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## Overview

This standard is about the skills and knowledge you need to monitor the recovery of co-products during the meat processing operation in the context of an abattoir or meat processing business. This includes the safe handling and disposal of waste products.

The standard describes the competency associated with the monitoring of work by team members and ensuring that processing operations are 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 an abattoir or meat processing business.

## Performance criteria

*You must be able to:*

### **Prepare for monitoring operations**

1. select personal protective clothing and equipment suitable for the process
2. contribute to the planning of process operations to meet food business operating requirements
3. confirm processing requirements and output targets
4. check materials and supplies are available to meet output targets
5. arrange processing areas to ensure that resources are available to meet business requirements
6. allocate suitably skilled staff to specific tasks and duties
7. identify and report any non-compliance or shortfall in resource or staff requirements

### **Control the recovery of co-products**

8. organise work practices to recover co-products from waste
9. monitor the recovery of co-products to protect their value and achieve optimum yield
10. monitor the application of food business operating procedures for storing and forwarding of co-products
11. monitor the removal of waste to enable later handling and to avoid cross contamination
12. monitor the storage of waste to ensure that waste levels do not exceed acceptable volumes
13. respond to problems affecting the recovery of co-products in accordance with the food business operating procedures
14. complete and make available the required processing documentation

### **Control the disposal of waste and despatch of co-products**

15. organise work practices to despatch co-products and to dispose of waste
16. check that procedures are followed for the despatch of by-products
17. check that procedures are followed for the disposal of waste
18. handle separated waste in a way that avoids contamination and a reduction in their commercial value

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19. deal with problems in accordance with the food business operators procedures
  20. complete and make available the required processing documentation

## Knowledge and understanding

*You need to know and understand:*

1. how to use and interpret food business operating procedures for monitoring the recovery of co-products and disposal of waste
2. the importance of allocating staff with the competences to perform tasks and duties
3. why there is a need to update and amend schedules and resource information to meet business needs
4. the probable impact of non-availability of staff or resources
5. the communication methods and approaches required to maintain the monitoring of recovery of co-products and disposal of waste
6. the purpose of monitoring the recovery of co-products
7. how to identify when team or individual support is required and how to provide effective support
8. what the food business operating arrangements are for identifying, dealing with and reporting recovery operations
9. what the requirements are for applying quality control measures
10. how to recognise signs of pests and required actions
11. what the requirements are for and how to apply maintenance and cleaning schedules
12. how to assess recovery performance in terms of operational yield, target setting and achievement, compliance and operational improvement
13. the importance of reporting recovery performance and improvement issues
14. the purpose of monitoring the disposal of waste and despatch of co-products
15. what the food business operating arrangements are for identifying, dealing with and reporting problems for the disposal of waste and despatch of co-products
16. how to assess the disposal and despatch performance in terms of operational yield, target setting and achievement, compliance and improvement
17. the importance of reporting disposal and despatch performance and improvement issues

IMPMP231

Monitor the recovery of co-products and disposal of waste in meat processing



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**Developed by** NSAFD

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**Version Number** 2

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**Date Approved** January 2019

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**Indicative Review Date** January 2024

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**Validity** Current

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**Status** Original

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**Originating Organisation** Improve

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**Original URN** IMPMP231S, IMPMP232K

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**Relevant Occupations** Engineering and manufacturing technologies; Manufacturing technologies; Process Operatives; Process, Plant and Machine Operatives; Plant and Machine Operatives

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**Suite** Meat and Poultry Processing

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**Keywords** Meat; Poultry, recovery, co-products, supervising, monitoring, meat processing

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