

Overview

This standard is about the skills needed for you to prepare specialised edible secondary products, such as bone marrow.

This competence highlights the importance of making choices regarding the quality of the product and ensuring that care is taken to reduce damage to the product.

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 preparing a range of specialised edible secondary products.

Performance criteria

You must be able to:

1. prepare specialised edible secondary 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 that the specialised edible secondary products is ready for production
5. source product specification
6. agree plans for production with relevant personnel
7. follow organisational specification for the production of specialised edible secondary products
8. check product adheres to visual quality specification
9. take effective action if the product does not meet quality specification
10. process product in accordance with product requirements
11. maintain quality of product when handling
12. identify and act upon opportunities to recover and utilise waste
13. comply with health and safety, food safety and organisational requirements
14. present the completed product to the relevant personnel for approval
15. store waste for disposal according to organisational and legal and regulatory requirements
16. review the quality and quantity of product against specification
17. report on the volume of product produced
18. store the completed product in accordance with organisational requirements

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 preparing and finishing specialised edible secondary products
3. the personal protective equipment required when preparing and finishing specialised edible secondary products
4. what the commonly used terms are for describing specialised edible secondary products
5. what the quality control points are in regards to the specialised edible secondary products
6. the tools and equipment needed to produce specialised edible secondary products, including the range of saws, knives and cleavers that may be used
7. what the primary food safety risks are when working with specialised edible secondary products
8. how food safety can be maintained when working with specialised edible secondary products
9. why it is important to have clean personal protective equipment, work area, tools and equipment when producing specialised edible secondary products
10. how to access the organisational specifications for the retail cuts required
11. the appropriate packing, wrapping and storage for the cuts produced, why it is important to adhere to the specific specialised edible secondary product specification
12. the importance of keeping waste to a minimum when producing specialised edible secondary products, its effect on yield and potential loss of revenue
13. how to check specialised edible secondary products yield against product specification
14. why it is important to check for yield when producing specialised edible secondary products
15. the importance of carrying out quality checks against organisational specifications
16. the different types of waste occurring as a result of producing specialised edible secondary products
17. how waste products should be stored for disposal according to organisational and legal and regulatory requirements

18. the limits of your own authority and competence and why it is important to work within those limits

19. what recording, reporting and communication is needed, how to carry this out and the reasons why it is important to do so

Prepare and finish specialised edible secondary products

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 IMPMP185

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

Suite Meat and Poultry Processing

Keywords Meat, specialised, edible, secondary, products, food, bone marrow
