

2256 Sort meat or poultry processing by-products		
SQA Unit Code		H3EE 04
Level 2	SCQF Level 5	Credit value 4

Unit Summary

This unit is about the skills needed for you to sort meat or poultry by-products in food and drink manufacture and/or supply operations. Meat and poultry by-products can be sorted into category 1, 2 or 3. Sorting meat and poultry by-products into the correct category is important in maintaining the food safety supply chain and in the maximisation of profit from a carcass.

You will need to be able to prepare to sort meat or poultry processing by-products and carry out sorting adhering to regulatory and organisational requirements.

This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in the sorting of meat or poultry offal and processing by-products.

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: Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i>
<p>1. Receive offal or by-products</p> <p>This means you:</p> <p>Wear and use personal protective equipment required in the sorting of by-products</p> <p>Check availability and cleanliness of equipment and work area for sorting products</p> <p>Access organisational specifications</p> <p>Check that there is a clear flow from the point of removal of the by product from the carcass to the sorting work area</p> <p>Check that facilities are available for receiving the different categories of by product</p>	<p>Evidence of receiving offal or by-products as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>2. Sort offal or by-products</p>	<p>Evidence of sorting offal or by</p>

<p>This means you:</p> <p>Sort the by-product into the correct category check by-product conforms to organisational specification</p> <p>Inform relevant people if by-product does not conform to specification</p> <p>Sort specific by-product into correct storage area put by-products in the correct storage vessel after processing</p> <p>Work within limits of your responsibility</p>	<p>products 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:</p> <p>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. the regulatory and organisational requirements relating to the sorting of meat or poultry by-products for processing2. the tools, equipment and storage facilities needed to sort meat or poultry processing by-products3. why meat and poultry by-products are sorted into category 1, 2 and 34. the viscera identified in each of the 1,2 and 3 categories5. why it is important to sort meat or poultry by-products into that which is fit for human consumption and that which is not6. the impact of inaccurate sorting of meat and poultry by-products on cost recovery7. the importance of maximising yield when processing meat or poultry by-products to the economic category by-product value8. how to access organisational specifications relating to the sorting of meat or poultry by-products9. why it is important to inform relevant people if incoming meat or poultry by-products do not adhere to organisational specifications10. the importance of adhering to quality specifications to organisational and customer requirements when sorting meat or poultry by-products

<p>Evidence of performance may employ examples of the following assessment:</p> <ul style="list-style-type: none">• 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
