



## National Unit specification: general information

**Unit title:** Meat and Poultry 2 (SCQF level 6)

**Unit code:** FT8A 12

**Superclass:** NE

**Publication date:** September 2011

**Source:** Scottish Qualifications Authority

**Version:** 02

## Summary

The purpose of this Unit is to introduce candidates to the skills and knowledge required to carry out a range of complex butchery techniques and then produce a range of complex meat and poultry dishes.

This is a mandatory Unit in the National Certificate in Professional Cookery (SCQF level 6). It is also available as a standalone Unit. This Unit is suitable for school leavers, adult returners and/or those currently employed within the hospitality industry. It is suitable for candidates who have no previous experience of butchery.

## Outcomes

- 1 Identify a range of animal carcasses, their products and the purchasing, quality criteria and storage requirements associated with them.
- 2 Identify, select, maintain and use equipment required to prepare a range of meat and poultry products.
- 3 Prepare, cook, finish and present a range of dishes using the prepared meat and poultry products to a commercially acceptable standard.

## Recommended entry

Entry is at the discretion of the centre.

## Credit points and level

2 National Unit credits at SCQF level 6: (12 SCQF credit points at SCQF level 6\*)

*\*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.*

## **National Unit specification: general information (cont)**

**Unit title:** Meat and Poultry 2 (SCQF level 6)

### **Core Skills**

Achievement of this Unit gives automatic certification of the following Core Skills component:

- ◆ Critical Thinking at SCQF level 4
- ◆ Planning and Organising at SCQF level 4

There are also opportunities to develop aspects of Core Skills which are highlighted in the Support Notes of this Unit specification.

## **National Unit specification: statement of standards**

### **Unit title: Meat and Poultry 2 (SCQF level 6)**

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 a range of animal carcasses, their products and the purchasing, quality criteria and storage requirements associated with them.

##### **Performance Criteria**

- (a) Identify a range of meat and poultry carcasses.
- (b) Identify suitable joints and cuts from the range of meat and poultry carcasses.
- (c) Describe the sizes of selected joints/cuts/pieces.
- (d) Describe the purchasing and quality criteria associated with a range of meat and poultry products.
- (e) State the storage requirements for a range of meat and poultry products.

#### **Outcome 2**

Identify, select, maintain and use equipment required to prepare a range of meat and poultry products.

##### **Performance Criteria**

- (a) Identify and select suitable equipment to be used to prepare a range of meat and poultry products.
- (b) Detail how the selected equipment should be maintained.
- (c) State how the equipment is used safely.
- (d) Use the equipment to prepare a range of meat and poultry products.
- (e) Store the prepared products appropriately prior to cooking.

#### **Outcome 3**

Prepare, cook, finish and present a range of dishes using the prepared meat and poultry products to a commercially acceptable standard.

##### **Performance Criteria**

- (a) Identify and select ingredients required to produce a range of meat and poultry dishes.
- (b) Weigh and measure the ingredients.
- (c) Prepare ingredients using appropriate techniques according to the recipe.
- (d) Cook, finish and present the meat and poultry dishes to a commercially acceptable standard.
- (e) Work safely and hygienically throughout.

## National Unit specification: statement of standards (cont)

**Unit title:** Meat and Poultry 2 (SCQF level 6)

### Evidence Requirements for this Unit

Evidence is required to demonstrate that the candidate has achieved all of the Outcomes and Performance Criteria.

Written/Oral and Performance evidence is required for this Unit.

- ◆ Written/oral evidence is required which demonstrates knowledge and understanding of animal carcasses and the products associated with them, the purchasing and quality criteria, storage requirements and equipment used.
- ◆ Practical activities for this Unit should be carried out under supervision in a realistic working environment and should provide opportunities to demonstrate good working practice.

### Outcome 1 and 2 — Written/oral recorded evidence

Candidates are required to demonstrate that they can:

- ◆ identify a range of meat and poultry carcasses
- ◆ identify suitable joints and cuts from the range of meat and poultry carcasses
- ◆ describe the sizes of selected joints/cuts/pieces
- ◆ detail the purchasing and quality criteria associated with a range of meat and poultry products
- ◆ identify and select suitable equipment to be used to prepare a range of meat and poultry products
- ◆ detail how the selected equipment should be maintained
- ◆ state how the equipment is used safely.

**Animal carcasses:** beef, veal, lamb, mutton, pork, bacon, chicken, turkey and duck.

**Suitable cuts, joints and pieces:** whole carcasses, sub carcasses, bone in joints and sub-joints, boneless joints and sub-joints, dice, mince, slices, steaks, cutlets, chops, noisettes, rosettes and other associated cuts.

**Purchasing and quality criteria:** aged meat, hanging times, fat to flesh ratios, flesh colour of meat, fat colour and texture, marbling, natural tenderisation, related purchasing and audit procedures and specific quality and buying criteria for different cuts.

**Storage requirements:** temperature control, frozen meat, chilled meats, wrapping, hanging in chillers, drip trays and special storage requirements as appropriate.

**Equipment:** knives, steels, other sharpening devices, boards, blocks, other cutting tools both manual and mechanical and ancillary equipment required to prepare meat and poultry products.

**Animal carcasses** — the candidate should identify all meat carcasses and two from the range of chicken, turkey and duck.

## National Unit specification: statement of standards (cont)

**Unit title:** Meat and Poultry 2 (SCQF level 6)

**Suitable cuts, joints and pieces** — the candidate should identify a minimum of one bone-in joint and one sub-joint, one boneless joint and one sub-joint from each of beef, lamb, pork, a minimum of three cuts associated with beef and a minimum of two cuts associated with poultry.

This assessment must be conducted in open-book supervised conditions. All Performance Criteria must be achieved on a minimum of one occasion.

### Outcomes 2 and 3: Performance evidence

Candidates will be required to demonstrate by practical activity that they can:

- ◆ use the equipment to prepare a range of meat and poultry products
- ◆ store the prepared products appropriately prior to cooking
- ◆ identify and select ingredients required to produce a range of meat and poultry dishes
- ◆ weigh and measure the ingredients
- ◆ prepare ingredients according to the recipe
- ◆ cook, finish and present the meat and poultry dishes to a commercially acceptable standard
- ◆ work safely and hygienically throughout.

Candidates are required to demonstrate that they can prepare a range of meat and poultry products and produce the following range of dishes:

- ◆ Products:
  - one Beef or Veal cut or joint or piece
  - one Lamb or Mutton cut or joint or piece
  - one Pork or Bacon cut or joint or piece
  - one Chicken cut or joint or piece
  - one Turkey or Duck cut or joint or piece
- ◆ Dishes:
  - one Beef or Veal dish
  - one Lamb or Mutton dish
  - one Pork or Bacon dish
  - one Chicken dish
  - one Turkey or Duck dish

Each dish must use a different cut/joint or piece of meat and poultry product. The practical activities must be carried out in a professional kitchen, realistic working environment or workplace, in supervised conditions. An assessor observation checklist must be retained as evidence of performance.

## National Unit specification: support notes

### Unit title: Meat and Poultry 2 (SCQF level 6)

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 80 hours.

### Guidance on the content and context for this Unit

This Unit is mandatory in the National Certificate in Professional Cookery at SCQF level 6.

The focus of this Unit is to provide theoretical and practical vocational training. Outcome 1 and part of Outcome 2 of the Unit will develop knowledge and skills required to identify and size meat and poultry products, the purchasing and quality requirements and show skills in selecting meat and poultry products, the tools needed to correctly prepare the products and how they are maintained to the required standard. A range of complex butchery techniques will be demonstrated and candidates will produce a range of meat and poultry products using these butchery techniques.

Outcome 3 together with part of Outcome 2 will then use practical activities to prepare, cook, finish and present for service a range of complex meat and poultry dishes using the prepared meat and poultry products, techniques and processes.

The tutor should illustrate the differing ranges of meat and poultry products, along with the methods of selection and quality requirements associated with meat and poultry products. The tutor should then demonstrate the selection of the correct preparation tools and preparation techniques required to produce a range of selected meat and poultry products. The preparation methods used should where possible use a range of butchery tools and equipment to produce the products correctly. Items such as saws, cleavers and other cutting tools should be introduced and their safe use and maintenance should be explained and demonstrated.

The cooking and production of the dishes must then be covered along with the correct finishing and presentation requirements to ensure the finished dish meets an acceptable professional standard. Garnishing, accompaniments and finishing methods should use a wide range of skills and presentation techniques they could include: hot and cold garnishes, sauces, relishes, pickles and chutneys, bread or pastry items and other selected garnishes and accompaniments. Presentation techniques could show skills in napper, plating, garnishing, topping, foaming, glazing and other associated finishing and presentation techniques.

A detailed candidate record sheet of the practical activities associated with Outcomes 2 and 3 should be encouraged and should show a range of suitable dishes which develop different skills and use differing preparation techniques and cookery processes. These dishes should also follow current trends relating to eating habits and finishing techniques. They should be reviewed on a regular basis to ensure that they are up-to-date with changes in hospitality industry trends. They should also reflect the different range of styles of operation and service across the broad industry spectrum within hospitality and food service provision.

## National Unit specification: support notes

### Unit title: Meat and Poultry 2 (SCQF level 6)

The range of dishes should encompass classic cookery techniques and processes such as boiling, baking, shallow and deep frying, sautéing, stir frying, poaching, steaming, roasting, pot-roasting, grilling, griddling, stewing and braising as well as more up-to-date variants such as the use of water bath technology (sous-vide).

Safe and hygienic working practices must be observed throughout.

### Guidance on learning and teaching approaches for this Unit

The requirements of the Unit should be discussed with the candidates as part of the induction process to the Unit. Experiential and practical learning and teaching are the main approaches, reinforced by theoretical knowledge to underpin the learning. Candidates should be encouraged to learn through a wide range of activities both practically and within the theory classroom. This should enhance their awareness of the operation of a practical professional kitchen environment.

The theory of the subject matter of Outcomes 1 and part of Outcome 2 should clearly relate to the practical activities being undertaken in Outcomes 2 and 3, and should be integrated where possible, and reinforced in the practical situation when feasible.

Integration of this Unit with other Units is possible for example *Stocks and Sauces*, *Food Preparation Techniques* and *Cookery Processes*. The Unit can also be linked to Hygiene (Food Safety) and Health and Safety procedures which will make them more easily understood and remembered, when relating to a practical activity. All candidates should be made aware of the risks associated with the use of sharp cutting tools to prepare meat and poultry products. Emphasis on working correctly and safely at all times is paramount.

Candidates should be given clear verbal and written instructions prior to commencing assessments so they are fully aware of what is expected of them. Recipes should be clearly defined to the candidate including sources of the material. All commonly used culinary terms should be explained. The use of the correct equipment to carry out activities safely is encouraged at all times.

The use of candidate worksheets for the practical activities is strongly recommended. These should clearly state full details of activities being carried out, meat and poultry cuts used, equipment selected, how it is maintained, how it is used, what was prepared and how, how it was produced, what processes were used, what garnishing and finishing products were used and how it was finished and presented. The addition of photographic evidence to support these worksheets is encouraged.

The Unit therefore should incorporate a wide variety of approaches to teaching and learning, including:

- ◆ Tutor demonstrations
- ◆ Practical activities
- ◆ Information and Communication Technology (ICT) research
- ◆ A variety of resources
- ◆ Reflection and evaluation
- ◆ Structured worksheets
- ◆ Written assessments

## National Unit specification: support notes (cont)

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### Guidance on approaches to assessment for this Unit

The following approaches to assessment are suggested:

Outcomes 1 and 2:  
Candidate folio.

Outcomes 2 and 3:  
Assessor checklist based on Performance Criteria which could include photographic evidence of each dish.

The Evidence Requirements for Outcomes 1 and 2 could be carried out by using a workbook to underpin the theoretical knowledge required by the Outcome and a written test in regard to selection, sizes, quality and storage of meat and poultry products and the identification, maintenance and safe use of the equipment needed to carry out preparation of meat and poultry products.

The workbook should use diagrams of animal carcasses to show joints, suitable cuts thereof and uses for the cuts. Short reinforcing written questioning within the workbook could detail the purchasing, quality points and storage criteria of products and also equipment identification and selection, maintenance issues and details of usage for the stated equipment.

The written test could be made up of a series of questions using either short answer or multiple choice questions covering at least one question per range product in relation to identification, sizes, purchasing quality and uses of the joints along with questions in relation to equipment selection, maintenance and use as detailed in the range statements. All the written evidence should be kept as part of the quality assurance process.

Practical activities should be assessed by the standard assessment methods, a detailed candidate activity sheet could be completed by each candidate showing recipes used, recipe source, meat and poultry product used by joint/cut/piece. The preparation methods and techniques, the cooking methods, processes used and the garnishing finishing techniques employed to present the dish to an acceptable professional standard. These sheets could be assessor marked and feedback space allocated for assessor feedback in written form.

### 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 the candidate will be weighing and measuring, interacting with others and employing critical thinking. Therefore, there will be opportunities to develop aspects of the Core Skills in *Numeracy*, *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](http://www.sqa.org.uk/assessmentarrangements)

## History of changes to Unit

Version	Description of change	Date
02	Core Skills Components Critical Thinking and Planning and Organising at SCQF level 4 embedded.	29/09/2011

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