



National Unit specification: general information

Unit title: Game Meat Hygiene (SCQF level 6)

Unit code: FN5J 12

Superclass: SH

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Summary

The purpose of this Unit is to provide candidates with the required knowledge and skills to handle game meat in a hygienic manner in accordance with current regulation and trained hunter standards. This will include hygienic working techniques, possible sources of contamination, recognising normal and abnormal behaviour, carcass inspection, signs of ill health, common and notifiable diseases, and carcass preparation techniques. On completion of this Unit candidates will have sufficient knowledge and skills to control the production of game meat for human consumption.

This is a mandatory Unit within the National Certificate Gamekeeping but is also available for candidates wishing to study the Unit on its own

The Unit is suitable for candidates who are professional gamekeepers/stalkers or anyone with an interest in the production of game meat.

Outcomes

- 1 Identify the procedures for the hygienic handling, transportation and storage of wild game meat.
- 2 Inspect game carcasses according to current legal requirements.
- 3 Describe the process for preparing game carcasses to be sold for human consumption.

Recommended entry

Entry is at the discretion of the centre.

National Unit specification: general information (cont)

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Credit points and level

1 National Unit credit at SCQF level 6: (6 SCQF credit points at SCQF level 6*)

**SCQF credit points are used to allocate credit to qualifications in the Scottish Credit and Qualifications Framework (SCQF). Each qualification in the Framework is allocated a number of SCQF credit points at an SCQF level. There are 12 SCQF levels, ranging from Access 1 to Doctorates.*

Core Skills

Achievement of this Unit gives automatic certification of the following Core Skills component:

- ◆ Critical Thinking at SCQF level 6

There are also opportunities to develop aspects of Core Skills which are highlighted in the Support Notes of this Unit specification.

National Unit specification: statement of standards

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Acceptable performance in this Unit will be the satisfactory achievement of the standards set out in this part of the Unit specification. All sections of the statement of standards are mandatory and cannot be altered without reference to SQA.

Outcome 1

Identify the procedures for the hygienic handling, transportation and storage of wild game meat.

Performance Criteria

- (a) Identify food hygiene practices according to current guidelines and relevant legislation.
- (b) Identify the legal requirements aimed at preventing the contamination and deterioration of game carcasses during handling, transportation and storage.
- (c) Describe facilities used for storing and preparing in-fur and in-feather game.
- (d) Describe the procedures for record keeping and traceability of game meat according to current legislation.

Outcome 2

Inspect game carcasses according to current legal requirements.

Performance Criteria

- (a) Describe the inspection procedures for game carcasses to confirm suitability for entering the food chain.
- (b) Carry out an inspection of the body, organs and lymph nodes of game and identify any abnormalities in accordance with relevant game handling legislation and safe working practices.
- (c) Describe diseases and conditions of wild game and identify the procedures for notifiable diseases.

Outcome 3

Describe the process for preparing game carcasses to be sold for human consumption.

Performance Criteria

- (a) Describe the techniques used to bleed, gralloch and eviscerate carcasses hygienically and efficiently.
- (b) Describe the methods of dressing small and large game carcasses ready for entering the food chain.
- (c) Describe the legal requirements controlling the disposal of waste.

National Unit specification: statement of standards (cont)

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Evidence Requirements for this Unit

All activities undertaken in this Unit must adhere to current legislation, regulations and codes of practice.

Candidates should provide written and/or recorded oral evidence to demonstrate their knowledge, understanding and/or skills in relation to the Outcomes and Performance Criteria.

Evidence should be gathered under closed-book conditions. Centres must be satisfied that the evidence submitted is the work of individual candidates.

Outcome 1

Correct hygiene procedures must follow current guidelines and must include evidence to demonstrate that the candidate can:

- ◆ identify the legal requirements controlling the design and construction of game transport and larder facilities, tools and equipment used in the preparation of game
- ◆ identify the legal requirements controlling the hygienic handling of game
- ◆ describe larder facilities, equipment and personal protective equipment to support the hygienic handling, transportation, evisceration and storage of dead game
- ◆ describe the rationale for keeping accurate records

Outcome 2

Game carcass inspection must follow the legal requirements and must include evidence to demonstrate the candidate can:

- ◆ describe the procedures for assessing abnormal behaviour and pathological changes in wild game due to diseases, environmental contamination or other factors which may affect human health after consumption
- ◆ check for abnormalities in the body, organs and lymph nodes in four game carcasses using safe working practices
- ◆ describe common diseases and other possible causes of ill health in the game species and identify the signs that indicate ill health
- ◆ recommend the appropriate course of action if a notifiable disease is identified in a game carcass

Outcome 3

Game carcass preparation must follow the current guidelines and must include evidence to demonstrate the candidate can:

- ◆ select the larder tools and describe techniques to bleed, gralloch and eviscerate large game carcasses in a hygienic and efficient manner
- ◆ describe methods for dressing fur and feather game carcass ready for human consumption
- ◆ select suitable methods of larder waste disposal

National Unit specification: support notes

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This part of the Unit specification is offered as guidance. The support notes are not mandatory.

While the exact time allocated to this Unit is at the discretion of the centre, the notional design length is 40 hours.

Guidance on the content and context for this Unit

This Unit is a mandatory Unit in the National Certificate in Gamekeeping, but is also available as a free-standing Unit. Candidates are not required to have any prior knowledge and/or skills in order to complete this Unit.

This Unit is aligned to the following LANTRA National Occupational Standards (NOS):

- ◆ Ga22 Control the Production of Game Meat for Human Consumption
- ◆ CU50 Prepare Deer for Human Consumption

In addition, the Unit is aligned to the following Lantra QCF Level 2 Award:

- ◆ Wild Game Meat Hygiene

The content for this Unit should be informed by the current Food Standards Agency wild game guidance document 'The Wild Game Guide' or subsequent updated guidance. The guidance provides an interpretation of the relevant regulations and puts them into context for professional game meat handling. This should be regarded as essential reading for Centres and is available on the Food Standards Agency website www.food.gov.uk. Best Practice Guidance on the Management of Wild Deer in Scotland also provides essential reading in relation to carcass preparation of wild deer.

Guidance on learning and teaching approaches for this Unit

An integrated approach could be taken, with use made of classroom presentations covering the subject theory, practical demonstrations and a site/work visit to provide each candidate the opportunity to put the theory into context through experiential learning. Handouts should be used to support some of the topics covered.

Candidates are not required to demonstrate practical ability of the Performance Criteria in order to achieve the required standard. However, performance evidence could be used, supported by an assessor observation checklist to record any practical activities. The evidence could be observed by an assessor checklist, word processed or recorded with a digital audio/video recorder.

National Unit specification: support notes (cont)

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Guidance on approaches to assessment for this Unit

Centres may use the Instruments of Assessment which are considered by teachers/lectures to be the most appropriate for the available resources. Outcome 1–3 could be assessed with structured questions requiring short answers, multiple-choice questions and/or restricted response. Candidates may have the option to provide written, performance, photographic and oral evidence in response to the assessment questions.

Opportunities for the use of e-assessment

E-assessment may be appropriate for some assessments in this Unit. By e-assessment we mean assessment which is supported by Information and Communication Technology (ICT), such as e-testing or the use of e-portfolios or e-checklists. Centres which wish to use e-assessment must ensure that the national standard is applied to all candidate evidence and that conditions of assessment as specified in the Evidence Requirements are met, regardless of the mode of gathering evidence. Further advice is available in *SQA Guidelines on Online Assessment for Further Education (AA1641, March 2003)*, *SQA Guidelines on e-assessment for Schools (BD2625, June 2005)*.

Opportunities for developing Core Skills

There may be opportunities to gather evidence towards the Core Skills of Communication, IT, Working with Others and Problem Solving at SCQF level 5 in this Unit, although there will be no automatic certification of Core Skills components.

This Unit has the Problem Solving component of Critical Thinking embedded in it, so when the candidate achieves this Unit their Core Skills profile will be updated to show they have achieved Critical Thinking at SCQF level 6.

Disabled candidates and/or those with additional support needs

The additional support needs of individual candidates should be taken into account when planning learning experiences, selecting assessment instruments, or considering whether any reasonable adjustments may be required. Further advice can be found on our website www.sqa.org.uk/assessmentarrangements

History of changes to Unit

Version	Description of change	Date

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