

Scottish Federation of Meat Traders Association Manufacturing Butcher Certificate

Designed for candidates whose main job is manufacturing meat products.



PATHWAY TO MANUFACTURING BUTCHER CERTIFICATE

Entry into the Manufacturing Butcher Certificate is restricted to candidates undertaking an SVQ Meat and Poultry Processing at Level 2.

EUROPEAN SOCIAL FUND 2007-2013



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LEVEL 2 MEAT AND POULTRY PROCESSING To complete the SVQ Level 2 candidates must select 8 units; units 206 and 207 are mandatory and a minimum of 4 units must come from Section G1 and a maximum of 2 units from G2. To achieve the Manufacturing Butcher Certificate the final SFMTA Unit must also be achieved.	
UNIT	SUMMARY
<p>Maintain workplace food safety standards in manufacture</p> <p>Unit 206</p>	<p>Whether you work with red meat, poultry or meat products, food safety is an extremely important part of the job. There are more and more legal requirements aim to make sure that food is produced safely. Everybody working with food must learn about those legal requirements and how to work with food safely.</p> <p>This unit is about keeping your workplace clean and hygienic. It involves understanding the importance of minimising the risks of product contamination, cross-contamination and food poisoning, pests and infestation, storage and disposal of waste.</p>
<p>Maintain the workplace and health & safety in food Manufacture</p> <p>Unit 207</p>	<p>Everybody has a duty to work safely. Health and safety is an important part of work for your own good and for the benefit of your colleagues.</p> <p>The meat and poultry industry can expose people to particular hazards. You also need to do all the things people in other industries do to work safely with hazards that are common to many workplaces.</p> <p>To complete this unit you need to show that you can lift and handle loads safely. You also need to show that you follow all the working practices that make the workplace safe.</p> <p>This unit is about working safely in a food and drink manufacturing environment.</p>

LEVEL 2 MEAT AND POULTRY PROCESSING Section G1 – minimum of 4 units	
UNIT	SUMMARY
<p>Control manual size reduction in food manufacture</p> <p>Unit 247</p>	<p>This unit is about physically changing products or ingredients into smaller units or fully removing constituent parts from the whole, by hand in food and drink manufacturing. It includes meeting product specification, responding to the problems, completing the necessary record and maintaining effective communication with the relevant people.</p>
<p>Control weighing in food manufacture</p> <p>Unit 249</p>	<p>This unit is about weighing food products (eg meat products, cheese) for sale. Weighing is generally automated so you need the skills to mind a weighing machine and to make sure that weighing is accurate and efficient in food and drink manufacturing. If weighing is not efficient and accurate, there may be losses because meat is sold cheaply or because customers feel dissatisfied.</p>
<p>Control mixing in food manufacture</p> <p>Unit 250</p>	<p>This unit is about physically combining two or more constituents to produce a whole. It details the skills required to start up, run and shut down equipment, as well as being able to take the appropriate action should operating problems occur in food and drink manufacturing. It is also about working to product specifications and production schedules.</p>

LEVEL 2 MEAT AND POULTRY PROCESSING Section G1 – minimum of 4 units	
UNIT	SUMMARY
<p>Control forming in food manufacture</p> <p>Unit 257</p>	<p>This unit is about shaping the partly finished or final product in food and drink manufacturing. It details the skills required to start up, run and shut down equipment, as well as being able to take the appropriate action should operating problems occur. It is also about working to product specifications and production schedules.</p>
<p>Carry out Trimming in meat and poultry</p> <p>Unit 332</p>	<p>Trimming is normally the last stage in butchery before packaging or presenting cut meat for customers. Trimming removes bone chips, fat and gristle so that finished cuts look right and meet specifications. It is usually carried out after the meat has been boned to prepare it for turning into joints or for portioning.</p> <p>Trimming has to meet customer specifications and expectations. This means that if you do this task you must work accurately and precisely to ensure as much meat as possible can be presented for sale.</p> <p>Trimming directly affects the yield and the value of the finished product so it is important to the profits of the company. People who trim meat effectively have a special set of skills to meet all these needs.</p> <p>You should choose this optional unit if your job involves trimming.</p>

LEVEL 2 MEAT AND POULTRY PROCESSING Section G2 - maximum of 2 units	
UNIT	SUMMARY
<p>Working effectively with others in food manufacture</p> <p>Unit 202</p>	<p>This core skills unit seeks to develop skills in working with others to analyse, plan and complete a task where the overall goal or general idea is clear but the possible components of the task are not obvious or specified. The task may be set in any context which will interest candidates and allow them to demonstrate achievement at the level specified.</p>
<p>Maintain product quality in food manufacture</p> <p>Unit 204</p>	<p>This unit is about maintaining product quality in food and drink manufacturing operations. This can be applied to either processing or packaging operations. You need to be able to check product and materials against the required quality standards; record results and take appropriate action if there are problems.</p>

ADDITIONAL LEARNING mandatory 2 units

UNIT	SUMMARY
Foundation Certificate in HACCP – Level 2	The Foundation Certificate in HACCP (Hazard Analysis Critical Control Points) is appropriate for all persons employed in food and food related businesses who need to have an understanding of HACCP. It is particularly useful for those involved in the implementation and maintenance of HACCP and individuals who are, or intend to become, members of HACCP teams.
Unit K Sharpen and maintain the edges on cutting tools	<p>Knives and cutting tools on manual or automated equipment are an essential part of the meat and poultry industry. They are used for breaking up and boning carcasses and then for processing the flesh.</p> <p>The cutting edges must be sharp to be effective. This is equally true of handheld knives and the cutting blades in equipment and automated machines.</p> <p>You need the knowledge and skills to sharpen the cutting edges of tools and equipment used for your job.</p>

The Manufacturing Butcher Certificate is a specialist award recognised as formal evidence of quality training and achievement in the Scottish Retail Meat Industry. To achieve the Certificate candidates must complete this additional unit.

Meat Product Manufacture Unit M	SFMTA Unit specific to Sausage, Burger and Pudding production and the relevant underpinning knowledge
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