

Overview

This standard is about the skills and knowledge needed to monitor the further processing of meat or poultry by hand or using a semi or fully automated processing machine. Further processing of meat or poultry includes the slicing, dicing, mincing, jointing of meat and poultry and is important to the production of a variety of products that meet organisational and customer requirements.

You will need to be able to monitor the preparation of work area, tools and equipment, facilities and resources. You will also need to be able to monitor and help maintain the pace of production, address problems within the limits of your responsibility and monitor product yield and quality according to organisational specifications. You must also adhere to regulatory standards and standard operating procedures 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 the monitoring of meat or poultry further processing.

Performance criteria

You must be able to:

1. wear and use personal protective equipment according to regulatory standards and organisational requirements
2. check the availability of meat or poultry for further processing against organisational requirements
3. monitor set up of further processing area, tools and equipment and resources
4. access organisational standard operating procedures and product specifications
5. monitor meat or poultry further processing according to organisational requirements
6. maintain pace of further processing to production requirements
7. monitor yield and quality of meat or poultry products organisational specifications
8. monitor transfer of further processed products to next stage of processing
9. stop further processing according to organisational and production requirements
10. monitor removal and storage of waste
11. check work area tools and equipment are left according to organisational specifications

Knowledge and understanding

You need to know and understand:

1. the regulatory and organisational requirements relating to the monitoring of meat or poultry further processing
2. the specific health and safety standards to be adhered to when monitoring and carrying out meat and poultry further processing monitoring or carrying out meat or poultry further processing
3. the personal protective equipment required when monitoring further processing
4. the tools and equipment and resources needed to carry out meat or poultry further processing by hand, using semi-automated equipment and fully automated equipment
5. the key features of a semi and fully automated further processing machine
6. how to access organisational specifications
7. the importance of adhering to product yield and quality specifications
8. why it is important to maximise yield during further processing
9. the effect of not adhering to product yield and quality specifications
10. signs of ineffective further processing
11. the limits of your own authority and competence and why it is important to work within those limits
12. what recording, reporting and communication is needed, how to carry this out and the reasons why it is important to do so

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Monitor meat or poultry further processing

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