
Overview

This standard is about the skills and knowledge needed for you to monitor carcass production in meat or poultry processing from the initial stunning and killing through to the production of a meat or poultry carcass. Monitoring the production of a meat or poultry carcass is important to maintaining the flow of production to storage for further processing and to ensuring maximum economic value is achieved by ensuring organisational quality and yield specifications are adhered to. You will need to be able to monitor the processing line, ensuring quality, yield and pace of production are maintained according to organisational specifications. This standard is for you if you work in food manufacture and/or supply operations and are involved in the monitoring the carcass processing line.

Performance criteria

You must be able to:

Monitor preparation of carcass production work area

1.
wear and use personal protective equipment required while carrying out monitoring in accordance with regulatory standards and organisational requirements
 2.
monitor availability and cleanliness of equipment, work area, facilities and resources in carcass production work areas
 3.
liaise with relevant people to check availability of meat and poultry species
 4.
address problems within limits of your responsibility
- #### Monitor carcass production
5.
monitor quality and yield of carcass according to organisational specifications
 6.
monitor pace of carcass production
 7.
monitor carcass offal and by-products against quality and yield organisational specifications
 8.
address problems within limits of your responsibility and refer to relevant people if problem outside the limits of your responsibility
 9.
check storage facilities and resources are sufficient to maintain pace of carcass production

Knowledge and understanding

You need to know and understand:

1.

why meat or poultry species are stunned before bleeding

1.1 the major stunning techniques used in the production of meat and

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Monitor carcass production in meat or poultry processing LEGACY



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