher National Unit specification: support notes (cont)

Unit title: Food Manufacture: Technology of Meat and Fish Products

Assessment Guidance

Assessment of both Outcomes can be combined as this should help candidates make connections between the factors which influence manufacturing operations and the nature of the manufacturing operations themselves. For Outcome 2, candidates must select 3 different products, 2 from meat and 1 from fish – these could include, for example, sausages, meat pies, fish fingers, fish cakes, canned meats, cured bacon, Arbroath smokies, kippers, chicken pieces, whole chicken, chicken nuggets. Candidates must perform 2 different manufacturing techniques used in the meat and fish sector. Candidates could also cite products like those noted above as examples in their work for Outcome 1.

Candidates could present their assessment work on evaluation in a number of different formats. This could be done in the form of a report or reports and, if desired candidates could be asked to adopt a suitable report format. This may be useful practice for future work in industry. Candidates could make use of a poster presentation or use suitable presentation software. Depending on delivery methods, it may be possible for candidates to use a personal blog as a means of generating and presenting evidence.

If desired, it would be possible to ask candidates to produce a portfolio of evidence. This may depend on the delivery methods adopted. For example, where candidates are able to visit companies, they may be able to gather evidence as a result of the visit eg on the manufacture of a particular product.

Personal research may also allow candidates to gather evidence which can be used for assessment. Overall, candidates may accumulate a number of different pieces of evidence and a portfolio is well suited to bringing these together. It could become a relatively straightforward matter for candidates to add an evaluative commentary which brings all the individual pieces of evidence together and integrates them into a suitable response.

Oral evidence should be recorded (eg by audio, video etc) and retained.

Opportunities for developing Core Skills

Communication: Written Communication (Writing) at SCQF level 6

As part of their assessment work for this Unit, candidates are expected to provide a report on the evaluation of manufacturing methods and processes used in the sector and the factors which influence them. This could take the form of a written report in which candidates will be expected to present and analyse essential information in a logical and effective order. They will have to do this by using a structure which links the various points together and organises the content in a manner which distinguishes between explanation and evaluative conclusions drawn from the analysis. They will be expected to follow the conventions of report writing and ensure that their report is comprehensible to an industrial readership.

Higher National Unit specification: support notes (cont)

Unit title: Food Manufacture: Technology of Meat and Fish Products

Problem Solving: Critical Thinking at SCQF level 6

Both Outcomes of this Unit require candidates to identify, and assess the relevance of, the various factors which affect manufacturing operations in the sector and which influence the way in which manufacturing operations are conducted. In Outcome 2 on manufacturing methods and processes, for example, the factors include different manufacturing techniques as well as the way in which these techniques are incorporated into manufacturing processes and procedures. The factors are all inter-related and overlap and candidates will be expected to identify the various relationships between these factors and assess the extent to which they contribute to the efficiency and effectiveness of manufacturing operations in the sector.

Problem Solving: Reviewing and Evaluating at SCQF level 6

Both Outcomes in this Unit require candidates to examine relevant factors and come to a conclusion. They will be expected to gather information on manufacturing operations such as different manufacturing techniques, manufacturing procedures and quality. They will then be required to consider this information and on the basis of it draw conclusions which will enable them to judge the effectiveness of manufacturing operations in the sector.

Open learning

This Unit could be delivered by Open Learning. However, candidates must be able to undertake practical laboratory work under supervised conditions, something which may be time-consuming and difficult to organise. If suitable arrangements can be made, they would have to cover assessment and quality assurance.

Disabled candidates and/or those with additional support needs

The additional support needs of individual candidates should be taken into account when planning learning experiences, selecting assessment instruments, or considering whether any reasonable adjustments may be required. Further advice can be found on our website www.sqa.org.uk/assessmentarrangements

General information for candidates

Unit title: Food Manufacture: Technology of Meat and Fish Products

This Unit is designed to enable you to perform and evaluate manufacturing methods and processes used in the manufacture of meat and fish and products, including poultry products. This will require you to examine specific manufacturing operations in these sectors of the food industry. In addition, you will look at the factors which influence manufacturing methods in the sectors and the relationship between manufacturing operations and other aspects of the food supply chain such as packaging. You will also carry out practical work on two different manufacturing techniques used in the meat and fish sector.

This Unit is one of a number of Units which give you the chance to apply your general knowledge of food manufacturing to a specific sector of the food industry, ie the meat and fish sector. The Unit is about evaluating the methods and processes used manufacturing meat and fish products including quality assurance and packaging. It also covers the factors which influence manufacturing operations in these sectors.

This Unit enables you to develop and deepen your understanding of food manufacturing and the factors which affect it. It is an applied Unit and you will get the opportunity to apply your knowledge and understanding to current products and manufacturing in the meat and fish sector. You will be expected to research aspects of the sector for yourself and will look at examples of specific meat and fish products. You may get the opportunity to find out what companies do for yourself by visiting companies which manufacture these products. Overall, the Unit should help you to gain knowledge and understanding of firms in the food industry and the work that they do. It may help you, too, to get employment in this sector of the food industry.

The assessment for the Unit will require you to perform two different manufacturing techniques in the meat and fish sector. You also have to evaluate manufacturing methods and processes in the meat and fish sector as well as the factors which influence manufacturing methods in this sector. You will be observed during your practical work and will have to perform it in accordance with industry safety and hygiene requirements. As assessment work could be presented in a variety of ways, your tutor will explain how you should present it for this Unit. You will have succeeded in meeting all the requirements of this Unit if you pass the assessment.