

Carry out seaming or filleting of meat or poultry LEGACY

Overview

This standard is about the skills and knowledge needed for you to carry out seaming or filleting of meat or poultry in food manufacture and/or supply operations. Seaming or filleting to remove whole muscle from bones or from other muscle is a key skill in meat production, important in producing a final product that adheres to organisational and customer requirements. You need to be able to use the correct tools and equipment, maximise yield and maintain quality, handle and store meat or poultry and dispose of waste products following organisational and regulatory standards. This standard is for you if you work in food manufacture and/or supply operations and are involved in carrying out seaming or filleting of meat or poultry.

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Performance criteria

You must be able to:

Prepare for seaming or filleting

1. prepare to carry out seaming or filleting in accordance with organisational standards
2. wear and use personal protective equipment in accordance with regulatory standards and organisational requirements
3. check with the relevant person the seaming or filleting required
4. check the availability and cleanliness of work area, tools and equipment
5. source the meat or poultry requiring seaming or filleting
6. choose the correct knives and ensure they are sharp, clean and suitable for purpose
7. check availability of storage areas for final product and waste materials
8. refer problems outside limits of your responsibility to relevant people

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9. check that meat for seaming or filleting meets organisational specifications and follow organisational procedures to deal with it if it does not
10. produce fillets to quantities that meet organisational yield and quality specifications
11. quality check and separate according to grading and organisational requirements

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12. make fillets available to next stage of processing
13. maintain pace of production according to organisational requirements
14. store waste for disposal according to organisational standards
15. work within the limits of your responsibility

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Knowledge and understanding

You need to know and understand:

1. why it is important to follow organisational and regulatory operating procedures when carrying out seaming or filleting operations
2. the work area tools and equipment needed to carry out seaming or filleting
3. why it is important to check the cleanliness of tools and equipment
4. how to avoid contamination and maintain food safety during seaming or filleting operations
5. how to handle the meat or poultry carcass to maintain its quality
6. why precision cutting is important to filleting or seaming
7. seaming or filleting cutting lines and guides for meat and/or poultry
8. why it is important to maintain the flow of production
9. why it is important to adhere to organisational yield and quality requirements
10. how to store waste products for disposal
11. how ineffective seaming or filleting 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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Developed by	Improve
Version Number	3
Date Approved	01 Jan 2019
Indicative Review Date	01 Jan 2024
Validity	Legacy
Status	Original
Originating Organisation	Improve
Original URN	impmp147
Relevant Occupations	Manufacturing Technologies, Plant and Machine Operatives, Process Operatives, Process, Plant and Machine Operatives
Suite	Meat and Poultry Processing
Keywords	Meat; Poultry; Seaming; Filleting; Bones; Food; Drink