

# Meat Hygiene Service training at Harper Adams



Centre for Rural Innovation  
at Harper Adams University College



## PROJECT SUMMARY

The Meat Hygiene Service (MHS) is an executive agency of the Food Standards Agency and is responsible for the protection of public health and animal health and welfare in the UK. This is achieved through proportionate enforcement of legislation in approved fresh meat premises.

The MHS provides verification, audit, and meat inspection services in approved slaughterhouses, cutting plants, farmed and wild game facilities, and co-located minced meat and meat products premises. The MHS has a statutory duty to provide these services on demand, 24 hours a day, 365 days a year, throughout England, Scotland and Wales.

Employee training is crucial as all staff involved in food production are a significant and potential source of microbiological and physical contamination due to either poor personal hygiene or their behaviour.

The Diploma in Meat Hygiene and Inspection is accredited by the Royal Institute of Public Health (RSPH) and delivered at Harper Adams University College. This qualification is intended to enable an individual to work as part of a team that carries out the official controls within meat plants specified in Community Regulation 854/2004, and meets the requirements for the professional

qualifications of Official Auxiliaries (meat hygiene inspectors) as required by legislation.

The 500 hours of theoretical training is carried out at Harper Adams University College and delivered as a suite of eight modules covering topics which include The Regulations and Responsibilities in Meat Processing, Aetiology, Pathology and Welfare of Red Meat Animals, and Principles of HACCP and Hygiene Regulatory Auditing. All theoretical modules must be supported by a further 400 hours of practical training experience undertaken at slaughter houses throughout the UK.

It is expected that candidates who undertake this training will benefit from the development of key skills including:

- Application of numbers
- Communication skills
- Improving own learning and performance
- Information and communication technology
- Problem solving
- Working with others

For further info please contact Dr Annette Creedon on 01952 815423 or via [acreedon@harper-adams.ac.uk](mailto:acreedon@harper-adams.ac.uk)



### KEY FACTS:

Lead Group: Animals

Key Theme: Food Chain Safety

Contract Value: £123,000

Project Leader: Dr Annette Creedon

Project Duration: Nine months

Sponsor/Client: Meat Hygiene Service (MHS)



## Centre for Rural Innovation

at Harper Adams University College

### **Accessing the research and consultancy work at Harper Adams University College**

The main purpose of the Centre is the sharing of knowledge to support innovation in the rural economy by:

- the provision of technical research services and business consultancy
- making our facilities available to support the needs of businesses
- supporting business networking
- the development of new technologies
- providing training programmes and work-based qualifications to businesses and individuals

### **[www.cfri.co.uk](http://www.cfri.co.uk)**

The website is designed to allow you to interpret the range of research and consultancy work undertaken using seven key Themes:

- Rural Entrepreneurship and Social Enterprise
- Innovation for Sustainable Farming
- Food Chain Safety
- Linking Urban and Rural Economies and Communities
- Sustainable Technology and the Rural Economy
- Rural Advisors and Agencies
- Rural Professional Practice

### **General enquiries**

To enquire about research, consultancy and training services at Harper Adams University College please contact Dr Andy Brooks:

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