

LANGa22v1

Control the production of game meat for human consumption



Overview

This standard deals with the competence required by individuals who are involved in controlling the access of game meat into the human food chain. It has been developed so that it can be applied to any game meat shot as part of game shooting activities. This standard is aimed at those who work in game conservation on either a full- or part-time basis, and can be applied to any sporting estate.

To meet this standard you will be able to:

1. establish procedures to ensure the correct handling of game meat
2. maintain the facilities used for storing and preparing game
3. supervise the hygienic preparation and storage of game meat

This standard relates to the following applications or context:

Establish procedures to control and organise hygiene activities such as:

transportation

storage/storage areas

inspection

preparation /preparation areas

Inspect game carcasses to determine:

shot damage

condition

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Performance criteria

You must be able to:

- P1 carry out work safely in line with health and safety requirements
- P2 maintain facilities to support the hygienic handling of dead game
- P3 establish procedures to ensure the hygienic handling of game meat
- P4 supervise the storage and handling of game meat according to legal requirements
- P5 inspect game carcasses to confirm suitability for entering the food chain
- P6 organise the dispatch of game carcasses into the food chain
- P7 supervise the disposal of waste according to legal requirements
- P8 maintain accurate records of game meat production

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Knowledge and understanding

You need to know and understand:

- K1 the legal requirements controlling the hygienic handling of game meat
- K2 the transport and storage requirements for game meat
- K3 how incorrect handling practices can damage game meat
- K4 how to inspect game carcasses
- K5 the quality requirements for game entering the food chain including permitted levels of flesh damage
- K6 how to inspect game carcasses
- K7 the processes used by game dealers to enter game meat into the food chain
- K8 the legal records which need to be maintained for game meat entering the food chain
- K9 the legal requirements controlling the disposal of waste

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Glossary

For you to fully understand the content of the standard, and the activities it describes, it is important that you are able to understand the terms used within the standard.

The definitions below should help you with this.

Preparation

The process of dressing deer, rabbit and hare carcasses by removing head, feet, viscera and reproductive organs as appropriate

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