

## Overview

This standard is about the skills and knowledge needed to cure meat products. Curing meat or poultry is important to the production of a variety of meat products including bacon, gammon, ham and salami using wet, dry, air and smoking techniques. The curing of meat or poultry is important to the production of added value products and extending the shelf life of meat. You will need to know how to prepare to cure meat, carry out the curing process, adhere to regulatory and organisational requirements and how to address problems within the limits of your responsibility. You will need to know and understand the principles underpinning the curing of meat or poultry including regulatory requirements, the major systems typically used to cure meat or poultry and the factors affecting the final product flavour and quality and shelf life. This standard is for you if you work in food manufacture and/or supply operations and are involved in carrying out curing of meat or poultry.

## Performance criteria

### *You must be able to:*

#### Prepare to cure meat or poultry products

1.  
prepare to cure meat and poultry products 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 for curing
4.  
address problems within the limits of your responsibility  
Carry out curing operations
5.  
carry out curing of meat or poultry according to product specification
6.  
take effective action to deal with problems during the curing operation
7.  
maintain quality of meat or poultry when curing
8.  
make product available to next stage of process
9.  
store waste for disposal according to organisational requirements

## Knowledge and understanding

*You need to know and understand:*

1.  
why it is important to follow organisational standard operating procedures and specifications during the curing of meat
  - 1.1  
why meat is cured
  - 1.2  
the key features of wet curing, dry curing, air drying and smoking
  - 1.3  
the work area tools and equipment needed to carry out the curing

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