

Control a carcass electrical stimulation system

Overview

This standard is about the skills and knowledge needed for you to control a meat carcass electrical stimulation system in food manufacture and/or supply operations. Electrical stimulation of carcasses may help increase tenderness in the beef or lamb final product.

You will need to be able to prepare to control and control a meat carcass electrical stunning system, adhere to regulatory and organisational standards and safely control a carcass electrical stimulation system.

This standard is for you if you work in food manufacture and/or supply operations and are involved in controlling a carcass electrical stimulation system.

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Performance criteria

You must be able to:

Prepare to control an electrical stimulation system

1. prepare to operate an electrical stimulation system in accordance with organisational standards
2. wear and use personal protective equipment in accordance with regulatory standards and organisational requirements
3. check availability of electrical stimulation equipment
4. check equipment is in working order
5. check animals are being stunned and bled and are available for electrical stimulation

Control electrical stimulation system

6. check carcass is shackled to allow safe electrical stimulation
7. use equipment to electrically stimulate carcasses adhering to organisational standard operating procedures
8. maintain rate of electrical stimulation to ensure organisational rate of production is maintained
9. make carcass available to next stage in production process
10. work within limits of your responsibility

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Knowledge and understanding

You need to know and understand:

1. the organisational and regulatory procedures that must be adhered to when controlling an electrical stimulation system
2. the specific health and safety standards to be adhered to when using electrical stimulation equipment
3. the personal protective equipment required when controlling an electrical stimulation system
4. why animal carcasses are electrically stimulated
5. the key features of an electrical stimulation system
6. the key controls of an electrical stimulation system
7. how to access organisational specifications
8. why it is important to adhere to organisational standard operating procedures and specifications
9. how to check the electrical stimulation system is operating correctly and electrical stimulation has taken place
10. how the positioning of the electrode on the carcass length, spinal cord or intra muscle can alter the effectiveness of the electrical stimulation
11. why the hanging position of the carcass can alter the effectiveness of electrical stimulation
12. voltages used in the electrical stimulation of beef and lamb
13. why it is important to work within the limits of your responsibility and refer problems to the relevant people

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| Developed by | NSAFD |
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| Originating Organisation | Improve |
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| Relevant Occupations | Process Operatives; Process, Plant and Machine Operatives; Manufacturing technologies; Plant and Machine Operatives |
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| Suite | Meat and Poultry Processing |
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