

2262 Carry out butchery of red meat primal joints

SQA Unit Code

H3EG 04

Level 2

SCQF Level 5

Credit value 5

Unit Summary

This unit is about the skills needed for you to carry out butchery of cattle, sheep, pigs, rabbits and hares in food and drink manufacture and/or supply operations. Butchery of primal joints is a key skill in meat production and butchery sales outlets. It is important to providing a final product that fulfils organisational and customer requirements.

You need to be able to use the correct tools and equipment, adhere to organisational specifications for joints or cuts of red meat, handle and store meat maintaining product quality and the 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 butchery of red meat primal joints

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: Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i>
<p>1. Prepare to carry out red meat butchery</p> <p>This means you:</p> <p>Adhere to organisational and regulatory standards when carrying out butchery of poultry</p> <p>Wear and use personal protective equipment according to organisational procedures</p> <p>Check with the relevant person the cuts of red meat required</p> <p>Check the availability and cleanliness work area, tools and equipment</p> <p>Source the red meat joint or carcase requiring butchery</p>	<p>Evidence of preparing to carry out red meat butchery as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>Check the red meat joint or carcase is free from specified risk material</p> <p>Choose the correct knives and ensure they are sharp, clean and suitable for purpose</p>	
<p>2. Carry out butchery</p> <p>This means you:</p> <p>Produce cuts or primal joints of red meat that adhere to organisational quality and yield specification</p> <p>String the joint or cut if necessary</p> <p>Carry out butchery in a timely way maintaining pace of butchery to organisational requirements</p> <p>Minimise waste when producing cuts or primal joints of red meat</p> <p>Work within the limits of your responsibility, referring problems to the relevant people when necessary</p>	<p>Evidence of carrying out butchery as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>3. Complete butchery operations</p> <p>This means you:</p> <p>Ensure cuts are available for storage or next stage of process</p> <p>Clean personal protective equipment, work area, tools and equipment to organisational procedures</p> <p>Store waste for disposal according to regulatory and organisational standard procedures</p>	<p>Evidence of completing butchery operations 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. how to access organisational procedures
2. the organisational and regulatory procedures that must be adhered to when carrying out butchery of red meat
3. the personal protective equipment required to carry out butchery of red meat
4. the tools and equipment needed to carry out butchery of red meat
5. why it is important to have hygienically clean personal protective equipment, work

- area, tools and equipment
6. the importance of precision cutting in red meat butchery
 7. the specific knives used in red meat butchery
 8. how to use the specific knives used in red meat butchery
 9. why it is important to use the correct knife for each cutting specification
 10. how to access the organisational quality and yield specifications for specific cuts of red meat and why it's important to adhere to them when carrying out red meat butchery
 11. the typical way in which beef, lamb, pig and rabbit and hare carcasses are cut into primal joints, following cutting lines, before cutting for sale
 12. the typical red meat cuts possible from primal joints
 13. how continental butchery can be used to produce cuts of red meat
 14. the list of cuts of meat specific to beef, lamb, pork, rabbit and hare
 15. why string is commonly used in the presentation of red meat and how this process is carried out
 16. the butchery methods used in red meat butchery including slicing, dicing and jointing
 17. the importance of keeping waste to a minimum, its affect on yield and the economic value of the carcase
 18. the edible offal cuts from red meat and how they are butchered for sale
 19. the inedible by-products from red meat
 20. how to recognise Specified Risk Material in red meat and how to deal with Specified Risk Material according to regulatory and organisational procedures
 21. the different types of waste occurring as a result of red meat butchery and how they should be disposed of

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