

Overview

This standard is about the skills and knowledge you need to monitor the slicing and wrapping of meat or poultry products in the context of an abattoir or meat processing business. The type of wrapping referred to in this standard is that which comes into direct contact with the food. This includes plastic cartons, film and modified atmosphere packaging. The standard describes the competency associated with the monitoring of work by team members and ensuring that slicing and wrapping 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 the slicing and wrapping of meat

and meat products

1.
select personal protective clothing and equipment suitable for the process
 2.
contribute to the planning of slicing and wrapping operations to meet food business operating requirements
 3.
confirm slicing and wrapping requirements and output targets
 4.
check materials and supplies are available to meet output targets
 5.
arrange slicing and wrapping 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 slicing and wrapping of meat and meat products
8.
provide support to staff to ensure output yield is maintained
 9.
identify technical problems affecting the quality or quantity of output from slicing and wrapping operations
 10.
identify resource and compliance issues that affect the quality or quantity of output from slicing and wrapping operations
 11.
respond to problems affecting the quality or quantity of output from slicing and wrapping operations in accordance with food

business operators procedures

12.

report problems affecting quality or quantity of output from slicing and wrapping 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 slicing and wrapping of meat and meat products

15.

complete documentation regarding the performance of slicing and wrapping operations

16.

report faults that affect the future performance of slicing and wrapping 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 slicing and wrapping process

Knowledge and understanding

You need to know and understand:

1.
what the food business operating arrangements are for
scheduling and resourcing the slicing and wrapping process
 - 1.1 what the slicing and wrapping team objectives and team

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Monitor the slicing and wrapping of meat and meat products LEGACY



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