

2258 Carry out primal cutting of meat or poultry

SQA Unit Code

F2J5 04

Level 2

SCQF Level 5

Credit value 6

Unit Summary

This unit is about the skills needed for you to carry out primal cutting meat in food and drink manufacture and/or supply operations. Beef, lamb, pork, venison and goat carcass sides and quarters are generally broken down into primal cuts as the first stage of butchery. Primal cutting requires a high level of skill and has a significant effect on the overall efficiency of butchery operations.

You need to be able to use the correct tools and equipment, maximise yield and maintain quality, handle and store meat or poultry and dispose of waste products following organisational and regulatory standards.

This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in carrying out primal cutting of meat or poultry.

In order to be assessed as competent you must demonstrate to your assessor that you can consistently perform to the requirements set out below. Your performance evidence must include at least one observation by your assessor.

You must be able to:	You need to show:
<p>1. Prepare to process a carcass</p> <p>This means you:</p> <p>Wear and use appropriate personal protective equipment</p> <p>Source availability of work area tools and equipment</p> <p>Check the work area is clear and ready so that the process can be carried out efficiently, safely and hygienically</p> <p>Check that carcasses to be processed are readily available and follow organisational procedures if supplies are short</p> <p>Check that there is a facility available to receive</p>	<p>Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p> <p>Evidence of preparing to process a carcass as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

the processed carcasses	
<p>2. Process a carcase This means you:</p> <p>Use appropriate tools and equipment safely to process carcasses</p> <p>Process carcasses efficiently, safely and hygienically to meet customer specifications</p> <p>Check that the meat or poultry joints meet organisational quality and yield specifications</p> <p>Maintain pace of production according to organisational requirements</p> <p>Keep waste to a minimum and store in the correct place for disposal</p> <p>Move the processed meat for storage or to the next stage of production</p>	<p>Evidence of processing a carcase as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

You need to know and understand:

Evidence of knowledge and understanding should be collected during observation of performance in the workplace. Where it cannot be collected by observing performance, other assessment methods should be used.

1. why it is important to follow organisational and regulatory operating procedures when carrying out primal cutting of meat or poultry
2. the work area tools and equipment needed to carry out primal cutting
3. why it is important to check the cleanliness of work area, tools and equipment
4. how to avoid contamination and maintain food safety during primal cutting operations
5. how to handle the meat or poultry carcase to maintain its quality
6. the key primal cuts of red and white meat species
7. the importance of precision cutting in primal butchery
8. the specific knives used in primal butchery
9. how to use the specific knives used in primal butchery
10. how to access the organisational quality and yield specifications and why it is important to adhere to them when carrying out primal butchery
11. why it is important to maintain the pace of production according to organisational
12. how to dispose of waste from primal butchery according to regulatory and organisational requirements

Evidence of performance may employ examples of the following assessment:

- observation

- written and oral questioning;
- evidence from company systems (e.g. Food Safety Management System)
- reviewing the outcomes of work
- checking any records of documents completed
- checking accounts of work that the candidate or others have written