



Unit F2LN 04 (337)

Fill or Extrude Meat and Meat-based Mixtures

Unit Summary

Meat that has been broken down and mixed with other ingredients sometimes need packing together so that it keeps its shape before and during cooking. One way of packing meat together is called filling or extrusion.

Filling or extrusion involves forcing the meat mixture through machinery so that it emerges in a particular shape. The most common examples of meat products made in this way are some types of sausage. You need particular skills to operate filling or extrusion machinery so that the products are consistent and meet customer specifications.

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 fill or extrude</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Make sure product is available for filling or extrusion following customer specifications. (b) Check that products meet customer or company specifications and follow company procedures to deal with any problems. (c) Check the filling or extrusion equipment or machinery according to process requirements. (d) Make sure that equipment and machinery is clean and free from contaminants. (e) Check there are facilities available to receive filled or extruded products and follow company procedures to deal with any problems. 	<p>Evidence of preparing to fill or extrude in accordance with workplace procedures.</p>	
2	<p>Carry out filling or extrusion</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Load the equipment or machinery with meat product to be filled or extruded so that the pace of production is maintained. (b) Start up machinery or equipment safely and efficiently to meet the production schedule. (c) Operate the machinery or equipment safely and efficiently to meet the production schedule. (d) Operate the machine to fill or extrude product at the appropriate pace and the appropriate pressure for an even flow of production which minimises waste. 	<p>Evidence of carrying out filling or extrusion in accordance with workplace procedures.</p>	

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		Evidence Requirements (cont)	
2 (cont)	(e) Control the production of extruded product in order to meet customer or company specifications. (f) Check that the product meets customer or company specifications and follow company procedures to deal with any problems.		

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	Types of filled or extruded products.	
K2	Purpose of carrying out filling or extrusion.	
K3	Containers used in the filling or extrusion process.	
K4	Methods of filling or extrusion of meat or meat-based materials.	
K5	Equipment used in the filling or extrusion process.	
K6	Why it is important to maintain steady pace of production.	
K7	Why it is important to maintain a steady pressure in the filling or extrusion process.	
K8	Faults encountered in the filling or extrusion process eg under-fill, overfill, air-locks, burst containers.	
K9	Why it is important to feed materials correctly into the filling or extrusion machinery and equipment.	
K10	Why it is important to control the discharge of filled or extruded material correctly.	
K11	Procedures for setting up and starting up filling or extrusion equipment.	
K12	Legal requirements relevant to filled or extruded products.	
K13	Controls involved in the filling or extrusion process.	

Notes/Comments

Assessor signature: _____**Date:** _____