
Overview

This standard is about the skills and knowledge needed for you to monitor the recovery of processing by-products in food operations. Monitoring the recovery of processing by-products is important to the maintaining the flow of production, it is also important to the maximisation of profit from meat or poultry carcasses.

You will need to be able to monitor the recovery by-products during the sorting and processing stages, ensuring quality; yield and pace of production are maintained according to organisational specifications. You must also know how to address problems and 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 the recovery of animal processing by-products.

Performance criteria

You must be able to:

1. wear and use personal protective equipment required while carrying out monitoring according to regulatory standards and organisational requirements
2. monitor availability and cleanliness of equipment, work area, facilities and resources in offal and/or by-products work areas
3. liaise with relevant people to check availability of by-products for sorting and processing
4. monitor quality and yield of by-products requiring sorting and processing, address problems with relevant people
5. monitor pace of sorting and processing and address problems to maintain pace of processing
6. monitor sorted and processed by-products against quality and yield organisational specifications
7. address product quality and yield specification problems within limits of your responsibility and refer to relevant person if problem outside your responsibility
8. confirm storage facilities are sufficient to maintain pace of sorting and processing
9. check staining is carried out to organisational and regulatory requirements
10. work within the limits of your responsibility, reporting problems to the relevant people

Knowledge and understanding

You need to know and understand:

1. the definition of specified risk material and its importance in the production of meat and poultry fit for human consumption
2. the regulations and methods relating to the safe disposal of specified risk material
3. the definition of Category 1, 2 and 3 by-products
4. health hazards associated with the meat and poultry processing by-products
5. the main red offal and green offal and by-products from meat and poultry
6. why it is important to maximise the recovery of animal by-products from meat and poultry carcasses
7. how to maximise recovery of animal processing by-products from each stage of the production process
8. the relative economic value of the main by-products from animal processing
9. the key features of natural casings production
10. the commercial markets for animal by-products
11. the key nutritional value of edible by-products
12. the key features of hide and skin handling prior to processing
13. the limits of your own authority and competence and why it is important to work within those limits
14. 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 the recovery of meat and poultry processing by-products



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