

2261 Carry out trimming of meat or poultry

SQA Unit Code

H3NT 04

Level 2

SCQF Level 5

Credit value 6

Unit Summary

This unit is about the skills needed for you to carry out trimming of meat or poultry in food and drink manufacture and/or supply operations. Trimming is important at all stages of the process through production from post slaughter carcase trimming to trimming joints and pre-sale cuts and joints. Trimming to remove waste and unwanted fat, bone gristle etc is important in the production of a final product that adheres to organisational classification, quality and yield specifications.

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 trimming 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 carry out trimming</p> <p>This means you:</p> <p>Adhere to regulatory and organisational requirements</p> <p>Use appropriate personal protective equipment for trimming</p> <p>Assemble the tools and equipment to carry out trimming efficiently, safely and hygienically</p> <p>Check the work area is ready for trimming to be completed efficiently, safely and hygienically</p> <p>Check that the meat or poultry to be trimmed is readily available and follow organisational</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 carry out trimming as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>procedures to replenish supply when necessary</p> <p>Check that facilities are available to receive trimmed meat</p>	
<p>2. Trim meat cuts</p> <p>This means you:</p> <p>Check that the meat or poultry for trimming meets customer or organisational specifications and follow organisational procedures to deal with it if it does not</p> <p>Use appropriate tools and equipment to trim meat or poultry at the pace to meet production requirements efficiently, safely and hygienically</p> <p>Trim meat or poultry to meet customer or organisational quality and yield specifications</p> <p>Minimise waste from trimming and store for disposal</p> <p>Maintain pace of trimming to organisational requirements</p> <p>Work within the limits of your responsibility and address problems to relevant people</p>	<p>Evidence of trimming meat cuts 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. why it is important to follow organisational standard operating procedures and product specifications when carrying out trimming operations
2. why trimming is carried out on post-slaughter carcasses, joints and presale cuts
3. the muscle, fat, bone, connective tissue, ligaments and collagen of meat or poultry
4. the tools and equipment required to carry out trimming of meat or poultry

5. why it is important to check the cleanliness of tools and equipment
6. how to handle the meat or poultry to maintain its quality
7. how to avoid product contamination and maintain food safety during trimming operations
8. how to access the correct organisational specifications
9. why it is important to adhere to organisational yield and quality specifications
10. the importance of trimming to the presentation of meat or poultry for sale
11. the importance of precision cutting in trimming operations
12. why it is important to maintain the pace and flow of production according to organisational requirements
13. how to store waste products for disposal from trimming operations
14. how ineffective trimming can lead to wastage, potential customer complaints and lost revenue
15. 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