



REPUBLIC OF KENYA

NATIONAL OCCUPATIONAL STANDARDS

FOR

BUTCHERY OPERATOR

KNQF LEVEL 4

ISCED OCCUPATIONAL STANDARD CODE; 0721 454B



TVET CDACC
P.O. BOX 15745-00100
NAIROBI

PACKAGE ANIMAL MEAT

UNIT CODE: MT/OS/BO/CR/04/4/B

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

ELEMENT These describe the key outcomes which make up workplace function.	PERFORMANCE CRITERIA These are assessable statements which specify the required level of performance for each of the elements. <i>Bold and italicized terms are elaborated in the Range</i>
1. Weigh and package animal meat	1.1 <i>PPEs</i> identified and gathered as per the task requirements 1.2 Tools and and equipment for packaging assembled as per the task requirement 1.3 Animal meat portions weighed and weights recorded as per workplace procedures 1.4 Weighed meat portions packaged as per the standard operating procedures
2. Label the animal meat packages	2.1 <i>Labeling tools and equipment</i> identified and gathered as per task requirements 2.2 Packaged animal meat portions labeled as per workplace procedures and market demand
3. Clean the equipment	3.1 <i>Tools and equipment</i> used are assembled as per task requirements 3.2 Tools and equipment cleaned as per the workplace procedures 3.3 Cleaned tools and equipment stored as per workplace policies

RANGE

This section provides work environments and conditions to which the performance criteria apply. It allows for different work environments and situations that will affect performance.

Variable	Range
1. Tools and equipment may include but are not limited to:	<ul style="list-style-type: none">• Weighing scales• Hooks• Sharpening steel• Butchers' cleavers• Band saws• Hand saws

2. Tools and equipment may include but are not limited to:	<ul style="list-style-type: none"> • Weighing scales • Hooks • Sharpening steel • Butchers' cleavers • Band saws • Hand saws
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REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit of competency.

Required Skills

The individual needs to demonstrate the following skills:

- Decision making
- Observation
- Time management
- Public relations
- Conflict resolution
- Weighing
- Numeracy

Required Knowledge

The individual needs to demonstrate knowledge of:

- Types of tools, equipment and PPEs
- Occupational health and safety legislation and regulations
- Objectives of packaging
- Packaging materials
- Objectives of labeling
- Labeling materials
- Hygiene

EVIDENCE GUIDE

This provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge and range.

1. Critical Aspects of Competency	<p>Assessment requires evidence that the candidate:</p> <p>1.1 Identified and gathered PPEs as per the task requirements</p> <p>1.2 Assembled tools and equipment for packaging as per the task requirement</p> <p>1.3 Weighed meat portions as per workplace procedures</p> <p>1.4 Packaged meat hygienically as per the standard operating procedures</p> <p>1.5 Labeled meat packages as per workplace procedures</p>
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	1.6 Cleaned tools and equipment as per the workplace procedures
2. Resource Implications	<p>The following resources must be provided:</p> <p>2.1 Workplace or assessment location</p> <p>2.2 PPEs</p> <p>2.3 Materials, tools, and equipment</p> <p>2.4 Transport means</p>
3. Methods of Assessment	<p>Competency may be assessed through:</p> <p>3.1 Observation</p> <p>3.2 Oral presentation</p> <p>3.3 Oral questioning</p> <p>3.4 Written tests</p>
4. Context of Assessment	<p>Competency may be assessed:</p> <p>4.1 On the job</p> <p>4.2 Off the job</p> <p>4.3 Industrial attachment.</p> <p>Off the job assessment must be undertaken in a closely simulated workplace environment.</p>
5. Guidance information for assessment	Holistic assessment with other units relevant to the industry sector, workplace and job role is recommended.