

## Cook batched meat or poultry

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### Overview

This standard is about the skills and knowledge needed for you to cook batched meat or poultry in food manufacture and/or supply operations. Batched meat and poultry can be cooked using dry and/or moist heating methods. Cooking batched meat or poultry is a key skill in butchery outlets and meat and poultry production processing.

You will need to be able to prepare ingredients and equipment, follow a product specification and work to organisational procedures. You must also maintain food safety standards and adhere to regulatory standards relating to the cooking of meat or poultry.

This standard is for you if you work in food manufacture and/or supply operations and are involved in the cooking of batched meat or poultry.

**Performance criteria***You must be able to:***Prepare for cooking batched meat and poultry**

1. prepare to carry out cooking in accordance with organisational standards
2. wear and use personal protective equipment in accordance with regulatory standards and organisational requirements
3. check with the relevant person the cooking required
4. check the availability and cleanliness of work area, tools and cooking equipment
5. preheat cooking equipment at required temperature
6. check availability of storage areas for final product and waste materials
7. refer problems outside limits of your responsibility to relevant people

**Carry out the cooking of batched meat and poultry**

8. check cooking equipment has reached the required temperature
9. load meat or poultry products into cooking equipment
10. check that cooking equipment does not fall below the required temperature for cooking
11. check that meat has cooked for the required amount of time following product specification
12. work within the limits of your responsibility

## Knowledge and understanding

*You need to know and understand:*

1. why it is important to follow organisational standard operating procedures when carrying out cooking of batched meat and poultry
2. the tools and equipment required to carry out cooking of batched meat and poultry
3. how to control cooking equipment
4. why it is important to check the cleanliness of tools and equipment
5. how to handle the meat or poultry to maintain its quality
6. the potential food safety hazards associated with cooking batched meat
7. how to avoid cross contamination and maintain food safety during cooking operations
8. how to access the correct product specifications
9. why it is important to adhere to cooking times and temperatures
10. why it is important to adhere to organisational yield and quality specifications
11. how to determine if a meat or poultry product is fully cooked
12. how to store waste products for disposal from cooking operations
13. how ineffective cooking can lead to wastage, potential customer complaints and lost revenue
14. how to deal with operating problems within the limits of your responsibility

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**Suite** Meat and Poultry Processing

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