

Overview

This standard is about the skills and knowledge you need to monitor butchery processes in a meat or poultry processing business.

This includes monitoring the work of team members and ensuring that meat processing is carried out both safely and in accordance with organisational procedures.

This standard is for you if you work in a supervisory or team leader role within food manufacture and/or supply operations and are involved in the butchery of meat or poultry.

Performance criteria

You must be able to:

Organise and prepare the work area for meat and poultry butchery

1. wear and use personal protective in accordance with regulatory standards and organisational requirements
2. contribute to the planning of primal butchery work processes to meet business priorities
3. confirm butchery requirements and output targets
4. arrange work areas to ensure that resources are available to meet business requirements
5. check that suitable tools and equipment are made available to meet the food business operating requirements
6. check that raw materials and ancillary supplies are made available
7. allocate suitably skilled staff to specific tasks and duties
8. identify and report any non-compliance or shortfall in resource or staff requirements

Control the butchery of meat and poultry

9. monitor the flow and yield of the primal butchery process
10. provide support to staff to ensure output and yield is maintained
11. identify problems that may affect the quality and quantity of output from butchery processes
12. respond to problems affecting the quality or quantity of output in accordance with the food business operating procedures
13. report problems affecting quality or quantity of output
14. check products are stored or transported to the next processing stage

Compile reports relating to the butchery process

15. complete documentation and make available as necessary
16. report faults and matters that affect processing performance
17. check that maintenance and cleaning records are complete
18. check that handover and shut down procedures are followed
19. make recommendations for improvements in the butchery process

Knowledge and understanding

You need to know and understand:

1. what the food business operating arrangements are for the scheduling and resourcing of butchery processes
2. how objectives and competences for the butchery team can be identified and specified
3. what the systems are for the planning, scheduling and resourcing of butchery processes
4. what the probable impact would be of inadequate process scheduling and resourcing
5. how the food business operating procedures should be interpreted
6. the importance of allocating staff with the relevant competences to specific tasks
7. why there is a need to update and amend schedules and resource information to meet business needs
8. what the probable impact would be of non-availability of staff or resources, including succession planning
9. the communication methods and approaches required to maintain butchery processing
10. the purpose of monitoring butchery operations
11. the importance of maximising yield and reducing possible waste in the process
12. how the need for individual or team support can be identified
13. how whole teams and individual team members can be effectively supported
14. what the food business operating arrangements are for identifying, dealing with and reporting problems with butchery processes
15. what the purpose of quality control documentation is
16. what the requirements are for maintenance and cleaning schedules
17. what the different performance measures benchmarks are for butchery operations
18. how the performance of the butchery operation can be measured
19. the importance of reporting butchery performance
20. how potential improvements in the butchery operation can be presented

Monitor butchery in sales operations

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