

## Overview

This standard is about the skills and knowledge needed for you to add value to meat or poultry products in food operations. Adding value to meat or poultry products is important in meeting customer requirements and maximising revenue from meat and poultry sales. Adding value includes rolling, forming, stringing, using sticks, skewers and adding flavour to meat or poultry products.

You will need to be able to add value to meat or poultry products including following product specifications and organisational procedures. 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 operations and are involved in adding value to meat or poultry products.

## Performance criteria

### *You must be able to:*

1. prepare to add value to 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. check availability of flavourings, additional recipe ingredients, packaging and meat or poultry product
5. make up added value product following organisational specification
6. check final product adheres to visual quality specification
7. take effective action if the final product does not meet quality specification
8. maintain quality of meat and poultry when handling
9. make product available to next stage of process
10. store waste for disposal according to organisational and legal and regulatory requirements

## Knowledge and understanding

### *You need to know and understand:*

1. why it is important to follow organisational standard operating procedures during the classification process
2. why it is important to check the cleanliness of work area, tools and equipment
3. how to avoid contamination when adding value to meat or poultry products
4. the importance of controlling allergens according to organisational and legal and regulatory requirements
5. the work area tools, equipment, ingredients and packaging needed to add value to meat or poultry products
6. how to access the correct added value product specification
7. why it is important to interpret and apply the specification when adding value to meat or poultry products
8. how to package added value product for display or storage
9. how to handle the meat or poultry to maintain its quality
10. how to dispose of waste products from classification operations according to organisational and legal and regulatory requirements
11. how adding value to meat or poultry ineffectively can lead to wastage, potential customer complaints and lost revenue
12. the limits of your own authority and competence and why it is important to work within those limits
13. what recording, reporting and communication is needed, how to carry this out and the reasons why it is important to do so

Produce added value meat or poultry products

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