

RSPH Level 2 Award for Proficiency in Poultry Meat Inspection

January 2020

Ofqual Qualification Number: 603/5305/3

Guided Learning Hours: 71 hours

Total Qualification Time: 76 hours

Description

The RSPH Level 2 Award for Proficiency in Poultry Meat Inspection is a qualification consisting of three routes:

- Post-mortem inspection of broilers and hens
- Post-mortem inspection of ducks and geese
- Post-mortem inspection of turkeys.

Each route requires the candidate to successfully undertake three units:

- Carry out post-mortem inspection
- Understand Post-mortem inspection
- Understand how to use food safety management procedures for post mortem inspection of poultry.

The objective of the RSPH Level 2 Award for Proficiency in Poultry Meat Inspection qualification is to prepare staff working in poultry processing businesses to become part of the team carrying out post mortem inspection of carcasses and offal. It is based on the National Occupational Standards developed by Improve, the sector skills council for the food and drink manufacturing industry, and conforms to the units of assessment developed by Improve and RSPH.

Holders of this qualification will have demonstrated that they have the skills, knowledge and understanding to carry out post-mortem inspection of the designated poultry and can apply the required food safety management procedures to their work.

Content:

	Page
Unit 1: Understand post mortem inspection of broilers and hens	3
Unit 2: Understand post mortem inspection of ducks and geese	5
Unit 3: Understand post mortem inspection of turkeys	7
Unit 4: Carry out post mortem inspection of broilers and hens	9
Unit 5: Carry out post mortem inspection of ducks and geese	11
Unit 6: Carry out post mortem inspection of turkeys	13
Unit 7: Principles of food safety management procedures for post mortem inspection of poultry	15
Overall grading of the qualification	16
Guidance	16
Suggested reading	16
Recommended prior learning	16
National Occupational Standards	16
Exemptions	16
Special Assessment Needs	17
Recommended qualifications and experience of tutors	17
Progression Opportunities	
How to apply to offer this qualification	17
Other Information	18

Unit 1: Understand Post Mortem Inspection of Broilers and Hens

Guided Learning: 18 hours

Total Unit Time: 20 hours

Unit Level: 2

Unit reference number: D/617/8866

Summary of Outcomes:

To achieve this unit a candidate must:

1. **Understand preparations for the post-mortem inspection of broilers and hens, by being able to meet the following assessment criteria:**
 - 1.1 Describe the purpose of personal protective equipment and protective clothing
 - 1.2 Explain the importance of correctly wearing and using personal protective equipment
 - 1.3 Assess the use of equipment and facilities in line with specified procedures

2. **Understand procedures for the post mortem inspection of broilers and hens, by being able to meet the following assessment criteria:**
 - 2.1 Outline the regulations and specified procedures for post-mortem inspection, including those for detention and partial and total rejection
 - 2.2 Describe the purpose and importance of recording inspection results
 - 2.3 Identify the major organs of broilers and hens

3. **Understand the conditions identified in the post-mortem inspection of broilers and hens, by being able to meet the following assessment criteria:**
 - 3.1 List conditions relevant to public health, animal health and animal welfare
 - 3.2 Recognise the conditions affecting carcasses and offal
 - 3.3 Outline the causes of conditions in accordance with the competent authority's guidance.

Assessment:

Assessment for Learning Outcomes 1 and 2 of this unit will be by questioning of the candidates. Questioning can be by an oral or written examination, or by oral questioning as the candidate performs practical tasks relevant to this unit.

Assessment for Learning Outcome 3 will involve the use of specimens or images of specimens. Candidates will need to correctly identify conditions affecting broiler and hen carcasses. Conditions will be as stipulated by the regulatory authorities. These carcasses and images can also be used as part of the assessment for learning outcome 2.

Assessment will be carried out by internal assessors. Assessment decisions are subject to internal and external scrutiny.

The unit will be graded as PASS or FAIL.

Unit 2: Understand Post Mortem Inspection of Ducks and Geese

Guided Learning: 18 hours

Total Unit Time: 20 hours

Unit Level: 2

Unit reference number: H/617/8867

Summary of Outcomes:

To achieve this unit a candidate must:

1. **Understand preparations for the post-mortem inspection of ducks and geese, by being able to meet the following assessment criteria:**
 - 1.1 Describe the purpose of personal protective equipment and protective clothing
 - 1.2 Explain the importance of correctly wearing and using personal protective equipment
 - 1.3 Assess the use of equipment and facilities in line with specified procedures

2. **Understand procedures for the post mortem inspection of ducks and geese, by being able to meet the following assessment criteria:**
 - 2.1 Outline the regulations and specified procedures for post-mortem inspection, including those for detention and partial and total rejection
 - 2.2 Describe the purpose and importance of recording inspection results
 - 2.3 Identify the major organs of ducks and geese

3. **Understand the conditions identified in the post-mortem inspection of ducks and geese, by being able to meet the following assessment criteria:**
 - 3.1 List conditions relevant to public health, animal health and animal welfare
 - 3.2 Recognise the conditions affecting carcasses and offal
 - 3.3 Outline the causes of conditions in accordance with the competent authority's guidance.

Assessment:

Assessment for Learning Outcomes 1 and 2 of this unit will be by questioning of the candidates. Questioning can be by an oral or written examination, or by oral questioning as the candidate performs practical tasks relevant to this unit.

Assessment for Learning Outcome 3 will involve the use of specimens or images of specimens. Candidates will need to correctly identify conditions affecting duck and goose carcasses. Conditions will be as stipulated by the regulatory authorities. These carcasses and images can also be used as part of the assessment for learning outcome 2.

Assessment will be carried out by internal assessors. Assessment decisions are subject to internal and external scrutiny.

The unit will be graded as PASS or FAIL.

Unit 3: Understand Post Mortem Inspection of Turkeys

Guided Learning: 18 hours

Total Unit Time: 20 hours

Unit Level: 2

Unit reference number: K/617/8868

Summary of Outcomes:

To achieve this unit a candidate must:

1. **Understand preparations for the post-mortem inspection of turkeys, by being able to meet the following assessment criteria:**
 - 1.1 Describe the purpose of personal protective equipment and protective clothing
 - 1.2 Explain the importance of correctly wearing and using personal protective equipment
 - 1.3 Assess the use of equipment and facilities in line with specified procedures

2. **Understand procedures for the post mortem inspection of turkeys, by being able to meet the following assessment criteria:**
 - 2.1 Outline the regulations and specified procedures for post-mortem inspection, including those for detention and partial and total rejection
 - 2.2 Describe the purpose and importance of recording inspection results
 - 2.3 Identify the major organs of turkeys

3. **Understand the conditions identified in the post-mortem inspection of turkeys, by being able to meet the following assessment criteria:**
 - 3.1 List conditions relevant to public health, animal health and animal welfare
 - 3.2 Recognise the conditions affecting carcasses and offal
 - 3.3 Outline the causes of conditions in accordance with the competent authority's guidance.

Assessment:

Assessment for Learning Outcomes 1 and 2 of this unit will be by questioning of the candidates. Questioning can be by an oral or written examination, or by oral questioning as the candidate performs practical tasks relevant to this unit.

Assessment for Learning Outcome 3 will involve the use of specimens or images of specimens. Candidates will need to correctly identify conditions affecting turkey carcasses. Conditions will be as stipulated by the regulatory authorities. These carcasses and images can also be used as part of the assessment for learning outcome 2.

Assessment will be carried out by internal assessors. Assessment decisions are subject to internal and external scrutiny.

The unit will be graded as PASS or FAIL.

Unit 4 Carry out Post Mortem Inspection of Broilers and Hens

Guided Learning: 42 hours

Total Unit Time: 43 hours

Unit Level: 2

Unit reference number: D/502/2204

Summary of Outcomes:

To achieve this unit a candidate must:

1. **Prepare for post-mortem inspection of broilers and hens, by being able to meet the following assessment criteria:**
 - 1.1 Select appropriate personal protective equipment and protective clothing
 - 1.2 Wear and use personal protective equipment in line with workplace requirements
 - 1.3 Select equipment that will enable safe and effective inspection
 - 1.4 Check that facilities are appropriate for carrying out safe and effective inspection
 - 1.5 Follow personal hygiene requirements

2. **Carry out post-mortem inspection of broiler and hen carcasses and accompanying offal, by being able to meet the following assessment criteria:**
 - 2.1 Inspect in accordance with specified procedures
 - 2.2 Identify normal and abnormal material
 - 2.3 Judge conditions that render material unfit for human consumption
 - 2.4 Follow specified procedures to ensure that material unfit for human consumption is not allowed to progress into the food chain
 - 2.5 Sort unfit material into the relevant by-product category
 - 2.6 Record inspection results in line with workplace requirements

Assessment:

Assessment for this unit will be by observation of the candidates preparing for and carrying out post-mortem inspection of broilers and hens. Candidates must be inspecting at normal line speeds during the assessment and in compliance with workplace standard operating procedures. Formal observations must be carried out on at least two separate occasions and may be supported by supplementary evidence where necessary. Assessments must be supported by at least two items of witness-based supplementary evidence from relevant workplace personnel, who have the appropriate experience and understanding to provide meaningful witness judgements. Assessment will be carried out by internal assessors. Assessment decisions are subject to internal and external scrutiny.

The unit will be graded as PASS or FAIL.

Unit 5: Carry out Post Mortem Inspection of Ducks and Geese

Guided Learning: 42 hours

Total Unit Time: 43 hours

Unit Level: 2

Unit reference number: K/502/2206

Summary of Outcomes:

To achieve this unit a candidate must:

1. Prepare for post-mortem inspection of ducks and geese, by being able to meet the following assessment criteria:

- 1.1 Select appropriate personal protective equipment and protective clothing
- 1.2 Wear and use personal protective equipment in line with workplace requirements
- 1.3 Select equipment that will enable safe and effective inspection
- 1.4 Check that facilities are appropriate for carrying out safe and effective inspection
- 1.5 Follow personal hygiene requirements

2. Carry out post-mortem inspection of duck and goose carcasses and accompanying offal, by being able to meet the following assessment criteria:

- 2.1 Inspect in accordance with specified procedures
- 2.2 Identify normal and abnormal material
- 2.3 Judge conditions that render material unfit for human consumption
- 2.4 Follow specified procedures to ensure that material unfit for human consumption is not allowed to progress into the food chain
- 2.5 Sort unfit material into the relevant by-product category
- 2.6 Record inspection results in line with workplace requirements

Assessment:

Assessment for this unit will be by observation of the candidates preparing for and carrying out post-mortem inspection of ducks and geese. Candidates must be inspecting at normal line speeds during the assessment and in compliance with workplace standard operating procedures. Formal observations must be carried out on at least two separate occasions and may be supported by supplementary evidence where necessary. Assessments must be supported by at least two items of witness-based supplementary evidence from relevant workplace personnel, who have the appropriate experience and understanding to provide meaningful witness judgements. Assessment will be carried out by internal assessors. Assessment decisions are subject to internal and external scrutiny.

The unit will be graded as PASS or FAIL.

Unit 6: Carry out Post Mortem Inspection of Turkeys

Guided Learning: 42 hours

Total Unit Time: 43 hours

Unit Level: 2

Unit reference number: M/502/2210

Summary of Outcomes:

To achieve this unit a candidate must:

1. **Prepare for post-mortem inspection of turkeys, by being able to meet the following assessment criteria:**
 - 1.1 Select appropriate personal protective equipment and protective clothing
 - 1.2 Wear and use personal protective equipment in line with workplace requirements
 - 1.3 Select equipment that will enable safe and effective inspection
 - 1.4 Check that facilities are appropriate for carrying out safe and effective inspection
 - 1.5 Follow personal hygiene requirements

2. **Carry out post-mortem inspection of turkey carcasses and accompanying offal, by being able to meet the following assessment criteria:**
 - 2.1 Inspect in accordance with specified procedures
 - 2.2 Identify normal and abnormal material
 - 2.3 Judge conditions that render material unfit for human consumption
 - 2.4 Follow specified procedures to ensure that material unfit for human consumption is not allowed to progress into the food chain
 - 2.5 Sort unfit material into the relevant by-product category
 - 2.6 Record inspection results in line with workplace requirements

Assessment:

Assessment for this unit will be by observation of the candidates preparing for and carrying out post-mortem inspection of turkeys. Candidates must be inspecting at normal line speeds during the assessment and in compliance with workplace standard operating procedures. Formal observations must be carried out on at least two separate occasions and may be supported by supplementary evidence where necessary. Assessments must be supported by at least two items of witness-based supplementary evidence from relevant workplace personnel, who have the appropriate experience and understanding to provide meaningful witness judgements. Assessment will be carried out by internal assessors. Assessment decisions are subject to internal and external scrutiny.

The unit will be graded as PASS or FAIL.

Unit 7: Understand how to use food safety management procedures for post-mortem inspection of poultry

Guided Learning: 11 hours

Total Unit Time: 13 hours

Unit Level: 2

Unit reference number: Y/502/2203

Summary of Outcomes:

To achieve this unit a candidate must:

1. **Understand poultry processing stages from slaughter to chilling, by being able to meet the following assessment criteria:**
 - 1.1 List the key stages in processing
 - 1.2 Define the purpose of the key processing stages

2. **Understand food safety management procedures, by being able to meet the following assessment criteria:**
 - 2.1 Describe the purpose of food safety management procedures
 - 2.2 Identify food safety hazards
 - 2.3 Describe the measures in place to control food safety hazards, including the use of limits or tolerances.

3. **Understand the role of the Plant Inspection Assistant within the regulatory framework, by being able to meet the following assessment criteria:**
 - 3.1 Outline the main responsibilities of Food Business Operators, Official Veterinarians and Plant Inspection Assistants within the regulatory framework
 - 3.2 Describe the company reporting arrangements for Plant Inspection Assistants.

Assessment:

Assessment for this unit will be by questioning of the candidates. Questioning can be by an oral or written examination, or by oral questioning as the candidate performs practical tasks relevant to this unit. Assessment will be carried out by internal assessors. Assessment decisions are subject to internal and external scrutiny.

The unit will be graded as PASS or FAIL.

Overall Grading of the Qualification

The qualification is graded as PASS or FAIL. In order to achieve a PASS grade, candidates must achieve a PASS grade in each of the three units that are taken.

Guidance:

Suggested Reading:

Donaldson, R.J. 2018.	Essential Food Hygiene (Revised 4 th Edition)
Food Standards Agency 2002	Meat Plant HACCP Manual
Grist, A. 2005	Poultry Inspection: Anatomy, physiology and disease conditions. Nottingham University Press

Recommended prior learning:

There are no recommended prior learning requirements for this qualification. The Society does, however, recommend that candidates have a level of literacy and numeracy equivalent to *Level 1* (but see notes on Special Assessment Needs below).

Exemptions:

Candidates who have obtained Unit: R/617/2465, Principles of HACCP based food safety management for official meat controls will be exempt from Unit 7, Understand how to use food safety management procedures for post-mortem inspection of poultry provided that the unit was obtained within three years of registering for this qualification.

Candidates who obtained this alternative unit prior to three years before registering for this qualification will additionally have to provide evidence of continuing relevant professional practice in order to qualify for exemption.

National Occupational Standards

The qualification has been mapped to the following National Occupational Standards of the National Skills Academy for Food and Drink (Improve).

IMPMP305 Carry out post-mortem inspection activities (poultry)
IMPMP318 Check slaughterhouse food safety management procedures (poultry)

Further details of these National Occupational Standards can be obtained from RSPH Qualifications.

Special Assessment Needs:

Centres that have candidates with special assessment needs should consult The Society's Reasonable Adjustments and Special Consideration Policy; this is available from The Society and The Society's web site (www.rsph.org.uk).

Recommended Qualifications and Experience of Tutors:

The Society would expect that tutors have teaching experience and a qualification in a relevant subject area, but recognises that experienced teachers can often compensate for a lack of initial subject knowledge, or experienced practitioners for a lack of teaching experience.

Suitable qualifications for the RSPH Level 2 Award for Proficiency in Poultry Meat Inspection include:

RSPH Level 3 Certificate in Poultry Meat Hygiene and Inspection
RSPH Level 3 Diploma in Meat Hygiene and Inspection
RSPH Level 3 Award in Food Safety Supervision for Manufacturing
RSPH Level 4 Diploma for Proficiency in Meat Inspection.

Progression Opportunities:

On completion of this qualification, learners will be able to implement the knowledge they have gained in a suitable work related environment and progress to the RSPH Level 4 Diploma for Proficiency in Meat Inspection.

How to apply to offer this qualification:

To become a centre approved to offer this qualification, please complete the 'Centre Application Form' which can be found on our website in the Qualifications and Training section

<http://www.rsph.org.uk/en/qualifications/qualifications/i-want-to-become-a-rsph-registered-centre.cfm> . If you are already an approved centre, please complete the 'Add an additional qualification form' in the Centre area on the

website. Please ensure that you include details of your quality assurance procedures. You will need to attach a CV to this application. Please contact the Qualifications Department at centreapproval@rsph.org.uk if you need any assistance.

Other Information:

All RSPH specifications are subject to review. Any changes to the assessment or learning outcomes will be notified to Centres in advance of their introduction. To check the currency of this version of the specification, please contact the Qualifications Department or consult the RSPH website.

Centres must be registered with RSPH.

Any enquiries about this qualification should be made to:

The Qualifications Department,
Royal Society for Public Health,
John Snow House,
59 Mansell Street,
London E1 8AN

Tel. 020 7265 7300
Fax. 020 7265 7301
Email: info@rsph.org.uk
Website www.rsph.org.uk