



Unit F2MW 04 (336)

Massaging Boneless Meat

Unit Summary

Many meat and poultry products are made from selected meat trimmed of all fat and ristle then arranged into a standard shape to meet customer expectations. To reform the shape of the meat it is massaged, often using solutions that flavour and bind the meat. Many meat manufacturing systems use massaging as one step in the process of presenting a standardised product.

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:

Communication Access 3

- ◆ Read and understand simple written communication.

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.
1	<p>Prepare to massage meat</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Assemble meat and other materials in preparation for massaging. (b) Check that meat and other ingredients meet customer or company specifications and follow company procedures to deal with any variations. (c) Check machinery and equipment needed for massaging and make sure it is clean and free from contaminants. (d) Check facilities are available to accept product when discharged and follow company procedures to deal with any problems. 	<p>Evidence of preparing to massage meat in accordance with workplace procedures.</p>	
2	<p>Carry out massaging of meat</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Start up machinery safely and efficiently and load it safely and hygienically. (b) Monitor the machinery to make sure the message sequence meets customer or company specifications after massaging and follow company procedures to deal with any variation. (c) Check that the product meets customer specifications after massaging and follow company procedures to deal with any variation. (d) Transfer the completed product to the correct area. (e) Make sure that the product is transferred to the next stage of production at the correct pace to meet production targets. 	<p>Evidence of carrying out massaging meat in accordance with workplace procedures.</p>	

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	Materials involved in massaging operations.	
K2	Uses of additional ingredients.	
K3	Principles of water and ingredient absorption.	
K4	Benefits of massaging meat.	
K5	Types of massaging processes.	
K6	Problems of over and under massaging meat.	
K7	The effects of massaging on muscle tissue.	
K8	Machinery used for massaging meat.	
K9	Why it is important to select correct settings for speeds, times and mode of operation.	
K10	The effects of massaging speeds and times and mode of operation on the final product.	
K11	Procedures involved in the starting up and setting up of massaging machinery.	
K12	Regulations relating to the massaging of meat.	
K13	Controls involved in the massaging process.	

Notes/Comments

Assessor signature: _____**Date:** _____