



Unit F2RK 04 (328)

Process Offal or By-products of Slaughter

Unit Summary

After slaughter, edible and inedible offal and by products are collected. This process is generally carried out within the abattoir. They are an important source of additional income for the company. The way these products are dealt with is also particularly important for food safety and hygiene.

People who work with offal or by products need to develop particular skills in this very important area of the slaughter and red meat treatment process. Some offals and by products deteriorate more quickly than other meat products so they must be dealt with quickly. It is also important for different types of offals and by products to be separated quickly. Some offals are specified risk material (SRM) and must be handled and stored to standards set by regulation.

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.

Achievement of this Unit will provide you with opportunities to develop the following SQA Core Skills:

Problem Solving Access 3

- ◆ Analyse a simple situation or issue.
- ◆ Plan, organise and complete a simple task.

I have completed the requirements of this Unit.

Candidate name: _____ **Date:** _____

Candidate signature: _____ **Date:** _____

I can confirm the candidate has completed all requirements of this Unit.

Assessor signature: _____ **Date:** _____

IV signature: _____ **Date:** _____

Assessment centre: _____

You must be able to	Evidence Requirements	Evidence/ Activity Ref No.
<p>1 Prepare to process offal or by products of slaughter</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Assemble tools and equipment to carry out processing of offal or by products of slaughter including those required for the maintenance of food safety and public health. (b) Check that all equipment for processing offal or by products is safe and working correctly. (c) Check that there is a clear flow from the point of removal of the offal or by product from the carcase to the processing area. (d) Check that facilities are available for receiving offal or by products after processing. (e) Follow company procedures to deal with any problems in preparing to process offal or by products of slaughter. 	<p>Evidence of preparing to process offal or by products of slaughter in accordance workplace procedures.</p>	
<p>2 Trim and process offal or by products of slaughter</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Check offal or by products against specifications. (b) Separate offal or by products according to their uses, destination, further treatment, or methods of disposal. (c) Trim offal or by products and carry out further processing to meet specifications. 	<p>Evidence of trimming and processing offal or by products of slaughter in accordance with workplace slaughter.</p>	

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		Evidence Requirements (cont)	
2 (cont)	(d) Carry out quality checking procedures on trimmed and processed offal or by products to make sure they meet specification. (e) Put offal or by products in the correct place after processing.		

Evidence of Performance

Evidence of performance may employ examples of the following assessment:

- ◆ observation
- ◆ written and oral questioning
- ◆ evidence from company systems (eg 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

Candidate name:		Assessor initials/date
No	Activity	
1		
2		

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You need to know and understand		Evidence
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.		
K1	The differences between edible and inedible offal or by products and how to recognise them.	
K2	Types of offal (eg green, white) or by products.	
K3	Specified Risk Material (SRM).	
K4	Why it is important to separate offal or by products for food safety, hygiene and economic reasons.	
K5	How handling and processing of offal or by products affects their value.	
K6	Procedures for trimming offal or by products.	
K7	Food safety and public health aspects of handling offal or by products.	
K8	Controls in the handling and processing of offal or by products.	

Notes/Comments

Assessor signature: _____ **Date:** _____