Unit Title:	**Finish meat products by hand in a retail environment**
OCR unit number:	18
Sector unit number:	B.13
Level:	2
Credit value:	9
Guided learning hours:	29
Unit reference number:	T/503/5668

Unit purpose and aim

This unit assesses the occupational competence of individuals who finish meat products by hand in a retail environment.

Learning Outcomes	Assessment Criteria
The Learner will: 1 Be able to check the suitability of meat products for finishing in a retail environment	**The Learner can:** 1.1 perform checks to ensure that the meat products to be processed meet the organisation's quality specifications 1.2 state reasons for rejecting meat products at the checking stage 1.3 deal with meat products rejected during the checking process: • safely • hygienically, including keeping them separate from other meat products 1.4 keep meat products at the specified temperatures during handling, transfer and storage 1.5 explain why meat should be held at the specified temperatures 1.6 keep records of the checking process, in line with organisational procedures
2 Be able to organise own work area and equipment for finishing meat products in a retail environment	2.1 organise own work area to meet organisational requirements for: • health and safety • food safety • finishing meat products as instructed 2.2 select hand tools that are suited to specific meat finishing tasks 2.3 state potential dangers associated with particular tools and equipment 2.4 prepare meat finishing tools and equipment in line with organisational safety and processing requirements

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Learning Outcomes	Assessment Criteria
	2.5 deal with faulty meat finishing tools and equipment in line with organisational procedures 2.6 clean meat finishing tools and equipment after use in line with organisational safety and processing requirements 2.7 store meat finishing tools and equipment after cleaning in the designated places
3 Be able to achieve meat product yield and finish in a retail environment	3.1 organise own meat finishing work in line with organisational finishing instructions 3.2 finish meat products: • within the time allowed • achieving the organisational specification for the finished product • achieving the product yield required 3.3 deal with meat products rejected from the finishing process in line with organisational procedures 3.4 store finished products in line with organisational procedures

Assessment

This unit requires workplace assessment of occupational competence. It is internally assessed by centre staff and externally assessed by an OCR External Verifier.

The unit is competence-based. This means that it is linked to the candidate's ability to competently perform a range of tasks associated with their work.

If the assessor is unable to make judgements about the specialist skills and knowledge covered by this unit, expert witness testimony must be sought from a person with suitable current experience, to confirm the candidate's competence.

Finishing is to include **both** meat **and** poultry.

The unit needs to be assessed in line with the relevant Sector Skills Council's (SSC's) Assessment Strategy or Principles. Skillsmart Retail's Assessment Principles for Retail Qualifications can be found on their website (www.skillsmartretail.com).

Assessment conducted by an external/peripatetic assessor must adhere to section 4.2.1 of Skillsmart Retail's '*Retail Qualifications Assessment Principles'*. As such, OCR requires the line manager or the owner/manager to sign and date the bottom of each unit Evidence Record Sheet (ERS) to both confirm their involvement and the candidate's competence. This should be on or prior to the signature and date provided by the assessor.

Evidence requirements

OCR does not stipulate the mode of delivery for the teaching of the content of this unit. Centres are free to deliver this unit using any mode of delivery that meets the needs of their candidates. Centres should consider the candidates' complete learning experience when designing programmes of learning.

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Guidance on assessment and evidence requirements

You should refer to the '*Admin Guide: Vocational Qualifications* (A850)' for *Notes on Preventing Computer-Assisted Malpractice*.

National Occupational Standards (NOS) mapping/signposting

This unit is based on the NOS reference SSR.B226, SSR.B227, SSR.B228

NOS can be viewed on the relevant Sector Skills Council's website or the Occupational standards directory at www.ukstandards.co.uk.

Functional skills signposting

This section indicates where candidates may have an opportunity to develop their functional skills.

Functional Skills Standards					
English		**Mathematics**		**ICT**	
Speaking and Listening	✔	Representing		Use ICT systems	✔
Reading		Analysing		Find and select information	
Writing	✔	Interpreting		Develop, present and communicate information	✔

Additional information

For further information regarding administration for this qualification, please refer to the OCR document '*Admin Guide: Vocational Qualifications' (A850)* on the OCR website www.ocr.org.uk .