

## Overview

This standard is about the skills and knowledge you need to monitor the treatment of meat or poultry in meat processing operations in the context of an abattoir or meat processing business. This includes the safe handling and disposal of waste products.

The standard describes the competency associated with the monitoring of work by team members and ensuring that treatment operations are carried out according to organisational and regulatory procedures and standards. 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 a supervisory or team leader role within an abattoir or meat processing business.

## Performance criteria

### *You must be able to:*

1. select personal protective clothing and equipment suitable for the process
2. contribute to the planning of treatment operations to meet food business operating requirements
3. confirm treatment requirements and output targets
4. check materials and supplies are available to meet output targets
5. arrange treatment areas to ensure that resources are available to meet business requirements
6. allocate skilled staff to specific tasks and duties
7. identify and report any non-compliance or shortfall in resource or staff requirements
8. provide support to staff to ensure output yield is maintained
9. identify technical problems affecting the quality or quantity of output from treatment operations
10. identify resource and compliance issues that affect the quality or quantity of output from treatment operations
11. address problems affecting the quality or quantity of output from treatment operations according to food business operating procedures
12. deal with products that deviate from quality specifications according to food business operating procedures
13. check that products are stored or transferred to the next stage of handling according to organisational and legal requirements
14. complete documentation regarding the performance of treatment processes
15. report faults that affect the future performance of treatment operations
16. check that maintenance and cleaning records are complete
17. check that handover and shut down procedures are followed
18. make recommendations for improvements in the treatment process

## Knowledge and understanding

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

1. what the food business operating arrangements are for scheduling and resourcing the manufacturing process
2. what the treatment team objectives and team competences are
3. what the systems and procedures are for planning, scheduling and resourcing treatment operations
4. the probable impact of inadequate process scheduling and resourcing
5. how to use and interpret the food business operating procedures for treatment operations
6. what the importance is of allocating staff with the right competences to specific tasks and duties
7. why there is a need to update and amend schedules and resource information to meet business needs
8. what the probable impact is of non-availability of staff or resources
9. what the communication methods and approaches are for maintaining treatment operations
10. the purpose of monitoring treatment operations
11. how to identify when team or individual support is required and how to provide effective support
12. what the food business operating arrangements are for identifying, dealing with and reporting problems with treatment operations
13. what the requirements are for the use of quality control documentation
14. what the requirements are for the use of maintenance and cleaning schedules
15. how to assess manufacturing performance in terms of operational yield, target setting, compliance and improvement
16. the importance of reporting treatment operation performance and improvement issues
17. the limits of your own authority and competence and why it is important to work within those limits
18. what recording, reporting and communication is needed, how to carry this out and the reasons why it is important to do so

Monitor treatment operations in meat processing
 

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<b>Relevant Occupations</b>	Engineering and Manufacturing Technologies, Manufacturing Technologies, Plant and Machine Operatives, Process Operatives, Process, Plant and Machine Operatives
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<b>Suite</b>	Production and Control Operations in Food Manufacture
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