

Monitor meat or poultry further processing

Overview

This standard is about the skills and knowledge needed to monitor the further processing of meat or poultry by hand or using a semi or fully automated processing machine. Further processing of meat or poultry includes the slicing, dicing, mincing, jointing of meat and poultry and is important to the production of a variety of products that meet organisational and customer requirements.

You will need to be able to monitor the preparation of work area, tools and equipment, facilities and resources. You will also need to be able to monitor and help maintain the pace of production, address problems within your remit and monitor product yield and quality according to organisational specifications.

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

Performance criteria

You must be able to:

Prepare to monitor meat or poultry further processing

1. wear and use personal protective equipment in accordance with regulatory standards and organisational requirements
2. check the availability of meat or poultry for further processing against organisational requirements
3. monitor set up of further processing area, tools and equipment and resources
4. access organisational standard operating procedures and product specifications
5. refer problems outside the limits of your responsibility to relevant people

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6. monitor meat or poultry further processing according to organisational requirements
7. maintain pace of further processing to production requirements
8. monitor yield and quality of meat or poultry products organisational specifications
9. monitor transfer of further processed products to next stage of processing
10. work within the limits of your responsibility

Complete further processing operations

11. stop further processing according to organisational and production requirements
12. monitor removal and storage of waste
13. check work area tools and equipment are left according to organisational specifications

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Knowledge and understanding

You need to know and understand:

1. the regulatory and organisational requirements relating to the monitoring of meat or poultry further processing
2. the specific health and safety standards to be adhered to when monitoring and carrying out meat and poultry further processing monitoring or carrying out meat or poultry further processing
3. the personal protective equipment required when monitoring further processing
4. the tools and equipment and resources needed to carry out meat or poultry further processing by hand, using semi-automated equipment and fully automated equipment
5. the key features of a semi and fully automated further processing machine
6. how to access organisational specifications
7. the importance of adhering to product yield and quality specifications
8. why it is important to maximise yield during further processing
9. the effect of not adhering to product yield and quality specifications
10. signs of ineffective further processing
11. why it is important to address problems within the limits of your responsibility
12. how to report problems to the relevant people

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