

Overview

This standard is about the skills and knowledge needed for you to produce sausages by hand in food manufacture and/or supply operations. Producing batches of sausages by hand using semi-automated equipment is a key skill in meat processing and butchery outlets.

You will need to be able to prepare ingredients and equipment, follow a product specification and work to organisational procedures. You must also be able to hand produce a batch of sausages.

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

Performance criteria

You must be able to:

Prepare to produce sausages

1. prepare to produce sausages 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 sausage recipe and product specification
5. collect recipe ingredients to produce required sausages
6. mince meat and fat, ensuring even distribution of fat through the mixture
7. check visual lean of meat and adjust if necessary
8. prepare sausage casings according to organisational procedures
9. address problems within the limits of your responsibility

Produce sausages

10. weigh ingredients accurately adhering to product recipe
11. add ingredients to meat/fat mince, mixing thoroughly after each addition
12. start up sausage extruder, load with casings and meat mixture and check it is operating correctly
13. produce sausage length to required product specification
14. link sausages, by hand, to required product specification
15. check sausage yield and quality against product recipe and specification
16. work within the limits of your responsibility

Complete sausage production

17. store sausages according to organisational specification and requirements
18. clean personal protective equipment, work area, tools and equipment to organisational procedures
19. store waste for disposal according to organisational procedures

Produce sausages by hand

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 sausages by hand
3. the personal protective equipment required to produce sausages by hand
4. the tools and equipment needed to produce sausages by hand
5. why it is important to have hygienically clean personal protective equipment, work area, tools and equipment when producing sausages by hand
6. why it is important to keep meat or poultry cold when making sausages
7. how to access the organisational specifications and recipes for sausages
8. why it is important to adhere to the specific sausage recipe
9. why it is important to mix ingredients thoroughly
10. the specifications relating to the names pork: sausage, link, chipolata and sausage meat
11. how to estimate "visual lean" and why it is important to sausage making
12. the importance of keeping waste to a minimum, its effect on yield and the loss of revenue from sausage production
13. how to check sausage yield and quality against organisational specification
14. why it is important to check for yield and quality when producing sausages by hand
15. the importance of carrying out quality checks against organisational specifications
16. the different types of waste occurring as a result of producing sausages by hand and how they should be disposed
17. why it is important to work within the limits of your responsibility and report problems to the relevant people

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