

Control automated meat or poultry processing operations

Overview

This standard is about the skills and knowledge needed for you to control automated meat or poultry processing operations in food manufacture and/or supply. Controlling operations within an automated meat or poultry processing system is important to the production of meat and poultry that adheres to regulatory and organisational standards. It is also important to the production of a quality product that meets final product specifications.

You will need to be able to control operations within an automated meat or poultry processing system according to regulatory and organisational requirements and address problems within the limits of your responsibility.

This standard is for you if you work in food manufacture and/or supply operations and are involved in controlling operations within an automated meat or poultry processing system.

Performance criteria*You must be able to:***Prepare to control automated meat or poultry processing operation**

1. prepare to control automated processing operations in accordance with organisational standards
2. wear and use personal protective equipment in accordance with regulatory standards and organisational requirements
3. check equipment is clean and safe to operate in line with the organisational standard operating procedures
4. check the automated operation is set correctly to receive carcasses for processing according to organisational standard operating procedures and specifications
5. check that carcasses are entering the operation at the specified speed to meet organisational production requirements

Control an automated processing operation

6. maintain pace of production addressing problems within the limits of your responsibility promptly
7. inform relevant people if problems occur outside limits of your responsibility
8. check carcasses are processed effectively according to organisational specifications and make relevant adjustments as required
9. check poultry discharge area and address problems within limits of your responsibility
10. check the output from the automated processing operation provides a continuous supply to the next stage of the system

Knowledge and understanding

You need to know and understand:

1. the regulatory and organisational requirements relating to the controlling of meat and poultry further processing
2. the specific health and safety standards to be adhered to when using an automated slicing or dicing machine
3. the personal protective equipment required when operating an automated slicing or dicing machine
4. why meat and poultry is further processed
5. the key features of an automated meat or poultry processing system
6. the advantages and disadvantages of an automated meat and poultry system compared to manual further processing
7. how to access organisational specifications
8. the importance of adhering to product specifications
9. why it is important to maximise yield during further processing
10. signs of ineffective processing
11. the importance of reducing waste
12. the importance of handling by-products from the process in accordance with organisational standards
13. why it is important to address problems within the limits of your responsibility
14. how to report problems to the relevant people

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