

Overview

This standard is about the skills and knowledge needed for you to produce batch pastry-based meat or poultry products by hand in food operations. Producing batches of pastry-based meat or poultry products by hand including meat pies, sausage rolls and pasties is a key skill in food manufacturing and butchery outlets.

You will need to be able to prepare ingredients and equipment, follow a product specification, work to organisational recipes, standard operating procedures and production requirements. You must also know how to hand produce a batch of pastry-based meat or poultry 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 production of meat or poultry products by hand.

Performance criteria

You must be able to:

1. prepare to produce batch meat or poultry 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. source meat or poultry, recipe, product specification and additional ingredients
5. source recipe ingredients, tools and equipment
6. prepare product ingredients to produce meat product
7. shape pastry into required shape or baking tin
8. follow product recipe to prepare meat filling
9. assemble meat filling into final meat product
10. complete meat or poultry product with glaze, garnish or specific decorative markings according to organisational specifications
11. check meat product yield and quality against product recipe and specification
12. make completed product available for storage or cooking
13. store meat product according to organisational specification and requirements
14. clean personal protective equipment, work area, tools and equipment to organisational procedures
15. store waste for disposal according to organisational procedures

Knowledge and understanding

You need to know and understand:

1. how to access organisational requirements and procedures
2. the organisational and regulatory procedures that must be adhered to when producing batch meat or poultry products by hand
3. the personal protective equipment required to produce a batch of meat or poultry products
4. the tools and equipment needed to produce a batch of meat or poultry products
5. why it is important to have clean personal protective equipment, work area, tools and equipment when producing a batch of meat or poultry products
6. how to access the organisational specifications and recipes for the specific meat or poultry product
7. why it is important to adhere to the specific meat or poultry product recipe
8. the importance of controlling allergens according to organisational and legal and regulatory requirements
9. the importance of keeping waste to a minimum when producing batch meat or poultry products, its effect on yield and potential loss of revenue
10. how to check meat product yield against product recipe and specification
11. why it is important to check for yield when producing meat or poultry products
12. the importance of carrying out quality checks against organisational specifications
13. the different types of waste occurring as a result of producing meat products by hand and how they should be stored for disposal according to organisational and legal and regulatory requirements
14. the limits of your own authority and competence and why it is important to work within those limits
15. what recording, reporting and communication is needed, how to carry this out and the reasons why it is important to do so

Produce batch pastry-based meat or poultry products by hand

Developed by Improve

Version Number 1

Date Approved 13 Mar 2025

Indicative Review Date 13 Mar 2028

Validity Current

Status Original

Originating Organisation Improve

Original URN IMPMP168

Relevant Occupations Engineering and Manufacturing Technologies, Manufacturing Technologies, Plant and Machine Operatives, Process Operatives

Suite Meat and Poultry Processing

Keywords Meat, poultry, hand, produce, batch, butchery, food
