

3275 Principles of meat or poultry processing by-products

SQA Unit Code

H3JP 04

Level 3

SCQF Level 6

SCQF Credit value 6

Unit Summary

This unit is about the principles of animal by-products recovery and processing in food and drinks manufacture and/or supply operations. The recovery and processing of animal processing by-products is important to the maximisation of recovery from meat or poultry carcasses.

You will need to know and understand the principles underpinning by-product recovery and processing including regulatory and organisational requirements, how by-products can be sorted into category 1, 2 and 3, their uses, retail and wholesale markets.

This unit is for you if you work in food and drinks manufacture and/or supply operations and need a broad understanding of the principles of by-products recovery and processing to support your role.

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.

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.

You need to know and understand:

1. the definition of specified risk material, its importance in the production of meat and poultry fit for human consumption
2. the regulations and methods relating to the safe disposal of specified risk material
3. the definition of category 1, 2 and 3 by-products
4. health hazards associated with the meat and poultry processing by-products
5. the main red offal and green offal and by-products from meat and poultry
6. why it is important to maximise the recovery of animal by-products from meat and poultry carcasses
7. how to maximise recovery of animal processing by-products from each stage of the production process
8. the relative economic value of the main by-products from animal processing
9. the key features of natural casings production
10. the commercial markets for animal by-products
11. the key nutritional value of edible by-products

12. the key features of hide and skin handling prior to processing

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