

## Manufacture meat products in a retail environment

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### Overview

This standard is about the skills and knowledge needed for you to manufacture meat products in a retail environment. This unit covers the production of sausages, burgers and other meat based products in the sort of quantities a retailer might manufacture. It also covers processes used in the production of other more complex products such as pork pies, cooked meat products, pastes and brawns.

You will need to be able to prepare to manufacture and manufacture meat products.

This standard is for you if you work in food manufacture and/or supply operations and are involved in the manufacture of meat products in a retail environment.

## Performance criteria

*You must be able to:*

### **Prepare to manufacture meat products**

1. prepare to manufacture meat products in accordance with organisational standards
2. wear and use personal protective equipment in accordance with regulatory standards and organisational requirements
3. check the availability and cleanliness of work area, tools and equipment
4. check recipes, specifications and working procedures to determine ingredients and production methods before manufacturing
5. assemble all the ingredients to manufacture meat products
6. check all the ingredients against quality specifications and make sure they are safe and fit for use
7. weigh ingredients to be used for manufacturing following company procedures
8. address problems within the limits of your responsibility

### **Manufacture meat products**

9. carry out the manufacture of meat products in accordance with organisational standards
10. size reduce meat for manufacturing products
11. mix product ingredients into specific meat products
12. form meat for manufacturing meat products
13. work within the limits of your responsibility

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### Knowledge and understanding

*You need to know and understand:*

1. how to access organisational procedures
2. the organisational and regulatory procedures that must be adhered to when manufacturing meat products in a retail environment
3. the personal protective equipment required to manufacture meat products in a retail environment
4. the tools and equipment needed to manufacture meat products in a retail environment
5. why it is important to have hygienically clean personal protective equipment, work area, tools and equipment when manufacturing meat products in a retail environment
6. types of manufactured products produced in retail outlets
7. uses of ingredients and seasonings
8. purposes and practices of mixing, size reduction and forming operations
9. methods of production for manufactured products produced in retail outlets
10. the importance to assemble all ingredients before manufacturing
11. the importance to weigh all ingredients accurately before manufacturing
12. the importance of checking recipes, specifications and working procedures before manufacturing
13. why it is important to check ingredients against quality standards before manufacturing
14. the different types of waste occurring as a result of producing manufactured meat products and how they should be disposed
15. why it is important to work within the limits of your responsibility and report problems to the relevant people

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