



Unit F2JJ 04 (575)

Contribute to converting livestock into meat

Unit Summary

Efficient and humane conversion of livestock into meat on a production line involves planning, monitoring and evaluating the process in order to ensure that all statutory regulations are satisfied.

This Unit is about contributing to planning the production schedule, monitoring activities on the production line for quality, safety and hygiene, handling by-products and contributing to the post mortem inspection and treatment of carcasses. The ability to communicate effectively and to maintain accurate and comprehensive records is also a feature of this Unit.

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:

Working with Others Intermediate 2

- ◆ Work with others in a group to analyse, plan and complete an activity.

Problem Solving Intermediate 2

- ◆ Analyse a situation or issue.
- ◆ Plan, organise and complete a task.
- ◆ Review and evaluate a problem solving activity.

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>Organise and control the slaughter process</p> <p>This means you:</p> <p>1</p> <ul style="list-style-type: none"> (a) Make contributions to planning the throughput schedules based on information collected and on an accurate assessment of production requirements. (b) Establish and agree the slaughter requirements with the relevant person(s). (c) Establish and organise the availability of livestock meet output targets. (d) Inspect, organise and control the slaughter area to ensure the necessary physical resources are constantly available and functioning to operational and statutory requirements. (e) Identify problems influencing the quality and quantity of output from the slaughter area and take corrective action with the limits of your authority. (f) Report identified problems to the relevant person(s). (g) Allocate, employ and rotate others involved in the slaughtering operations to specific tasks and duties in accordance with their competence and experience. (h) Identify individual breaches of animal welfare and other statutory requirements during the slaughter operations and take corrective action within the limits of your authority. (i) Monitor products from the slaughtering operation and take corrective action to deal with any deviations from quality specifications and throughput schedules. 	<p>Evidence of organising and controlling the slaughter process in accordance with workplace procedures.</p>	

	Evidence Requirements (cont)	
<p>Organise and control the dressing operations</p> <p>This means you:</p> <p>2 (a) Make contributions to planning the dressing operations based on information collected and on an accurate assessment of production requirements.</p> <p>(b) Establish and agree the carcass dressing requirements with the relevant person(s).</p> <p>(c) Establish and organise the flow of carcasses to the dressing process to meet output targets.</p> <p>(d) Inspect, organise and control the dressing area to ensure the necessary physical resources are constantly available and functioning to operational and statutory requirements.</p> <p>(e) Identify problems affecting the quality and quantity of output from the dressing area and take corrective action within the limits of your authority.</p> <p>(f) Report identified problems to the relevant person(s).</p> <p>(g) Allocate, employ and rotate others involved in the dressing operations to specific tasks and duties in accordance with their competence and experience.</p> <p>(h) Identify individual breaches of statutory and operational requirements during the dressing operations and take corrective action within the limits of your authority.</p> <p>(i) Monitor products from the dressing operations and take corrective action to deal with deviations from quality specifications and throughput schedules.</p> <p>(j) Complete documentation accurately and legibly and make it available to the relevant person(s).</p>	<p>Evidence of organising and controlling the dressing and operations in accordance with workplace procedures.</p>	

	Evidence Requirements (cont)	
<p>Organise and control the evisceration operation</p> <p>This means you:</p> <p>3</p> <ul style="list-style-type: none"> (a) Make contributions to planning the evisceration operation based on information collected and on an accurate assessment of production requirements. (b) Establish and agree the evisceration requirements with the relevant person(s). (c) Establish and organise the flow of carcasses to the evisceration process to meet output targets. (d) Inspect, organise and control the evisceration area to ensure the necessary physical resources are constantly available and functioning to operational and statutory requirements. (e) Identify problems influencing the quality and quantity of output from the evisceration area and take corrective action within the limits of your authority. (f) Report identified problems to relevant person(s). (g) Allocate, employ and rotate others involved in the evisceration operations to specific tasks and duties in accordance with their competence and experience. (h) Identify individual breaches of statutory and operational requirements during the evisceration operations and take corrective action within the limits of your authority. (i) Monitor products from the evisceration operation and take corrective action to deal with deviations from quality specifications and throughput schedules. (j) Complete the documentation accurately and legibly and make it available to the relevant person(s). 	<p>Evidence of organising and controlling the evisceration operation in accordance with workplace procedures.</p>	

	Evidence Requirements (cont)	
<p>Organise and control the post slaughter treatment of carcasses</p> <p>This means you:</p> <p>4</p> <ul style="list-style-type: none"> (a) Establish the post slaughter carcase specification requirements and agree them with the relevant person(s). (b) Establish and organise the flow of carcasses to the post slaughter treatment process to meet output targets. (c) Inspect, organise and control the post slaughter treatment area to ensure the necessary physical resources are constantly available and functioning to operational and statutory requirements. (d) Identify problems influencing the quality and quantity of output from the post slaughter treatment area and take corrective action within the limits of your authority. (e) Report identified problems to the relevant person(s). (f) Allocate, employ and rotate others involved in the post slaughter treatment operations to specific tasks and duties in accordance with their competence and experience. (g) Identify individual breaches of statutory and operational requirements during the post slaughter treatment operations and take corrective action within the limits of your authority. (h) Monitor products from the post slaughter treatment operations and take corrective action to deal with deviations from quality specifications and throughput schedules. (i) Deal with detained and out-of-specification carcasses correctly, in accordance with operational and statutory requirements. (j) Complete the documentation accurately and legibly and make it available to the relevant person(s). 	<p>Evidence of organising and controlling the post slaughter treatment of carcasses.</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

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Candidate name:		Assessor initials/date
No	Activity	
1		
2		
3		
4		

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	How to complete documentation and to whom to make it available.	
K2	The importance of accurate and complete records and documentation.	
K3	The recording and reporting procedures.	
K4	For animal welfare, health and safety, hygiene and environmental protection and how they affect the slaughtering operations, dressing operations, evisceration operations and post slaughter treatment operations.	
K5	How to identify and handle breaches of statutory regulations.	
K6	How to allocate others to specific tasks and duties and how to make best use of their competence and experience.	
K7	How to make an accurate assessment of production requirements.	
K8	How to plan throughput schedules and output targets.	
K9	How to establish and organise the livestock to meet output targets.	
K10	How to identify and deal with deviations from throughput schedules and output targets.	
K11	How to establish the slaughter requirements.	
K12	The machinery, equipment and utilities used in slaughter operations.	
K13	How to inspect, organise and control the slaughter area.	
K14	The importance of quality and quantity of output from the slaughtering operations.	
K15	Why and how different problems occur and the corrective actions which can be taken.	
K16	The types of quality and quantity of output problems and how to recognise them.	
K17	How to ensure that the physical resources are available and functioning correctly.	
K18	How to deal with deviations from quality specifications.	
K19	How to plan and establish the dressing operations.	
K20	What the tasks and duties are in the dressing operations.	
K21	The machinery, equipment and utilities used in dressing operations.	
K22	How to ensure that the physical resources are available and functioning correctly.	
K23	How to establish and organise the flow of carcasses.	
K24	The importance of quality and quantity of output from the dressing operations.	
K25	How to inspect, organise and control the dressing area.	
K26	How others can affect the quality and quantity of output.	
K27	How to monitor the quality and quantity of output.	
K28	The problems affective the quality and quantity of output and how to identify them.	
K29	How to deal with deviations from quality specifications and throughput schedules.	
K30	How to plan and establish the evisceration requirements.	
K31	What the duties and tasks are in the evisceration operation.	
K32	The machinery, equipment and utilities used in evisceration.	

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You need to know and understand (cont)		Evidence
K33	How to ensure that the physical resources are available and functioning correctly.	
K34	How to inspect, organise and control the evisceration area.	
K35	How to organise the availability of carcasses to meet output targets.	
K36	The important of quality and quantity of output from the evisceration operation.	
K37	How to monitor the quality and quantity of output.	
K38	How others can affect the quality and quantity of output.	
K39	How to deal with any deviations from quality specifications and throughput schedules.	
K40	How to plan and establish the post slaughter treatment operations.	
K41	The post slaughter treatment systems and procedures.	
K42	How to establish and agree post slaughter treatment requirements.	
K43	How to inspect, organise and control the post slaughter treatment areas.	
K44	How to ensure that the physical resources are available and functioning correctly.	
K45	What the post slaughter treatment tasks and duties are.	
K46	The machinery, equipment and utilities used in post slaughter treatment operations.	
K47	How to organise the availability of carcasses to meet output targets.	
K48	How others can affect quality and quantity of output.	
K49	The importance of quality and quantity of output from the post slaughter treatment operations.	
K50	The problems affecting the quality and quantity of output and how to identify them.	
K51	How to deal with any deviations from quality specifications and throughput schedules.	
Notes/Comments		

Assessor signature: _____

Date: _____