

Overview

This standard is about the skills needed for you to prepare specialised edible secondary products, such as bone marrow.

This competence highlights the importance of making choices regarding the quality of the product and ensuring that care is taken to reduce damage to the product.

This standard is for you if you work in food manufacture and/or supply operations and are involved in preparing a range of specialised edible secondary products.

Performance criteria

You must be able to:

Prepare work areas for cutting

1. prepare specialised edible secondary 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 that the specialised edible secondary products is ready for production
5. source product specification
6. agree plans for production with relevant personnel
7. address problems within the limits of your responsibility

Produce specialised edible secondary products

8. follow organisational specification for the production of specialised edible secondary products
9. check product adheres to visual quality specification
10. take effective action if the product does not meet quality specification
11. process product in accordance with product requirements
12. maintain quality of product when handling
13. identify and act upon opportunities to recover and utilise waste
14. comply with health, safety, food safety and organisational requirements
15. present the completed product to the relevant personnel for approval
16. store waste for disposal according to organisational requirements

Check quality of products

17. review the quality and quantity of product against specification
18. report on the volume of product produced
19. store the completed product in accordance with organisational requirements
20. provide advice and guidance on the appropriate packing, wrapping and storage for the product

Prepare and finish specialised edible secondary products

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 preparing and finishing specialised edible secondary products
3. the personal protective equipment required when preparing and finishing specialised edible secondary products
4. what the commonly used terms are for describing specialised edible secondary products
5. what the quality control points are in regards to the specialised edible secondary products
6. the tools and equipment needed to produce specialised edible secondary products, including the range of saws, knives and cleavers that may be used
7. what the primary food safety risks are when working with specialised edible secondary products
8. how food safety can be maintained when working with specialised edible secondary products
9. why it is important to have hygienically clean personal protective equipment, work area, tools and equipment when producing specialised edible secondary products
10. how to access the organisational specifications for the retail cuts required
11. why it is important to adhere to the specific specialised edible secondary product specification
12. the importance of keeping waste to a minimum when producing specialised edible secondary products, its affect on yield and potential loss of revenue
13. how to check specialised edible secondary products yield against product specification
14. why it is important to check for yield when producing specialised edible secondary products
15. the importance of carrying out quality checks against organisational specifications
16. the different types of waste occurring as a result of producing specialised edible secondary products
17. how waste products should be stored for disposal
18. why it is important to work within the limits of your responsibility

and report problems to the relevant people

Prepare and finish specialised edible secondary products

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