

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 semiautomated 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.

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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

Knowledge and understanding

You need to know and understand:

1.
how to access organisational procedures
 - 1.1 the organisational and regulatory procedures that must be

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