
Overview

This standard is about the skills and knowledge needed for you to use powered tools or equipment for processing meat or poultry in food manufacture and/or supply operations. Powered tools and equipment can be used for a wide range of meat and poultry processing including sawing, de-rinding and slicing. You will need to be able to prepare and use powered tools and equipment adhering to regulatory and organisational health and safety standard operating standards. You will also need to be able to work to organisational quality and yield specifications. This standard is for you if you work in food manufacture and/or supply operations and are involved in using powered tools or equipment for processing meat or poultry.

Performance criteria

You must be able to: Prepare to use powered tools or equipment

1. prepare to use powered tools and equipment in accordance with organisational standards
 2. wear and use personal protective equipment when controlling powered tools or equipment in accordance with regulatory standards and organisational requirements
 3. check work area, tools, equipment are clean and available for use
 4. check that tools or equipment are safe, correctly adjusted and working and follow organisational standard operating procedures to make any necessary adjustments
 5. check the work area is clear, free from hazards and safe
 6. check that the work area is clear to receive processed product
- Use powered tools or equipment
7. position the meat or meat products to make sure they will be cut safely, hygienically and with the minimum of waste
 8. use the powered tool or equipment to further process meat and poultry
 9. check that the processed meat or poultry meets organisational quality and yield specifications
 10. work within the limits of your responsibility
 11. make processed meat or poultry available to next stage of production process or storage area
 12. store finished product adhering to organisational specifications

Knowledge and understanding

You need to know and understand:

1. why it is important to follow organisational standard operating procedures when using powered tools and equipment
2. the work area and resources needed to use powered tools and equipment
3. why it is important to check the cleanliness of tools and equipment
4. safety requirements for using the main types of powered equipment including slicing, cutting sawing, skinning and chopping operations
5. why tools should only be used for their intended purpose
6. why pre-start checks are important
7. how to avoid contamination of the meat or poultry when carrying out processing
8. how to handle the meat or poultry carcass to maintain its quality
9. what action to take when the meat or poultry does not adhere to organisational quality specifications
10. how to dispose of waste products from meat or poultry processing
11. how ineffective processing using powered tools and equipment can lead to wastage, potential customer complaints and lost revenue

12. how to deal with operating problems within the limits of your responsibility

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