

Title		Understand how to fill or extrude meat and meat-based mixtures			
Ofqual unit ref		D/601/4677			
Level	2	Credit value	2	GLH	16
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Understand how to prepare to fill or extrude meat</p> <p>2 Know how to fill or extrude meat or meat based mixtures</p>			<p>1.1 List types of filled or extruded products</p> <p>1.2 State the purpose of carrying out filling or extrusion</p> <p>1.3 List containers used in the filling or extrusion process</p> <p>1.4 Describe methods of filling or extrusion of meat or meat-based materials</p> <p>1.5 Describe equipment used in the filling or extrusion process</p> <p>1.6 State the regulations relevant to filled or extruded meat products</p> <p>1.7 Describe the process controls involved in the filling or extrusion process</p> <p>2.1 State the importance of maintaining a steady pace of production</p> <p>2.2 Describe the importance of maintaining a steady pressure in the filling or extrusion process</p> <p>2.3 Describe faults that may occur in the filling or extrusion system including- under fill- over fill- air locks- burst containers</p> <p>2.4 State the company procedure for dealing with common faults in the filling or extrusion system</p> <p>2.5 Describe the importance of feeding materials effectively into the filling or extrusion machinery and equipment</p> <p>2.6 State the importance of controlling the discharge of filled or extruded material</p>		

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2 Know how to fill or extrude meat or meat based mixtures		2.7 State company procedures for setting up and starting up filling or extrusion equipment
Unit purpose and aim(s)	<p>This unit is designed to assess the knowledge and understanding of learners in the workplace context, when filling or extruding meat and meat-based mixtures. It can be assessed on or off the job. The learner must demonstrate their current knowledge and understanding, to meet all assessment criteria. Assessment methods appropriate to the needs of the learner must be used to generate satisfactory evidence of knowledge and understanding. The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.</p>	