

2265 Produce portion controlled raw meat or poultry products		
SQA Unit Code		H3EK 04
Level 2	SCQF Level 5	Credit value 4

Unit Summary

This unit is about the skills needed for you to produce portion controlled raw meat or poultry products in food and drink manufacture and/or supply operations. Meat and poultry can be cut and trimmed into individual cuts or joints to meet organisational and customer specifications. Producing portion controlled raw meat and poultry is a key skill in meat processing and butchery outlets.

You will need to be able to use tools and equipment, follow a product specification and work to organisational procedures to produce portion controlled raw meat or poultry.

This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in producing portion controlled raw meat or poultry.

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 produce portion controlled raw meat or poultry products</p> <p>This means you:</p> <p>Adhere to organisational and regulatory standards when carrying out production of raw meat products</p> <p>Use and wear personal protective equipment</p> <p>Check with the relevant person the quantity and specification of portions required</p> <p>Check the availability and cleanliness of work area, tools and equipment</p> <p>Source the meat or poultry requiring portioning choose the correct knives and ensure they are sharp, clean and suitable for purpose</p>	<p>Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p> <p>Evidence of preparing to produce portion controlled raw meat or poultry products as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>Check availability of storage areas for final product and waste materials</p> <p>Refer problems outside limits of your responsibility to relevant people</p>	
<p>2. Produce portion controlled raw meat or poultry products</p> <p>This means you:</p> <p>Use appropriate tools and equipment to produce portion controlled raw meat or poultry products at the pace to meet organisational</p> <p>Produce portions that meet customer or organisational yield and quality specifications</p> <p>Store waste for disposal and make portion controlled product available to next stage of production</p> <p>Maintain pace of production to organisational requirements</p> <p>Work within the limits of your responsibility</p>	<p>Evidence of producing portion controlled raw meat or poultry products as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<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. why it is important to follow organisational standard operating procedures when producing portion controlled raw meat products 2. the tools and equipment required to carry out production of portion controlled raw meat or poultry products 3. why it is important to check the cleanliness of tools and equipment 4. how to handle the meat or poultry to maintain its quality 5. how to avoid product contamination and maintain food safety during portioning operations 6. how to access the correct organisational specifications 7. why it is important to adhere to organisational yield and quality specifications 8. the importance of precision cutting in portioning operations 9. why it is important to work precisely and accurately to produce consistent portion controlled products 10. why it is important to maintain the pace and flow of production according to organisational requirements 11. how to store waste products for disposal from portioning operations

12. how ineffective portioning can lead to wastage, potential customer complaints and lost revenue
13. how to deal with operating problems within 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