

Monitor primal butchery in meat processing

Overview

This standard is about the skills and knowledge you need to monitor primal 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 primal meat or poultry butchery

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

Control the primal meat or poultry butchery process

10. monitor the flow and yield of the primal butchery process
11. monitor the achievement of relevant production targets and key performance indicators
12. identify problems that may affect the quality and quantity of output from primal butchery
13. report and take action regarding any problems which may arise
14. check products are stored or transported to the next processing stage

Compile reports relating to the primal butchery process

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

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Knowledge and understanding

You need to know and understand:

1. what the food business operating arrangements are for the scheduling and resourcing of primal butchery
2. how objectives and competences for the primal butchery team can be identified and specified
3. what the systems are for the planning, scheduling and resourcing of primal butchery
4. what the indicators are that the work area is not hygienic and safe prior to manufacturing
5. what the probable impact would be of inadequate process scheduling and resourcing
6. how the food business operating procedures should be interpreted
7. the importance of allocating staff with the relevant competences to specific tasks
8. why there is a need to update and amend schedules and resource information to meet business needs
9. what the probable impact would be of non-availability of staff or resources, including succession planning
10. the communication methods and approaches required to maintain primal butchery processing
11. the purpose of monitoring primal butchery operations
12. the importance of maximising yield and reducing possible waste in the process
13. how the need for individual or team support can be identified
14. how whole teams and individual team members can be effectively supported
15. what the food business operating arrangements are for identifying, dealing with and reporting problems with primal butchery
16. what the purpose of quality control documentation is
17. what the requirements are for maintenance and cleaning schedules
18. how the performance of the primal butchery operation can be measured
19. the importance of reporting primal butchery performance
20. how potential improvements in the primal butchery operation can be presented

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Suite	Meat and Poultry Processing
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