



Unit F2KP 04 (338)

Cure or Marinate Meat Products

Unit Summary

Specialist salted, flavour enhanced and colour-enhanced products are generally made in batches by curing or marinating processes. Examples of these products are dry-cured bacon, smoke flavoured meat and sausages and marinated ready to cook meals.

Treatment of these meat products requires a special set of skills to make sure that a consistent and attractive flavour and appearance is produced.

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.
<p>1 Prepare to cure or marinate meat products</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Check recipes, customer or company specifications and procedures to determine ingredients and production methods before curing or marinating. (b) Assemble all the ingredients required to cure or marinate meat products. (c) Check all ingredients against quality specifications and make sure they are safe and fit for use. (d) Check all equipment is available, clean, properly assembled and fit for use. (e) Select the correct weight of ingredients to be used following company procedures. 	<p>Evidence of preparing to cure or marinate meat products in accordance with workplace procedures.</p>	
<p>2 Produce cured or marinated products</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Mix ingredients for curing or marinating meat products following company procedures. (b) Prepare meat for the curing or marinating process following company procedures. (c) Apply curing or marinating ingredients according to specifications. (d) Monitor the curing or marinating process against product and process specifications. (e) Check that curing or marinating is complete. 	<p>Evidence of producing cured or marinated products 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

Unit F2KP 04 (338)**Cure or Marinate Meat Products**

Candidate name:		Assessor initials/date
No	Activity	
1		
2		

Unit F2KP 04 (338)**Cure or Marinate Meat Products**

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	Types of cured and marinated products.	
K2	Ingredients used in the production of cured and marinated products.	
K3	The reasons why ingredients are mixed in a particular way.	
K4	The reasons why meat is prepared in a particular way.	
K5	The reasons why ingredients are applied to meat in a particular way.	
K6	Methods of production for cured and marinated products.	
K7	Why it is important to assemble all ingredients before curing and marinating.	
K8	Why it is important to weigh accurately or check the weight of all ingredients before curing and marinating.	
K9	Why it is important to check recipes, specifications and working procedures before curing and marinating.	
K10	Why it is important to check ingredients against quality standards before curing and marinating.	
K11	Why it is important to check that all equipment is clean, properly assembled and fit for use before carrying out curing and marinating.	
K12	Legislation relating to the curing or marinating of meat products.	

Notes/Comments

Assessor signature: _____**Date:** _____