
Overview

This standard is about the skills and knowledge needed for you to monitor an automated meat or poultry processing system in food manufacture and/or supply operations. Monitoring an automated meat or poultry processing system is important to the production of meat and poultry that meets production requirements and adheres to regulatory and organisational standards. You will need to be able to monitor resources needed to meet production requirements, maintain the flow of production, address problems within the limits of your responsibility and maintain organisational and regulatory quality and yield specifications. This standard is for you if you work in food manufacture and/or supply operations and are involved in the monitoring of an automated meat or poultry processing system.

Performance criteria

You must be able to:

Monitor set up of an automated meat or poultry
processing system

1. wear and use personal protective equipment required while carrying out monitoring operations in accordance with regulatory standards and organisational requirements
 2. monitor the use of tools and equipment throughout the production process and ensure this use meets regulatory and organisational standard operational procedures
 3. monitor the operation of safety devices and security locks
 4. liaise with relevant people to check availability of meat or poultry for processing
 5. address problems within limits of your responsibility
 6. monitor each stage of the automated system ensuring standard operating procedures are adhered to
 7. monitor quality and yield of product at each stage of the automated production system
 8. address product quality and yield specification problems within limits of your responsibility
 9. monitor the pace of processing ensuring production requirements are met
 10. complete production and equipment records and documentation
 11. report on production issues affecting the progress of production
- Monitor shut down

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12. check meat or poultry processing system is shut down according
to organisational standard operating procedures
 13. monitor removal and storage of waste from processing

Knowledge and understanding

You need to know and understand:

1. the regulatory and organisational requirements relating to the monitoring of an automated meat or poultry processing system
 2. the specific health and safety standards to be adhered to when monitoring an automated meat or poultry processing system
 3. the key features of an automated meat or poultry processing system
 4. the advantages and disadvantages of an automated meat or poultry processing system compared to manual further processing
 5. how to access organisational specifications
 6. the importance of monitoring product quality and yield specifications
 7. why it is important to maximise yield
 8. signs of ineffective processing
 9. how to complete equipment and production records
 10. why it is important to report production problems quickly and to the correct people
 11. the procedures for the storage and removal of waste from an automated processing system
 12. why it is important to address problems within the limits of your responsibility
 13. how to report problems to the relevant people

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