

Control an automated de-hairing or de-feathering system

Overview

This standard is about the skills and knowledge needed for you to control an automated de-hairing and/or de-feathering system in food manufacture and/or supply operations. Controlling an automated dehairing and/or de-feathering system is important to the production of meat and poultry that meets production requirements and quality specifications. Understanding how to control an automated de-hairing and or de-feathering system is important to the production of a final product that meets quality specification. You will need to be able to prepare to control a scalding system, a dehairing or de-feathering system and/or a singeing system. You must also be able to adhere to regulatory and organisational requirements, address problems within the limits of your responsibility and control operation of these systems. This standard is for you if you work in food manufacture and/or supply operations and are involved in operation of an automated de-hairing and/or de-feathering system.

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Performance criteria

You must be able to:

Prepare to control a scalding de-hairing/de-feathering system

1. prepare to control a de-hairing/de-feathering system in accordance with organisational standards
2. wear and use personal protective equipment in accordance with regulatory standards and organisational requirements
3. check cleanliness and availability of services to de-hairing/defeathering equipment
4. check availability of carcass to de-hairing system
5. start de-hairing/de-feathering system
6. communicate readiness for scalding process to relevant colleagues

Control scalding system

7. control operation of the scalding system
8. maintain rate of scalding to ensure rate of production is maintained
9. address operating problems within the limits of your responsibility
10. communicate any problems outside your remit to relevant colleague

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11. control operation of the de-hairing or de-feathering or singeing system
12. maintain rate of de-hairing or de-feathering or singeing to ensure rate of production is maintained

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13. check de-hairing or de-feathering or singeing against organisational quality specifications
14. address problems with de-hairing or de-feathering system within the limits of your responsibility
15. advise relevant colleagues of problems with de-hairing system outside the limits of your responsibility
16. make carcass available to next stage of production process

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Knowledge and understanding

You need to know and understand:

1. the organisational and regulatory procedures that must be adhered to when operating an automated de-hairing system
 2. the specific health and safety standards to be adhered to when operating an automated de-hairing or de-feathering system
 3. the personal protective equipment required when operating an automated de- hairing or de-feathering system
 4. the key features of an automated de-hairing or de-feathering system
 5. why carcasses are scalded before de-hairing or de-feathering can take place
 6. the optimum time temperature for carcass scalding prior to dehairing or de- feathering
 7. how the scalding time and temperature can vary depending on the time of year
 8. why it is important to keep the carcass moving during scalding
 9. why singeing of pork carcasses is carried out
 10. signs of ineffective de-hairing or de-feathering
 11. why it is important to communicate to relevant colleagues when ineffective de- hairing/de-feathering has taken place
 12. why it is important to work within the limits of your responsibility
 13. how to address problems outside the limits of your

responsibility

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