Monitor an automated meat or poultry processing system

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.

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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

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

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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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Developed by	Improve
Version Number	3
Date Approved	01 Jan 2019
Indicative Review Date	01 Jan 2024
Validity	Current
Status	Original
Originating Organisation	Improve
Original URN	impmp205
Relevant Occupations	Manufacturing Technologies, Plant and Machine Operatives, Process Operatives, Process, Plant and Machine Operatives
Suite	Meat and Poultry Processing
Keywords	Meat; Poultry; Monitor; Automated; Production; Organisational; Supply