

Overview

This standard is about the skills and knowledge needed for you to add value to meat or poultry products in food manufacture and/or supply operations. Adding value to meat or poultry products is important in meeting customer requirements and maximising revenue from meat and poultry sales. Adding value includes rolling, forming, stringing, using sticks, skewers and adding flavour to meat or poultry products.

You will need to be able to add value to meat or poultry products including following product specifications and organisational procedures.

This standard is for you if you work in food manufacture and/or supply operations and are involved in adding value to meat or poultry products.

Performance criteria

You must be able to:

Prepare to add value

1. prepare to add value to meat or poultry 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 availability of flavourings, additional recipe ingredients, packaging and meat or poultry product
5. address problems within the limits of your responsibility

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6. make up added value product following organisational specification
7. check final product adheres to visual quality specification
8. take effective action if the final product does not meet quality specification
9. maintain quality of meat and poultry when handling
10. make product available to next stage of process
11. store waste for disposal according to organisational requirements

Knowledge and understanding

You need to know and understand:

1. why it is important to follow organisational standard operating procedures during the classification process
2. why it is important to check the cleanliness of work area, tools and equipment
3. how to avoid contamination when adding value to meat or poultry products
4. the work area tools, equipment, ingredients and packaging needed to add value to meat or poultry products
5. how to access the correct added value product specification
6. why it is important to interpret and apply the specification when adding value to meat or poultry products
7. how to package added value product for display or storage
8. how to handle the meat or poultry to maintain its quality
9. how to dispose of waste products from classification operations
10. how adding value to meat or poultry ineffectively can lead to wastage, potential customer complaints and lost revenue
11. why it is important to work within the limits of your responsibility

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