



Unit F2M2 04 (335)

Inject Meat

Unit Summary

Meat is often injected with solutions to make it tender, preserve it, increase its weight or flavour it. Flavour can be given to all the meat using an injection process without breaking it down into smaller pieces.

The solutions used for injection need to be carefully controlled since the ingredients can spoil the quality of the finished product if they are not injected correctly. Injection is a useful way of treating meat but if it is not carried out correctly, meat can be wasted. You use particular skills to make sure that injection of the meat works properly.

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.

Achievement of this Unit will provide you with opportunities to develop the following SQA Core Skills:

Communication Access 3

- ◆ Read and understand simple written communication.

Numeracy Access 3

- ◆ Apply simple numerical skills in everyday contexts.

Problem Solving Access 3

- ◆ Analyse a simple situation or issue.
- ◆ Plan, organise and complete a simple task.

I have completed the requirements of this Unit.

Candidate name: _____ **Date:** _____

Candidate signature: _____ **Date:** _____

I can confirm the candidate has completed all requirements of this Unit.

Assessor signature: _____ **Date:** _____

IV signature: _____ **Date:** _____

Assessment centre: _____

You must be able to		Evidence Requirements	Evidence/ Activity Ref No.
1	<p>Prepare for injection of meat</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Assemble meat and the solution to be injected. (b) Check that the meat and solution meet customer or company specifications and follow company procedures to deal with any problems. (c) Check that the injection equipment is operating in the correct mode with the correct concentration of solution. (d) Check that there are facilities available to receive injected meat and follow company procedures to deal with any problems. 	<p>Evidence of preparing for injection of meat in accordance with workplace procedures.</p>	
2	<p>Carry out injection of meat</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Start up the injection equipment safely and efficiently to meet the production schedule. (b) Position the meat correctly for injection. (c) Monitor the position of the meat presented to the injection needles. (d) Monitor the quality and concentration of the injection solution. (e) Follow company procedures to deal with any problems in presenting meat for injection or problems with the injection solution. (f) Transfer the injected meat to the correct area. 	<p>Evidence of carrying out injection of meat in accordance with workplace procedures.</p>	

Evidence of Performance

Evidence of performance may employ examples of the following assessment:

- ◆ observation
- ◆ written and oral questioning
- ◆ evidence from company systems (eg 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

Candidate name:		Assessor initials/date
No	Activity	
1		
2		

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You need to know and understand		Evidence
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.		
K1	The purpose of injecting meat.	
K2	What solutions are injected into meat.	
K3	Control of quality and concentration of injection solution.	
K4	The relationship between injection patterns and penetration of solution throughout the meat.	
K5	Problems that might result from over-dispensation and under-dispensation of solution.	
K6	Functions of different solutions injected into meat.	
K7	Composition of brines.	
K8	Function of ingredients in solutions added to meat and meat products.	
K9	Types of injection equipment.	
K10	Procedures involved in the setting up and starting up of injection equipment.	
K11	Why it is important to monitor the presentation of meat to the injection needles.	
K12	Why it is important to monitor the quantity and concentration of solution injected.	
K13	Legal constraints on the addition of water to meat.	
K14	Controls involved in the injection process.	

Notes/Comments

Assessor signature: _____**Date:** _____