

2250 Skin meat species		
SQA Unit Code		H3E8 04
Level 2	SCQF Level 5	Credit value 4

Unit Summary

This standard is about the skills needed for you to skin meat species including cattle, sheep, goat and venison in food and drink manufacture and/or supply operations. Skinning, often called dressing is an essential part of the processing of meat species in the production of meat that meets food safety and quality specifications.

You will need to be able to skin meat species manually using the correct tools and equipment and adhering to regulatory and organisational standards

This standard is for you if you work in food and drink manufacture and/or supply operations and are involved in skinning meat species.

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:
<p>1. Prepare to carry out skinning</p> <p>This means you:</p> <p>Adhere to regulatory and organisational requirements when skinning</p> <p>Wear and use personal protective equipment check availability of meat and poultry species for skinning</p> <p>Assemble tools and equipment needed for skinning</p> <p>Check availability of storage area for skins and carcase with relevant people</p> <p>Make sure the carcase is in the most effective position for skinning</p> <p>Place yourself in the most effective place and position for skinning</p>	<p>Evidence must be work-based, simulation alone is only allowed where shown in bold italics</p> <p>Evidence of preparing to carry out skinning as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>2. Carry out skinning This means you:</p> <p>Carry out ripping following organisational procedures for skinning</p> <p>Use equipment to separate the hide or skin from the carcase following</p> <p>Carry out skinning at a pace to meet the speed of production</p> <p>Clean and maintain tools and equipment between tasks following organisational procedures and to meet food safety requirements</p> <p>Check that the carcase conforms to organisational specification requirements and carry out further trimming if necessary</p> <p>Inform relevant people if problems occur outside the limits of your responsibility</p>	<p>Evidence of carrying out skinning as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
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<p>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.</p>
<ol style="list-style-type: none"> 1. why it is important to follow organisational and regulatory standard operating procedures while skinning meat and poultry species manually 2. why meat species are skinned before further processing can take place 3. tools and equipment used for skinning 4. why it is important to check the cleanliness of tools and equipment used in the skinning meat species 5. ripping lines for different species of animal 6. ways of ripping without damaging the hide or skin and why this is important 7. why it is important to carry out skinning speedily 8. how to access organisational quality and yield specifications relating to skinning of meat species 9. how to handle the meat species carcase to maintain its quality 10. how to avoid contamination of the carcase during skinning 11. the work area, tools and equipment needed to carry out skinning 12. how ineffective skinning can lead to wastage, potential customer complaints and lost revenue 13. why it is important to work within the limits of your responsibility 14. how to address problems outside the limits of your responsibility

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