

3276 Breakdown red meat carcasses		
SQA Unit Code		H650 04
Level 3	SCQF Level 7	SCQF Credit value 6

Unit Summary

This unit is about the skills needed for you to break down a complete red meat carcass into sections that will require further processing. This includes carcasses of Beef, Lamb, Pork and Venison.

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 breaking down complete red meat carcasses.

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 work areas for the breakdown of red meat carcasses</p> <p>This means you:</p> <p>Adhere to organisational and regulatory standards when breaking down red meat carcass.</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 the carcass is securely suspended.</p> <p>Source product specification for carcass</p>	<p>Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p> <p>Evidence of preparing work areas for the breakdown of red meat carcasses in a food environment in accordance with workplace procedures.</p>

<p>breakdown.</p> <p>Agree production plans for production with relevant personnel.</p> <p>Address problems within the limits of your responsibility</p>	
<p>2. Break carcase into separate cuts</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>Remove offal and store appropriately.</p> <p>Maintain quality of meat and poultry 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>Evidence of breaking carcasses into separate cuts in a food environment in accordance with workplace procedures.</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>Evidence of checking quality of products in a food environment in accordance with workplace procedures</p>

Report on the volume of product produced.	
Correctly store the completed product.	
Provide advice and guidance on the appropriate packing, wrapping and storage for the product.	

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 breaking down red meat carcasses.
3. The personal protective equipment required to when breaking down carcasses.
4. The tools and equipment needed to cut complete carcasses, including the range of hoists, saws, and knives.
5. Why it is important to have hygienically clean personal protective equipment, work area, tools and equipment when breaking down carcasses.
6. How to access the organisational specifications for the specific primary cuts required.
7. Why it is important to adhere to the specific meat product specification.
8. The importance of keeping waste to a minimum when breaking down carcasses, its affect on yield and potential loss of revenue.
9. How to check meat product yield against product specification.
10. Why it is important to check for yield when producing meat products.
11. The importance of carrying out quality checks against organisational specifications.
12. The different types of waste occurring as a result of producing primary cuts during carcass breakdown.
13. How waste products should be stored for disposal.
14. 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