

Overview

This standard is about the skills and knowledge needed for you to skin meat species including cattle, sheep, goat and venison in food manufacture and/or supply operations. Skinning, often called dressing, is an essential part of the processing of meat species in the production of meat that meets food safety and quality specifications.

You will need to be able to skin meat species manually using the correct tools and equipment and adhering to regulatory and organisational standards.

This standard is for you if you work in food manufacture and/or supply operations and are involved in skinning meat species.

Performance criteria*You must be able to:***Prepare to carry out skinning**

1. prepare to carry out skinning in accordance with organisational standards
2. wear and use personal protective equipment in accordance with regulatory standards and organisational requirements
3. check availability of meat and poultry species for skinning
4. assemble tools and equipment needed for skinning
5. check availability of storage area for skins and carcass with relevant people
6. make sure the carcass is in the most effective position for skinning
7. place yourself in the most effective place and position for skinning

Carry out skinning

8. carry out ripping following organisational standards for skinning
9. use equipment to separate the hide or skin from the carcass following organisational standards
10. carry out skinning at a pace to meet the speed of production
11. clean and maintain tools and equipment between tasks following organisational standards and to meet food safety requirements
12. check that the carcass conforms to organisational specification requirements and carry out further trimming if necessary
13. inform relevant people if problems occur outside the limits of your responsibility

Knowledge and understanding

You need to know and understand:

1. why it is important to follow organisational and regulatory standard operating procedures while skinning meat and poultry species manually
2. why meat species are skinned before further processing can take place
3. tools and equipment used for skinning
4. why it is important to check the cleanliness of tools and equipment used in the skinning meat species
5. ripping lines for different species of animal
6. ways of ripping without damaging the hide or skin and why this is important
7. why it is important to carry out skinning speedily
8. how to access organisational quality and yield specifications relating to skinning of meat species
9. how to handle the meat species carcass to maintain its quality
10. how to avoid contamination of the carcass during skinning
11. the work area, tools and equipment needed to carry out skinning
12. how ineffective skinning can lead to wastage, potential customer complaints and lost revenue
13. why it is important to work within the limits of your responsibility
14. how to address problems outside the limits of your responsibility

Skin meat species

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