

## Control massaging or tumbling of boneless meat and poultry

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### Overview

This standard is about the skills and knowledge needed for you to carry out massaging or tumbling of meat or poultry in food manufacture and/or supply operations. Many meat and poultry products are made from selected meat trimmed of all fat and gristle then arranged into a standard shape to meet customer expectations. To reform the shape of the meat it is massaged or tumbled, often using solutions that flavour and bind the meat. You will need to be able to prepare ingredients and equipment, follow a product specification and work to organisational procedures. This standard is for you if you work in food manufacture and/or supply operations and are involved in controlling the massaging or tumbling of boneless meat or poultry.

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### Performance criteria

*You must be able to:* Prepare to massage or tumble meat or poultry

1. prepare to control massaging operations 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. source ingredients and meat or poultry product requiring massaging
6. refer problems outside the limits of your responsibility to relevant people

Carry out massaging or tumbling of meat or poultry

7. start up machinery following organisational standard operating procedures
8. monitor the machinery to make sure the massage sequence meets organisational specifications
9. check that the product meets organisational yield and quality specifications
10. transfer the completed product to the next stage of processing
11. work within the limits of your responsibility

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**Knowledge and understanding**

*You need to know and understand:*

1. why it is important to follow organisational standard operating procedures when controlling massaging of meat or poultry
2. the work area tools and equipment needed to carry out controlling of massaging operations
3. why it is important to check the cleanliness of tools and equipment
4. ingredients used in the massaging of meat or poultry
5. how to avoid contamination when controlling massaging of meat or poultry
6. how to access the correct product specification
7. how to interpret and apply the product specification
8. how to handle the meat or poultry to maintain its quality
9. why it is important to select correct settings for speeds, times and mode of operation
10. organisational standard operating procedures involved in starting up, operating and closing down massaging machinery
11. how to dispose of waste products from massaging operations
12. how ineffective massaging can lead to wastage, potential customer complaints and lost revenue
13. how to deal with operating problems within the limits of your responsibility

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