
Overview

This standard is about the skills and knowledge you need to monitor the slicing and wrapping of meat or poultry products in the context of an abattoir or meat processing business. The type of wrapping referred to in this standard is that which comes into direct contact with the food. This includes plastic cartons, film and modified atmosphere packaging. The standard describes the competency associated with the monitoring of work by team members and ensuring that slicing and wrapping 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 the slicing and wrapping of meat
and meat products

1. select personal protective clothing and equipment suitable for the process
2. contribute to the planning of slicing and wrapping operations to meet food business operating requirements
3. confirm slicing and wrapping requirements and output targets
4. check materials and supplies are available to meet output targets
5. arrange slicing and wrapping 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 slicing and wrapping of meat and meat products

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

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- and wrapping 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 slicing and wrapping
of meat and meat products
 15. complete documentation regarding the performance of slicing and
wrapping operations
 16. report faults that affect the future performance of slicing and
wrapping 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 slicing and
wrapping process

Knowledge and understanding

You need to know and understand:

1. what the food business operating arrangements are for scheduling and resourcing the slicing and wrapping process
2. what the slicing and wrapping team objectives and team competences are
3. what the systems and procedures are for planning, scheduling and resourcing slicing and wrapping operations
4. the probable impact of inadequate process scheduling and resourcing
5. the importance of maintaining traceability throughout the process
6. how to use and interpret the food business operating procedures for slicing and wrapping operations
7. what the importance is of allocating staff with the right competences to specific tasks and duties
8. why there is a need to update and amend schedules and resource information to meet business needs
9. what the probable impact is of non-availability of staff or resources, including succession planning
10. what the communication methods and approaches are for maintaining slicing and wrapping operations
11. the importance of pre-start safety checks
12. the purpose of monitoring slicing and wrapping operations

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13. how to identify when team or individual support is required and
how to provide effective support
 14. what the food business operating arrangements are for
identifying, dealing with and reporting problems with slicing and
wrapping operations
 15. what the requirements are for the use of quality control
documentation
 16. what the requirements are for the use of maintenance and
cleaning schedules
 17. how to assess manufacturing performance in terms of
operational
yield, target setting, compliance and improvement
 18. the importance of reporting slicing and wrapping operation
performance and improvement issues

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