

Overview

This standard is about the skills and knowledge you need to monitor butchery processes in a meat or poultry processing business.

This includes monitoring the work of team members and ensuring that meat processing is carried out both safely and according to organisational procedures.

This standard is for you if you work in a supervisory or team leader role within food and are involved in the butchery of meat or poultry.

Performance criteria

You must be able to:

1. wear and use personal protective equipment according to regulatory standards and organisational requirements
2. contribute to the planning of primal butchery work processes to meet business priorities
3. confirm butchery requirements and output targets
4. arrange work areas to ensure that resources are available to meet organisational requirements
5. check that suitable tools and equipment are made available to meet the food organisational operating requirements
6. check that raw materials and ancillary supplies are made available
7. allocate suitably skilled staff to specific tasks and duties
8. identify and report any non-compliance or shortfall in resource or staff requirements
9. monitor the flow and yield of the primal butchery process
10. provide support to staff to ensure output and yield is maintained
11. identify and address problems that may affect the quality and quantity of output from butchery processes according to food business operating procedures
12. check products are stored or transported to the next processing stage
13. complete documentation and make available as necessary
14. report faults and matters that affect processing performance
15. check that maintenance and cleaning records are complete
16. check that handover and shut down procedures are followed
17. make recommendations for improvements in the butchery process

Knowledge and understanding

You need to know and understand:

1. what the food business operating arrangements are for the scheduling and resourcing of butchery processes
2. how objectives and competences for the butchery team can be identified and specified
3. what the systems are for the planning, scheduling and resourcing of butchery processes
4. what the probable impact would be of inadequate process scheduling and resourcing
5. how the food business operating procedures should be interpreted
6. the importance of allocating staff with the relevant competences to specific tasks
7. why there is a need to update and amend schedules and resource information to meet business needs
8. what the probable impact would be of non-availability of staff or resources, including succession planning
9. the communication methods and approaches required to maintain butchery processing
10. the purpose of monitoring butchery operations
11. the importance of maximising yield and reducing possible waste in the process
12. how the need for individual or team support can be identified
13. how whole teams and individual team members can be supported
14. what the food business operating arrangements are for identifying, dealing with and reporting problems with butchery processes
15. what the purpose of quality control documentation is
16. what the requirements are for maintenance and cleaning schedules
17. what the different performance measures benchmarks are for butchery operations
18. how the performance of the butchery operation can be measured
19. the importance of reporting butchery performance
20. how potential improvements in the butchery operation can be presented
21. the limits of your own authority and competence and why it is important to work within those limits
22. what recording, reporting and communication is needed, how to carry this out and the reasons why it is important to do so

Monitor butchery in sales operations

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 IMPMP225

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

Suite Production and Control Operations in Food Manufacture

Keywords Meat and poultry, sales operation, butchery processes, supervising, monitoring
