



## Unit F2MR 04 (341)

## Manufacture Meat Products in a Retail Outlet

### Unit Summary

In some retail outlets, sausages, burgers and other meat based products are produced. This Unit covers the production of these items in the sort of quantities a retailer might manufacture. It also covers processes used in the production of other more complex products such as pork pies, cooked meat products, pastes and brawns.

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 manufacture meat products</p> <p>This means you:</p> <ul style="list-style-type: none"> <li>(a) Check recipes, specifications and working procedures to determine ingredients and production methods before manufacturing.</li> <li>(b) Assemble all the ingredients to manufacture meat products.</li> <li>(c) Check all the ingredients against quality specifications and make sure they are safe and fit for use.</li> <li>(d) Check all equipment is available clean, properly assembled and fit for use.</li> <li>(e) Weigh ingredients to be used for manufacturing following company procedures.</li> </ul>	<p>Evidence of preparing to manufacture meat products in accordance with workplace procedures.</p>	
<p>2 Manufacture meat products</p> <p>This means you:</p> <ul style="list-style-type: none"> <li>(a) Size reduce meat for manufacturing products.</li> <li>(b) Mix product ingredients into specific meat products.</li> <li>(c) Form meat for manufacturing meat products.</li> <li>(d) Meet company specifications for mixing, size reduction and forming.</li> <li>(e) Produce meat products ready for retail sale.</li> </ul>	<p>Evidence of manufacturing meat 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

<b>Candidate name:</b>		<b>Assessor initials/date</b>
<b>No</b>	<b>Activity</b>	
1		
2		

**Unit F2MR 04 (341)****Manufacture Meat Products in a Retail Outlet**

<b>You need to know and understand</b>		<b>Evidence</b>
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 manufactured products produced in retail outlets.	
K2	Uses of ingredients.	
K3	Uses of seasonings.	
K4	Purpose and practices of mixing operations.	
K5	Purpose and practices of size reduction operations.	
K6	Purpose and practices of forming operations.	
K7	Methods of production for manufactured products produced in retail outlets.	
K8	Why it is important to assemble all ingredients before manufacturing.	
K9	Why it is important to weigh all ingredients accurately before manufacturing.	
K10	Why it is important to check recipes, specifications and working procedures before manufacturing.	
K11	Why it is important to check ingredients against quality standards before manufacturing.	
K12	Why it is important to check cleanliness, proper assembly and fitness for use of all equipment before carrying out manufacturing operations.	
K13	Legislation relating to preservatives in manufactured products.	

Notes/Comments
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**Assessor signature:** \_\_\_\_\_**Date:** \_\_\_\_\_