



**REPUBLIC OF KENYA**

**COMPETENCY BASED CURRICULUM**

**FOR**

**BUTCHERY OPERATIONS**

**KNQF LEVEL 4**

**ISCED PROGRAMME CODE; 0721 454B**



**TVET CDACC  
P.O. BOX 15745-00100  
NAIROBI**

## ANIMAL MEAT PACKAGING

**UNIT CODE:** MT/CU/BO/CR/04/4/B

### **Relationship to Occupational Standards pack**

This unit addresses the Unit of Competency: package animal meat

**Duration of Unit:** 90 hours

### **Unit Description**

This unit specifies the competencies required to package animal meat. It involves weighing and packaging meat animal, labeling the animal meat packages and cleaning the equipment

### **Summary of Learning Outcomes**

1. Weigh and package animal meat
2. Label animal meat packages
3. Clean equipment

### **Learning Outcomes, Content and Suggested Assessment Methods**

<b>Learning Outcome</b>	<b>Content</b>	<b>Suggested Assessment Methods</b>
1. Weigh and package animal meat	<ul style="list-style-type: none"><li>• Objectives of weighing and packaging</li><li>• Materials used in packaging meat</li><li>• Equipment used in weighing and packaging meat</li><li>• Procedures of packing meat</li><li>• Hygiene practices in packaging meat</li><li>• Legislation related to packaging and weighing</li></ul>	<ul style="list-style-type: none"><li>• Observation</li><li>• Oral questioning</li><li>• Written tests</li></ul>
2. Label animal meat packages	<ul style="list-style-type: none"><li>• Objectives of labelling</li><li>• Materials used in labelling meat</li><li>• Equipment used in labelling meat packages</li><li>• Hygiene in handling labelled meat products</li><li>• Socio-cultural issues related to labelling and food additives</li></ul>	<ul style="list-style-type: none"><li>• Observation</li><li>• Oral questioning</li><li>• Written tests</li></ul>

3. Clean equipment	<ul style="list-style-type: none"> <li>• Hygiene in handling meat equipment</li> <li>• Procedure of cleaning and sterilization of equipment</li> <li>• Maintenance of the meat equipment</li> <li>• Storage of equipment</li> </ul>	<ul style="list-style-type: none"> <li>• Observation</li> <li>• Oral questioning</li> <li>• Written tests</li> </ul>
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### **Suggested Methods of Instruction**

- Demonstration by trainer
- Practice by the trainee
- Field trips
- Discussions
- Direct instruction

### **Recommended Resources**

#### **Tools and equipment**

- Chopping boards
- Vacuum packers
- Trays
- Band saws
- Hooks
- Chillers
- Slicers

#### **Materials and supplies**

- Meat wrapping materials
- Stationery
- Detergents
- Disinfectants
- Lubricants
- Portable water
- Sanitizers
- Tissues
- Disposable towels

#### **Personal protective equipment (PPEs)**

- White Gumboots
- White Overalls
- White Dust coat
- White Caps
- White Helmets

- Dust masks
- Steel chain gloves
- Disposable gloves
- Safety goggles
- First aid kit

**Facilities**

Offices, cold rooms, hand wash basins, toilet and bathrooms, condemnation pits, footwear washing facilities, dressing rooms, water reservoir