

## Overview

This standard is about the skills and knowledge needed for you to produce batch meat or poultry products by hand in food manufacture and/or supply operations. Producing batches of meat or poultry products by hand including meat pies, sausage rolls and pasties is a key skill in food manufacturing and butchery outlets. You will need to be able to prepare ingredients and equipment, follow a product specification, work to organisational recipes, standard operating procedures and production requirements. You must also know how to hand produce a batch of meat or poultry products. This standard is for you if you work in food manufacture and/or supply operations and are involved in the production of meat or poultry products by hand.

## Performance criteria

### *You must be able to:*

Prepare to produce batch meat or poultry products

1.  
prepare to produce batch meat or poultry products in accordance with organisational standards
  2.  
wear and use 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 meat or poultry, recipe, product specification and additional ingredients
  5.  
source recipe ingredients, tools and equipment
  6.  
prepare product ingredients to produce meat product
  7.  
deal with problems within the limits of your responsibility
- Produce batch meat or poultry products
8.  
shape pastry into required shape or baking tin
  9.  
follow product recipe to prepare meat filling
  10.  
assemble meat filling into final meat product
  11.  
complete meat or poultry product with glaze, garnish or specific decorative markings according to organisational specifications
  12.  
check meat product yield and quality against product recipe and specification
  - 13.

Produce batch meat or poultry products by hand LEGACY

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make completed product available for storage or cooking

14.

work within the limits of your responsibility

Complete batch meat or poultry product production

15.

store meat product according to organisational specification and requirements

16.

clean personal protective equipment, work area, tools and equipment to organisational procedures

17.

store waste for disposal according to organisational procedures

## Knowledge and understanding

*You need to know and understand:*

1.  
how to access organisational procedures
  - 1.1 the organisational and regulatory procedures that must be

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**Relevant Occupations** Manufacturing Technologies, Plant and Machine Operatives,  
Process Operatives, Process, Plant and Machine Operatives

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**Suite** Meat and Poultry Processing

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**Keywords** Meat; Poultry; Hand; Produce; Batch; Butchery; Food; Drink

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