

## Produce batch meat or poultry products by hand

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### Overview

This standard is about the skills and knowledge needed for you to produce batch meat or poultry products by hand in food manufacture and/or supply operations. Producing batches of meat or poultry products by hand including meat pies, sausage rolls and pasties is a key skill in food manufacturing and butchery outlets.

You will need to be able to prepare ingredients and equipment, follow a product specification, work to organisational recipes, standard operating procedures and production requirements. You must also know how to hand produce a batch of meat or poultry products.

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

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## Performance criteria

*You must be able to:*

### **Prepare to produce batch meat or poultry products**

1. prepare to produce batch 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. source meat or poultry, recipe, product specification and additional ingredients
5. source recipe ingredients, tools and equipment
6. prepare product ingredients to produce meat product
7. deal with problems within the limits of your responsibility

### **Produce batch meat or poultry products**

8. shape pastry into required shape or baking tin
9. follow product recipe to prepare meat filling
10. assemble meat filling into final meat product
11. complete meat or poultry product with glaze, garnish or specific decorative markings according to organisational specifications
12. check meat product yield and quality against product recipe and specification
13. make completed product available for storage or cooking
14. work within the limits of your responsibility

### **Complete batch meat or poultry product production**

15. store meat product according to organisational specification and requirements
16. clean personal protective equipment, work area, tools and equipment to organisational procedures
17. store waste for disposal according to organisational procedures

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### 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 producing batch meat or poultry products by hand
3. the personal protective equipment required to produce a batch of meat or poultry products
4. the tools and equipment needed to produce a batch of meat or poultry products
5. why it is important to have hygienically clean personal protective equipment, work area, tools and equipment when producing a batch of meat or poultry products
6. how to access the organisational specifications and recipes for the specific meat or poultry product
7. why it is important to adhere to the specific meat or poultry product recipe
8. the importance of keeping waste to a minimum when producing batch meat or poultry products, its effect on yield and potential loss of revenue
9. how to check meat product yield against product recipe and specification
10. why it is important to check for yield when producing meat or poultry products
11. the importance of carrying out quality checks against organisational specifications
12. the different types of waste occurring as a result of producing meat products by hand and how they should be stored for disposal
13. why it is important to work within the limits of your responsibility and report problems to the relevant people

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