

Overview

This standard is about the skills and knowledge you need to monitor the treatment of meat or poultry in meat processing operations in the context of an abattoir or meat processing business. This includes the safe handling and disposal of waste products. The standard describes the competency associated with the monitoring of work by team members and ensuring that treatment operations are carried out both safely and in accordance with organisational procedures. This standard is for you if you work in a supervisory or team leader role within an abattoir or meat processing business.

Performance criteria

You must be able to:

Organise and prepare for meat or poultry treatment operations

1. select personal protective clothing and equipment suitable for the process
2. contribute to the planning of treatment operations to meet food business operating requirements
3. confirm treatment requirements and output targets
4. check materials and supplies are available to meet output targets
5. arrange treatment areas to ensure that resources are available to meet business requirements
6. allocate suitably skilled staff to specific tasks and duties
7. identify and report any non-compliance or shortfall in resource or staff requirements

Control meat or poultry treatment operations

8. provide support to staff to ensure output yield is maintained
9. identify technical problems affecting the quality or quantity of output from treatment operations
10. identify resource and compliance issues that affect the quality or quantity of output from treatment operations
11. respond to problems affecting the quality or quantity of output from treatment operations in accordance with food business operating procedures
12. report problems affecting quality or quantity of output from

treatment operations

13. deal with products that deviate from quality specifications according to food business operating procedures
14. check that products are suitably stored or transferred to the next stage of handling
Complete and report on monitoring of meat or poultry treatment operations
15. complete documentation regarding the performance of treatment processes
16. report faults that affect the future performance of treatment operations
17. check that maintenance and cleaning records are complete
18. check that handover and shut down procedures are followed
19. make recommendations for improvements in the treatment process

Knowledge and understanding

You need to know and understand:

1. what the food business operating arrangements are for scheduling and resourcing the manufacturing process
 2. what the treatment team objectives and team competences are
 3. what the systems and procedures are for planning, scheduling and resourcing treatment operations
 4. the probable impact of inadequate process scheduling and resourcing
 5. how to use and interpret the food business operating procedures for treatment operations
 6. what the importance is of allocating staff with the right competences to specific tasks and duties
 7. why there is a need to update and amend schedules and resource information to meet business needs
 8. what the probable impact is of non-availability of staff or resources
 9. what the communication methods and approaches are for maintaining treatment operations
 10. the purpose of monitoring treatment operations
 11. how to identify when team or individual support is required and how to provide effective support
 12. what the food business operating arrangements are for identifying, dealing with and reporting problems with treatment

operations

13. what the requirements are for the use of quality control

documentation

14. what the requirements are for the use of maintenance and

cleaning schedules

15. how to assess manufacturing performance in terms of
operational

yield, target setting, compliance and improvement

16. the importance of reporting treatment operation performance
and

improvement issues

Monitor treatment operations in meat processing LEGACY

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