

3261 Principles of butchery

SQA Unit Code

H3JB 04

Level 3

SCQF Level 6

SCQF Credit value 6

Unit Summary

This unit is about the principles of butchery in food and drink manufacture and/or supply operations. An underpinning knowledge of butchery is important in providing a broader understanding of the meat and poultry industry, including wild game and more detailed knowledge of factors influencing the practices commonly carried out in the industry.

You will need to know and understand the principles underpinning meat and poultry butchery including regulatory requirements, classification, food safety requirements, maturation and shelf life.

This unit is for you if you work in food and drink manufacture and/or supply operations and need a broad understanding of the principles of 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.

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.

You need to know and understand:

1. how good butchery practices affect the value of meat and poultry cuts and products
2. why Meat Hygiene Inspectors are employed in meat processing plants and the work they carry out
3. the common meat or poultry classification/grading systems used in the UK and EU
4. the factors determining the classification/grade of meat or poultry carcasses
5. why specific post slaughter carcass temperature must be achieved before butchery can be carried out
6. the importance of traceability, animal passports and trained hunter tags to carcass butchery
7. how the method of slaughter of wild game affects how it can be butchered
8. cold shortening, what causes it and its effect on carcass muscle and eating quality
9. the optimum carcass chilling rate and its effect on carcass weight loss, yield and economic value
10. the regulatory standards relating to the removal of Specified Risk Material and Animal By-products

11. how national, regional, organisational, customer requirements and personal preference can affect the way a meat and poultry are butchered
12. the significance of continental butchery and how it differs from traditional butchery methods
13. the cutting specifications for meat or poultry and how to access them
14. how age of the meat or poultry species and the age, sex, conformation, fat content, of the meat or poultry affects flavour, tenderness and colour of meat and poultry
15. the meat purchasing guide
16. how to access the wholesale and retail cost of the specific cuts of meat and poultry

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