

2268 Produce sausages by hand		
SQA Unit Code		H3EN 04
Level 2	SCQF Level 5	Credit value 5

Unit Summary

This unit is about the skills needed for you to produce sausages by hand in food and drink manufacture and/or supply operations. Producing batches of sausages by hand using semi-automated equipment is a key skill in meat processing and butchery outlets.

You will need to be able to prepare ingredients and equipment, follow a product specification and work to organisational procedures. You must also be able to hand produce a batch of sausages.

This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in the production of sausages by hand.

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 sausages</p> <p>This means you:</p> <p>Wear and use the correct personal protective equipment</p> <p>Check the availability and cleanliness of work area, tools and equipment</p> <p>Source sausage recipe and product specification</p> <p>Collect recipe ingredients to produce required sausages</p> <p>Mince meat and fat, ensuring even distribution of fat through the mixture</p> <p>Check visual lean of meat and adjust if necessary prepare sausage casings according to organisational procedures</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 sausages as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>Address problems within the limits of your responsibility</p>	
<p>2. Produce sausages</p> <p>This means you:</p> <p>Weigh ingredients accurately adhering to product recipe</p> <p>Add ingredients to meat/fat mince, mixing thoroughly after each addition</p> <p>Start up sausage extruder, load with casings and meat mixture and check it is operating correctly produce sausage length to required product specification</p> <p>Link sausages, by hand, to required product specification</p> <p>Check sausage yield and quality against product recipe and specification</p> <p>Work within the limits of your responsibility</p>	<p>Evidence of producing sausages as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>3. Complete sausage production</p> <p>This means you:</p> <p>Store sausages according to organisational specification and requirements</p> <p>Clean personal protective equipment, work area, tools and equipment to organisational procedures</p> <p>Store waste for disposal according to organisational procedures</p>	<p>Evidence of completing sausage production 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. how to access organisational procedures 2. the organisational and regulatory procedures that must be adhered to when producing sausages by hand 3. the personal protective equipment required to produce sausages by hand 4. the tools and equipment needed to produce sausages by hand

5. why it is important to have hygienically clean personal protective equipment, work area, tools and equipment when producing sausages by hand
6. why it is important to keep meat or poultry cold when making sausages
7. how to access the organisational specifications and recipes for sausages
8. why it is important to adhere to the specific sausage recipe
9. why it is important to mix ingredients thoroughly
10. the specifications relating to the names pork: sausage, link, chipolata and sausage meat
11. how to estimate "visual lean" and why it is important to sausage making
12. the importance of keeping waste to a minimum, its affect on yield and the loss of revenue from sausage production
13. how to check sausage yield and quality against organisational specification
14. why it is important to check for yield and quality when producing sausages by hand
15. the importance of carrying out quality checks against organisational specifications
16. the different types of waste occurring as a result of producing sausages by hand and how they should be disposed
17. why it is important to work within the limits of your responsibility and report

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