

Overview

This standard is about the skills and knowledge needed for you to manufacture meat products in a retail environment. This unit covers the production of sausages, burgers and other meat-based products in the sort of quantities a retailer might manufacture. .

You will need to be able to prepare to manufacture and manufacture meat products. You must also know how to address problems and be able to apply your skills and knowledge within food safety and health and safety regulations and any relevant international industry codes. You should also have an understanding of how the green circular economy supports repeated use of resources and products within your organisation.

This standard is for you if you work in food and drink operations and are involved in the manufacture of meat products in a retail environment.

Performance criteria

You must be able to:

1. prepare to manufacture meat products according to organisational requirements and standards
2. wear and use personal protective equipment according to regulatory standards and organisational requirements
3. check the availability and cleanliness of work area, tools and equipment
4. check recipes, specifications and working procedures to determine ingredients and production methods before manufacturing
5. assemble all the ingredients to manufacture meat products
6. check all the ingredients against quality specifications and make sure they are safe and fit for use
7. weigh ingredients to be used for manufacturing following operational procedures
8. carry out the manufacture of meat products according to organisational requirements and standards
9. size reduce meat for manufacturing products
10. mix product ingredients into specific meat products
11. form meat for manufacturing meat products

Knowledge and understanding

You need to know and understand:

1. how to access organisational procedures
2. the organisational and regulatory requirements and procedures that must be adhered to when manufacturing meat products in a retail environment
3. the personal protective equipment required to manufacture meat products in a retail environment
4. the tools and equipment needed to manufacture meat products in a retail environment
5. why it is important to have clean personal protective equipment, work area, tools and equipment when manufacturing meat products in a retail environment
6. types of manufactured products produced in retail outlets
7. uses of ingredients and seasonings
8. the importance of controlling allergens according to organisational and legal and regulatory requirements
9. purposes and practices of mixing, size reduction and forming operations
10. methods of production for manufactured products produced in retail outlets
11. the importance to assemble all ingredients before manufacturing
12. the importance to weigh all ingredients before manufacturing
13. the importance of checking recipes, specifications and working procedures before manufacturing
14. why it is important to check ingredients against quality standards before manufacturing
15. the different types of waste occurring as a result of producing manufactured meat products and how they should be disposed according to organisational and legal and regulatory requirements
16. the limits of your own authority and competence and why it is important to work within those limits
17. what recording, reporting and communication is needed, how to carry this out and the reasons why it is important to do so

Manufacture meat products in a retail environment

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