

2259 Carry out boning of meat or poultry

SQA Unit Code

H3NS 04

Level 2

SCQF Level 5

Credit value 6

Unit Summary

This unit is about the skills needed for you to carry out boning of meat or poultry in food and drink manufacture and/or supply operations. Removing bones from carcasses or cuts of meat or poultry is a key skill, important in producing a final product that adheres to organisational and customer requirements.

You need to be able to use the correct tools and equipment, maximise yield and maintain quality, handle and store meat and 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 boning 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: Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i>
<p>1. Prepare to carry out boning</p> <p>This means you:</p> <p>Adhere to organisational and regulatory standards when carrying out boning</p> <p>Use and wear personal protective equipment when carrying out boning operations</p> <p>Check with the relevant person the cuts of meat or poultry requiring boning</p> <p>Check the availability and cleanliness of work area, tools and equipment</p> <p>Source the meat or poultry requiring boning choose the correct knives and ensure they are sharp, clean and suitable for purpose</p> <p>Check availability of storage areas for final</p>	<p>Evidence of preparing to carry out boning as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>product and waste materials</p> <p>Refer problems outside limits of your responsibility to relevant people</p>	
<p>2. Bone out meat</p> <p>This means you:</p> <p>Deal effectively with meat presented for boning that does not meet organisational specifications or customer requirements</p> <p>Use tools and equipment to bone out meat following organisational standard operating procedures</p> <p>Adhere to organisational yield and quality and pace of production specifications when carrying out boning</p> <p>Keep waste from boning to a minimum and store for later disposal</p> <p>Work within the limits of your responsibility</p>	<p>Evidence of boning out meat as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>You need to know and understand:</p> <p>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.</p>
<ol style="list-style-type: none"> 1. why it is important to follow organisational standard operating procedures when carrying out boning operations 2. the tools and equipment required to carry out boning of meat or poultry 3. why it is important to check the cleanliness of tools and equipment 4. how to handle the meat or poultry carcase to maintain its quality 5. how to avoid product contamination and maintain food safety during boning operations 6. how to access the correct organisational specifications 7. why it is important to adhere to organisational yield and quality specifications 8. the importance of precision cutting in boning operations 9. why it is important to maintain the pace and flow of production according to organisational requirements 10. how to store waste products for disposal from boning operations 11. how ineffective boning can lead to wastage, potential customer complaints and lost revenue 12. how to deal with operating problems within the limits of your responsibility

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