

2270 Cook batched meat or poultry		
SQA Unit Code		H3ER 04
Level 2	SCQF Level 5	Credit value 5

Unit Summary

This unit is about the skills needed for you to cook batched meat or poultry in food and drink manufacture and/or supply operations. Batched meat and poultry can be cooked using dry and/or moist heating methods. Cooking batched meat or poultry is a key skill in butchery outlets and meat and poultry production processing.

You will need to be able to prepare ingredients and equipment, follow a product specification and work to organisational procedures. You must also maintain food safety standards and adhere to regulatory standards relating to the cooking of meat or poultry.

This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in the cooking of batched 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: Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i>
<p>1. Prepare for cooking batched meat or poultry</p> <p>This means you:</p> <p>Adhere to organisational and regulatory standards when carrying out cooking</p> <p>Use and wear personal protective equipment check with the relevant person the cooking required</p> <p>Check the availability and cleanliness of work area, tools and cooking equipment source product specification</p> <p>Source the meat or poultry requiring cooking preheat cooking equipment at required temperature</p> <p>Check availability of storage areas for final</p>	<p>Evidence of preparing for cooking batched meat or poultry as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>product and waste materials</p> <p>Refer problems outside limits of your responsibility to relevant people</p>	
<p>2. Carry out the cooking of batched meat and poultry</p> <p>This means you:</p> <p>Ensure cooking equipment has reached the required temperature</p> <p>Load meat or poultry products into cooking equipment</p> <p>Ensure that cooking equipment does not fall below the required temperature for cooking</p> <p>Ensure that meat has cooked for the required amount of time following product specification</p> <p>Work within the limits of your responsibility</p>	<p>Evidence of carrying out the cooking of batched meat and poultry as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</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.

1. why it is important to follow organisational standard operating procedures when carrying out cooking of batched meat and poultry
2. the tools and equipment required to carry out cooking of batched meat and poultry
3. how to control cooking equipment
4. why it is important to check the cleanliness of tools and equipment
5. how to handle the meat or poultry to maintain its quality
6. the potential food safety hazards associated with cooking batched meat
7. how to avoid cross contamination and maintain food safety during cooking operations
8. how to access the correct product specifications
9. why it is important to adhere to cooking times and temperatures
10. why it is important to adhere to organisational yield and quality specifications
11. how to determine if a meat or poultry product is fully cooked
12. how to store waste products for disposal from cooking operations
13. how ineffective cooking can lead to wastage, potential customer complaints and lost revenue
14. 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