

**Overview**

This standard is about the skills and knowledge needed for you to process meat or poultry offal or processing by-products in food manufacture and/or supply operations. Processing offal and by-products is important to the maximisation of profit from carcasses.

You will need to be able to prepare to process meat or poultry offal or by-products. You will also need to be able to trim and process offal or by-products adhering to regulatory and organisational requirements.

This standard is for you if you work in food manufacture and/or supply operations and are involved in the processing of meat or poultry offal or processing by-products.

## Performance criteria

*You must be able to:*

### **Prepare to process offal or by-products**

1. prepare to process offal or by-products in accordance with organisational standards
2. wear and use personal protective equipment required in the processing of offal and by-products in accordance with regulatory standards and organisational requirements
3. check availability and cleanliness of equipment and work area for processing offal or by-products
4. check that there is a clear flow from the point of offal or by-product sorting to the processing work area
5. check that facilities are available for receiving offal or by-products after processing

### **Trim and process offal or by-products of slaughter**

6. check offal or by-product conforms to organisational specification
7. inform relevant person if offal or by-product do not conform to specification
8. trim offal or by-product to organisational quality and yield specification
9. store offal or by-products in the correct place after processing
10. work to organisational specifications and within limits of your responsibility

## Knowledge and understanding

*You need to know and understand:*

1. the regulatory and organisational requirements relating to the processing of meat or poultry offal and processing by-products
2. the work area, tools, equipment, facilities and storage equipment needed to process meat or poultry offal or processing by-products
3. the offal removed from meat or poultry carcasses
4. the by-products removed from meat or poultry carcasses
5. why meat and poultry by-products are sorted into category 1, 2 or 3
6. how meat and poultry by-products can be sorted into category 1, 2 or 3
7. how to access organisational specifications relating to the processing of meat or poultry offal and by-products
8. why it is important to inform relevant people if incoming sorted meat or poultry offal or by-product does not adhere to organisational specifications
9. the importance of adhering to quality specifications to organisational and customer requirements when processing meat or poultry offal or by-products
10. the importance of maximising yield when processing meat or poultry offal or by-products to the economic value of a carcass

Process meat or poultry offal or processing by-products

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**Developed by** NSAFD

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**Version Number** 3

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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** IMPMP141

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

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**Suite** Meat and Poultry Processing

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**Keywords** Meat; poultry; offal; processing; by-products; food; drink

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