

Overview

This standard is about the skills and knowledge you need to monitor the treatment of meat or poultry in meat processing operations in the context of an abattoir or meat processing business. This includes the safe handling and disposal of waste products. The standard describes the competency associated with the monitoring of work by team members and ensuring that treatment operations are carried out both safely and in accordance with organisational procedures. This standard is for you if you work in a supervisory or team leader role within an abattoir or meat processing business.

Performance criteria

You must be able to:

Organise and prepare for meat or poultry treatment

operations

1.
select personal protective clothing and equipment suitable for the process
2.
contribute to the planning of treatment operations to meet food business operating requirements
3.
confirm treatment requirements and output targets
4.
check materials and supplies are available to meet output targets
5.
arrange treatment areas to ensure that resources are available to meet business requirements
6.
allocate suitably skilled staff to specific tasks and duties
7.
identify and report any non-compliance or shortfall in resource or staff requirements

Control meat or poultry treatment operations

8.
provide support to staff to ensure output yield is maintained
9.
identify technical problems affecting the quality or quantity of output from treatment operations
10.
identify resource and compliance issues that affect the quality or quantity of output from treatment operations
11.
respond to problems affecting the quality or quantity of output from treatment operations in accordance with food business

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operating procedures

12.

report problems affecting quality or quantity of output from treatment operations

13.

deal with products that deviate from quality specifications according to food business operating procedures

14.

check that products are suitably stored or transferred to the next stage of handling

Complete and report on monitoring of meat or poultry treatment operations

15.

complete documentation regarding the performance of treatment processes

16.

report faults that affect the future performance of treatment operations

17.

check that maintenance and cleaning records are complete

18.

check that handover and shut down procedures are followed

19.

make recommendations for improvements in the treatment process

Knowledge and understanding

You need to know and understand:

1.
what the food business operating arrangements are for scheduling and resourcing the manufacturing process
 - 1.1
what the treatment team objectives and team competences are
 - 1.2
what the systems and procedures are for planning, scheduling

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Developed by	Improve
Version Number	2
Date Approved	01 Jan 2019
Indicative Review Date	01 Jan 2024
Validity	Legacy
Status	Original
Originating Organisation	Improve
Original URN	impmp233s, impmp234k
Relevant Occupations	Engineering and Manufacturing Technologies, Manufacturing Technologies, Plant and Machine Operatives, Process Operatives, Process, Plant and Machine Operatives
Suite	Meat and Poultry Processing
Keywords	Meat and poultry; Treatment; Supervising; Monitoring; Meat processing