

3280 Prepare and finish cuts from beef hindquarter		
SQA Unit Code		H64V 04
Level 3	SCQF Level 7	SCQF Credit value 6

Unit Summary

This unit is about the skills needed for you to break down complete hindquarter of beef to smaller, specific cuts and preparations. This includes the following processes:

- Removal and joint of the ox kidney
- Boning, trimming and slicing hind hough
- Bone and trim flank of beef
- Bone rump
- Trim and roll silverside
- Prepare thick flank
- Slice rump and round steak
- Bone and trim popeseye
- Slice popeseye into steaks
- Bone sirloin
- Roll sirloin
- Prepare striploin and cut sirloin into steaks
- Cut T bone steak and bone in sirloin joints
- Trim and cut fillet steaks
- Seam cut thick flank

This competence highlights the importance of making choices regarding the quality meat being cut and ensuring that care is taken to reduce damage to the meat.

This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in preparing a range of different beef based products.

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:
1. Prepare work areas for cutting	Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i> Evidence of preparing work areas for cutting in a food environment in accordance with workplace procedures.

<p>This means you:</p> <p>Adhere to organisational and regulatory standards when cutting beef hindquarter.</p> <p>Wear and use the correct personal protective equipment.</p> <p>Check the availability and cleanliness of work area, tools and equipment.</p> <p>Ensure that beef hindquarter is secure and ready for cutting.</p> <p>Source product specification for joints and products to be produced.</p> <p>Agree production plans for production with relevant personnel.</p> <p>Address problems within the limits of your responsibility.</p>	
<p>2. Cut joints from beef hindquarter</p> <p>This means you:</p> <p>Follow organisational specification for the range of cuts required.</p> <p>Ensure meat adheres to visual quality specification.</p> <p>Take effective action if the meat does not meet quality specification.</p> <p>Cut meat in accordance with product requirements.</p> <p>Trim and/or tie products according to</p>	<p>Evidence of cutting joints from beef hindquarter in a food environment in accordance with workplace procedures.</p>

<p>specification.</p> <p>Maintain quality of meat when handling.</p> <p>Identify and act upon opportunities to recover and utilise waste.</p> <p>Comply with health, safety, food safety and organisational requirements.</p> <p>Present the completed product to the relevant personnel for approval.</p> <p>Store waste for disposal according to organisational requirements.</p>	
<p>3. Check quality of products</p> <p>This means you:</p> <p>Review the quality and quantity of product against specification.</p> <p>Report on the volume of product produced.</p> <p>Correctly store the completed product.</p> <p>Provide advice and guidance on the appropriate packing, wrapping and storage for the product.</p>	<p>Evidence of checking quality of products in a food environment in accordance with workplace procedures</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. How to access organisational procedures. 2. The organisational and regulatory procedures that must be adhered to when cutting meat and poultry. 3. The personal protective equipment required to when cutting meat and poultry. 4. How to recognise the key cuts made from beef, lamb, pork, venison and poultry. 5. What the commonly used terms are for describing cuts of meat and poultry. 6. What the quality control points are in regards to the common cuts produced.

7. The tools and equipment needed to cut primary cuts and whole birds into smaller retail cuts, including the range of saws, knives and cleavers that may be used.
8. What the primary food safety risks are when working with raw meat.
9. How food safety can be maintained when working with raw meat.
10. Why it is important to have hygienically clean personal protective equipment, work area, tools and equipment when cutting.
11. How to access the organisational specifications for the retail cuts required.
12. Why it is important to adhere to the specific meat and poultry product specification.
13. The importance of keeping waste to a minimum when producing meat cuts, its affect on yield and potential loss of revenue.
14. How to check meat product yield against product specification.
15. Why it is important to check for yield when producing meat products.
16. The importance of carrying out quality checks against organisational specifications.
17. The different types of waste occurring as a result of producing meat cuts.
18. How waste products should be stored for disposal.
19. Why it is important to work within the limits of your responsibility and report problems to the relevant people.

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