

2264 Carry out wild game butchery

SQA Unit Code

H3EJ 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 wild game primal joints to individual joints or cuts of meat or poultry including in food and drink manufacture and/or supply operations. Carrying out butchery of wild game is important to the production of a final product that meets organisational and customer product specification requirements.

You will need to be able to carry out butchery of poultry to organisational procedures. You must also be able to use correct tools and equipment when carrying out butchery, store poultry and the dispose of waste products.

This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in carrying out wild game butchery.

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 wild game butchery</p> <p>This means you:</p> <p>Adhere to organisational and regulatory standards when carrying out butchery of wild game</p> <p>Wear and use personal protective equipment according to organisational procedures</p> <p>Check with the relevant person the cuts of wild game meat required</p> <p>Check the availability and cleanliness work area, tools and equipment</p> <p>Source the wild game joint requiring butchery</p> <p>Choose the correct knives and ensure they are</p>	<p>Evidence of preparing to carry out wild game butchery as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

sharp, clean and suitable for purpose	
<p>2. Carry out butchery</p> <p>This means you:</p> <p>Produce cuts, joints or dressed carcasses of wild game that adhere to organisational specification</p> <p>Carry out butchery in a timely way maintaining pace of butchery if appropriate</p> <p>Minimise waste when producing cuts of wild game</p> <p>Work within the limits of your responsibility, referring problems to the relevant people when necessary</p>	<p>Evidence of carrying out poultry 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 wild game
3. the personal protective equipment required to carry out butchery of wild game
4. the tools and equipment needed to carry out butchery of wild game
5. why it is important to have hygienically clean personal protective equipment, work area, tools and equipment
6. the major differences between slaughtered wild and farmed game carcasses
7. why it is important to take account of carcass damage and contamination when preparing to carry out butchery of wild game
8. how to maximise yield from different weights of game carcass
9. the importance of precision cutting in wild game butchery
10. the specific knives used in wild game butchery

11. how to use the specific knives used in wild game butchery
12. why it is important to use the correct knife for each cutting specification
13. how to access the organisational specifications for specific cuts of wild game and why it's important to adhere to them when carrying out wild game butchery
14. the different ways in which it is possible to carry out butchery of wild game depending on national, regional variations, customer and personal requirements
15. how to utilise continental butchery to produce cuts of wild game
16. different ways in which wild game joints and cuts can be presented and how they differ from the traditional way of presenting wild game
17. the typical cuts and joints possible from avian and mammalian wild game carcasses
18. the importance of keeping waste to a minimum, its affect on yield and the economic value of the wild game
19. the edible offal cuts from wild game and how they are butchered for sale
20. the inedible by-products from wild game and how they can be utilised
21. how to dispose of waste from poultry processing 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