

2271 Produce added value meat or poultry products

SQA Unit Code

H3ES 04

Level 2

SCQF Level 5

Credit value 4

Unit Summary

This unit is about the skills needed for you to add value to meat or poultry products in food and drink manufacture and/or supply operations. Adding value to meat or poultry products is important in meeting customer requirements and maximising revenue from meat and poultry sales. Adding value includes rolling, forming, stringing, using sticks, skewers and adding flavour to meat or poultry products.

You will need to be able to add value to meat or poultry products including following product specifications and organisational procedures.

This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in adding value to meat or poultry 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:
<p>1. Prepare to add value</p> <p>This means you:</p> <p>Adhere to organisational and regulatory standards when adding value to meat or poultry products wear and use the correct personal protective equipment</p> <p>Check the availability and cleanliness of work area, tools and equipment</p> <p>Source product specification</p> <p>Check availability of flavourings, additional recipe ingredients, packaging and meat or poultry product</p> <p>Address problems within the limits of your responsibility</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 add value as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>2. Produce added value meat or poultry products</p>	<p>Evidence of producing adding value</p>

<p>This means you:</p> <p>Follow organisational specification to make up added value product</p> <p>Ensure final product adheres to visual quality specification</p> <p>Take effective action if the final product does not meet quality specification</p> <p>Maintain quality of meat and poultry when handling</p> <p>Make product available to next stage of process</p> <p>Store waste for disposal according to organisational requirements</p>	<p>meat or poultry products as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
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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 during the classification process
2. why it is important to check the cleanliness of work area, tools and equipment
3. how to avoid contamination when adding value to meat or poultry products
4. the work area tools, equipment, ingredients and packaging needed to added value to meat or poultry products
5. how to access the correct added value product specification
6. why it is important to interpret and apply the specification when adding value to meat or poultry products
7. how to package added value product for display or storage
8. how to handle the meat or poultry to maintain its quality
9. how to dispose of waste products from classification operations
10. how adding value to meat or poultry ineffectively can lead to wastage, potential customer complaints and lost revenue
11. why it is important to work 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

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