



National Unit specification: general information

Unit title: Meat and Poultry 1 (SCQF level 5)

Unit code: D0T6 11

Superclass: NE

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Summary

Identifying a range of meat, poultry and bacon, recognising quality and unacceptable raw materials, and preparing the product for cooking.

Outcomes

- 1 Identify the flesh of a range of meats, poultry and bacon.
- 2 State acceptable standards of quality of meat, poultry and bacon and identify unacceptable raw materials.
- 3 State the factors which influence the retention of quality in fresh meat, poultry and bacon.
- 4 Use suitable techniques involving rejection and removal of unacceptable material from meats, poultry and bacon in a safe, hygienic and economic manner.

Recommended entry

While entry is at the discretion of the centre, candidates must have basic competence in food preparation and cooking processes.

Credit points and level

1 National Unit credit at SCQF level 5: (6 SCQF credit points at SCQF level 5*)

**SCQF credit points are used to allocate credit to qualifications in the Scottish Credit and Qualifications Framework (SCQF). Each qualification in the Framework is allocated a number of SCQF credit points at an SCQF level. There are 12 SCQF levels, ranging from Access 1 to Doctorates.*

General information (cont)

Unit title: Meat and Poultry 1 (SCQF level 5)

Core Skills

Opportunities to develop aspects of Core Skills are highlighted in the Support Notes of this Unit specification.

There is no automatic certification of Core Skills or Core Skill components in this Unit.

National Unit specification: statement of standards

Unit title: Meat and Poultry 1 (SCQF level 5)

Acceptable performance in this Unit will be the satisfactory achievement of the standards set out in this part of the Unit specification. All sections of the statement of standards are mandatory and cannot be altered without reference to SQA.

Outcome 1

Identify the flesh of a range of meats, poultry and bacon.

Performance Criteria

- (a) The flesh of a range of meats, poultry and bacon is correctly identified.

Outcome 2

State acceptable standards of quality of meat, poultry and bacon and identify unacceptable raw materials.

Performance Criteria

- (a) The quality points are correctly stated.
- (b) Unacceptable raw materials are correctly identified.

Outcome 3

State the factors which influence the retention of quality in fresh meat, poultry and bacon.

Performance Criteria

- (a) The factors which influence eating quality are correctly explained.
- (b) A suitable cookery process is given for each meat, poultry and bacon, and justified.

Outcome 4

Use suitable techniques involving rejection and removal of unacceptable material from meats, poultry and bacon in a safe, hygienic and economic manner.

Performance Criteria

- (a) Correct equipment is selected and used.
- (b) The preparation techniques are carried out to given specifications.
- (c) Work is carried out in a safe, hygienic and economic manner.

National Unit specification: statement of standards (cont)

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Evidence Requirements for this Unit

Outcome 1

Recorded or performance evidence that the candidate can correctly identify the flesh or carcass (if more appropriate) of all of the following:

- ◆ Meats: beef; pork; lamb or mutton.
- ◆ Poultry: chicken; duck or turkey.

Outcome 2

Recorded evidence that the candidate can correctly state four quality points in relation to each meat, poultry and bacon within the range below.

Recorded evidence that the candidate can correctly identify two unacceptable qualities of each meat, poultry and bacon within the range below:

- ◆ Meats: one cut of beef; one cut of pork; one cut of lamb or mutton.
- ◆ Poultry: one chicken; one duck or turkey.
- ◆ Bacon: one cut.

Outcome 3

Recorded evidence that the candidate can explain how each factor influences the eating quality of each of the range (one point for each factor).

Factors: freshness; storage; preparation techniques; packaging.

Recorded evidence that the candidate can correctly identify a cookery process suitable for one cut of each of the range of meats and bacon and for each of the range of poultry, and justifies its suitability.

- ◆ Meats: one cut of beef; one cut of pork; one cut of lamb or mutton.
- ◆ Poultry: one chicken; one duck or turkey.
- ◆ Bacon: one cut.

Outcome 4

Preparation techniques: bone; cut; remove excess fat; remove unacceptable material; skin; clean; mince.

Performance evidence that the candidate selects and uses the correct equipment.

Performance evidence that the candidate correctly carries out specified preparation techniques for each of the range of meats, poultry and bacon.

Overall all of the preparation techniques must be carried out.

Performance evidence that the candidate carries out all work in a safe, hygienic and economic manner.

National Unit specification: statement of standards (cont)

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- ◆ Meats: one cut of beef; one cut of pork; one cut of lamb or mutton.
- ◆ Poultry: one chicken; one duck or turkey.
- ◆ Bacon: one cut.

In order to achieve this Unit, candidates are required to present sufficient evidence that they have met all the Performance Criteria for each Outcome within the range specified. Details of these requirements are given for each Outcome.

The assessment instruments used should follow the general guidance offered by the SQA assessment model and an integrative approach to assessment is encouraged. (See references at the end of support notes).

Accurate records should be made of the assessment instruments used showing how evidence is generated for each Outcome and giving marking schemes and/or checklists, etc. Records of candidates' achievements should be kept. These records will be available for external verification.

National Unit specification: support notes

Unit title: Meat and Poultry 1 (SCQF level 5)

This part of the Unit specification is offered as guidance. The support notes are not mandatory.

While the exact time allocated to this Unit is at the discretion of the centre, the notional design length is 40 hours.

Guidance on the content and context for this Unit

This Unit must relate to the actual range of meat, poultry and bacon specified and not pictorial examples of the range. It is not sufficient that candidates identify pictorial examples for Outcome 1.

As this Unit can be expensive to deliver it is recommended that it be delivered in an integrated manner with Meat and Poultry 2 to cut down on overlap, expense and time of delivery. There are also several production Units within which the end products could be used and within which an integrated approach would be suitable.

As the majority of this Unit relates to identification of quality and preparation there is scope to organise its delivery in different contexts, for example within a larder section where groups investigate and prepare the same product for future use for themselves or for others. It can also be structured where individuals are investigating and preparing different products (again in groups) at the same time.

Guidance on learning and teaching approaches for this Unit

Corresponding to Outcomes 1–4:

Outcome 1: Candidates will require to get hands-on experience of the full range of meat, poultry and bacon in order for them to explore the features that will allow them to identify each meat or carcass. Pictorial examples of additional cuts of meat and carcasses should be explored and candidates encouraged to investigate other cuts or carcasses to allow them to broaden their knowledge base of the range available. Carcasses will be investigated and prepared for chicken, duck and turkey, whereas a variety of small cuts will be more suitable for the rest of the range.

Outcomes 2 and 3: Quality of any meat or poultry is determined before slaughter by breed, sex, age, method of rearing and resting prior to slaughter; and after slaughter by bleeding, dressing of carcass, hanging and storage conditions.

A number of quality points can be noted in a prepared carcass of meat such as colour and texture of flesh and fat, marbling and resilient flesh. The quality of cured pork should be included. Pliable breast bone, unbroken skin, claws and beak which break or tear easily are all indicators of quality in poultry.

The relationship between quality and subsequent processing should be discussed, for example, suitability for mincing, why to marinate certain meats and poultry, and what criteria dictate the method of cookery suitable for the range.

National Unit specification: support notes (cont)

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Eating qualities of meat and poultry should be considered in terms of flavour, texture and appearance. Humidity, temperature and maturity have an influence on the keeping qualities and tenderness. After slaughter, meat and poultry require different storage conditions.

All require hanging for differing times to develop texture and flavour. Temperature and humidity in the storage area will dictate hanging time. During storage, air must circulate freely around the carcass. If a covering is required it must be porous. Smell, absence of slime or stickiness, absence of bruising or discoloration, texture of muscle, amount of fat, amount of connective tissue, maturity of cartilage and bone for meats, poultry and bacon.

Outcome 4: Candidates will be required to apply all of the preparation techniques to the range of meats using the correct equipment and in a safe hygienic and economical manner. This will require an amount of tutor demonstrations to emphasise the techniques to be used.

Guidance on approaches to assessment for this Unit

The learning and delivery approach should allow Outcomes to be achieved in a candidate-centred, participative and practical manner. A fully integrated approach is recommended for all Outcomes rather than assessing theoretical aspects separately from practical exercises.

A well structured practical worksheet and observation checklist related to the range of Outcome 4 can be used to record not only practical performance related to each meat, poultry and bacon item but also the following:

- ◆ An identification of product/meat.
- ◆ Quality — unacceptable qualities of each.
- ◆ Factors which influence eating quality are explained for each.
- ◆ A suitable cookery process to be applied.

Evidence for all four Outcomes by means of a practical worksheet and observation checklist.

Opportunities for the use of e-assessment

E-assessment may be appropriate for some assessments in this Unit. By e-assessment we mean assessment which is supported by Information and Communication Technology (ICT), such as e-testing or the use of e-portfolios or e-checklists. Centres which wish to use e-assessment must ensure that the national standard is applied to all candidate evidence and that conditions of assessment as specified in the Evidence Requirements are met, regardless of the mode of gathering evidence. Further advice is available in *SQA Guidelines on Online Assessment for Further Education (AA1641, March 2003)*, *SQA Guidelines on e-assessment for Schools (BD2625, June 2005)*.

National Unit specification: support notes (cont)

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Opportunities for developing Core Skills

In this Unit candidates will identify a range of meat, poultry and bacon recognising quality and unacceptable raw materials and preparing the product for cooking.

Candidates will:

- ◆ evaluate meat and explain the factors affecting quality
- ◆ work in groups to discuss and agree their findings
- ◆ select suitable cookery processes and justify their selection
- ◆ calculate hanging times for meat according to temperature.

As they are doing this Unit candidates will develop aspects of the Core Skills in *Numeracy*, *Communication*, *Problem Solving* and *Working with Others*.

Disabled candidates and/or those with additional support needs

The additional support needs of individual candidates should be taken into account when planning learning experiences, selecting assessment instruments, or considering whether any reasonable adjustments may be required. Further advice can be found on our website www.sqa.org.uk/assessmentarrangements

History of changes to Unit

Version	Description of change	Date
02	Unit updated into new NQ shell with Core Skills signposting added	22/07/2011

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