
Overview

This standard is about the skills and knowledge needed for you to process meat or poultry offal or processing by-products in food manufacture and/or supply operations. Processing offal and byproducts is important to the maximisation of profit from carcasses. You will need to be able to prepare to process meat or poultry offal or by-products. You will also need to be able to trim and process offal or by-products adhering to regulatory and organisational requirements. This standard is for you if you work in food manufacture and/or supply operations and are involved in the processing of meat or poultry offal or processing by-products.

Performance criteria

You must be able to:

Prepare to process offal or by-products

1.
prepare to process offal or by-products in accordance with organisational standards
 2.
wear and use personal protective equipment required in the processing of offal and by-products in accordance with regulatory standards and organisational requirements
 3.
check availability and cleanliness of equipment and work area for processing offal or by-products
 4.
check that there is a clear flow from the point of offal or by-product sorting to the processing work area
 5.
check that facilities are available for receiving offal or by-products after processing
- Trim and process offal or by-products of slaughter
6.
check offal or by-product conforms to organisational specification
 7.
inform relevant person if offal or by-product do not conform to specification
 8.
trim offal or by-product to organisational quality and yield specification
 9.
store offal or by-products in the correct place after processing
 10.
work to organisational specifications and within limits of your responsibility

Knowledge and understanding

You need to know and understand:

1.
the regulatory and organisational requirements relating to the processing of meat or poultry offal and processing by-products
 - 1.1 the work area, tools, equipment, facilities and storage equipment

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Process meat or poultry offal or processing by-products LEGACY



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