

Enhance flavour in meat or poultry products LEGACY

Overview

This standard is about the skills and knowledge needed for you to enhance the flavour of meat or poultry products in food manufacture and/or supply operations. Meat and poultry flavour can be enhanced by methods such as curing, marinating, coating, glazing, stuffing, injecting, rubbing or seasoning. These operations can be carried out in a meat processing or butchery outlet. You will need to be able to source ingredients and equipment, follow a product specification and work to organisational and regulatory requirements. This standard is for you if you work in food manufacture and/or supply operations and are involved in enhancing the flavour of meat and poultry products.

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Performance criteria

You must be able to:

Prepare to enhance the flavour of meat or poultry products

1. prepare to enhance the flavour of meat and poultry products in accordance with organisational standards
 2. wear and use the correct personal protective equipment in accordance with regulatory standards and organisational requirements
 3. check the availability and cleanliness of work area, tools and equipment
 4. source product recipe and specification
 5. check availability of flavourings, additional recipe ingredients and meat or poultry product
 6. address problems within the limits of your responsibility
- Carry out flavour enhancing operations
7. apply flavouring to meat or poultry according to product specification
 8. take effective action if the wrong amount of flavouring is used
 9. maintain quality of meat or poultry when handling and applying flavourings
 10. make product available to next stage of process
 11. store waste for disposal according to organisational requirements

Knowledge and understanding

You need to know and understand:

1. why it is important to follow organisational standard operating procedures when enhancing the flavour of meat or poultry
2. the work area tools and equipment needed to carry out flavour enhancement
3. why it is important to check the cleanliness of tools and equipment
4. how to avoid contamination of meat or poultry when carrying out flavour enhancement operations
5. how to handle the meat or poultry to maintain quality and food safety
6. the different methods of enhancing the flavour of meat or poultry products
7. the different ingredients used to enhance the flavour of meat or poultry
8. how to apply the flavour to the meat or poultry product
9. why it is important to ensure the flavour is distributed evenly over the whole or through the whole meat or poultry product
10. how to dispose of waste products from flavour enhancement operations
11. how ineffective flavour enhancement can lead to wastage, potential customer complaints and lost revenue
12. how to deal with 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	impmp160
Relevant Occupations	Manufacturing Technologies, Plant and Machine Operatives, Process Operatives, Process, Plant and Machine Operatives
Suite	Meat and Poultry Processing
Keywords	Meat; Poultry; Flavour; Curing; Marinating; Seasoning; Butchery; Food; Drink