



Unit F2J5 04 (329)

Carry Out Primal Cutting in Meat and Poultry

Unit Summary

Carcase sides and quarters are generally broken down into primal cuts as the first stage of butchery. A primal cut is a section of a carcass that may include bone, fat and muscle and has particular cooking characteristics. Different primal cuts have different values. Producing the primal cuts therefore affects how much money can be made from a carcass but primals must also meet customer specifications.

Primal cutting requires a high level of skill and has a significant effect on the overall efficiency of butchery operations.

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.

Achievement of this Unit will provide you with opportunities to develop the following SQA Core Skills:

Problem Solving Access 3

- ◆ Analyse a simple situation or issue.
- ◆ Plan, organise and complete a simple task.

I have completed the requirements of this Unit.

Candidate name: _____ **Date:** _____

Candidate signature: _____ **Date:** _____

I can confirm the candidate has completed all requirements of this Unit.

Assessor signature: _____ **Date:** _____

IV signature: _____ **Date:** _____

Assessment centre: _____

You must be able to	Evidence Requirements	Evidence/ Activity Ref No.
<p>1 Prepare to process a carcase</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Use appropriate personal protective equipment for the process you are doing. (b) Assemble the tools and equipment so that the process can be completed efficiently, safely and hygienically. (c) Check the work area is clear and ready so that the process can be carried out efficiently, safely and hygienically. (d) Check that carcasses to be processed are readily available and follow company procedures if supplies are short. (e) Check that there is a facility available to receive the processed carcasses and follow company procedures to deal with any problems. (f) Check that facilities are available for the output and waste from the process and follow company procedures to deal with any problems. 	<p>Evidence of preparing to process a carcase in accordance with workplace procedures.</p>	
<p>2 Process a carcase</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Check that the carcasses for processing meets customer specifications and follow company procedures to deal with variations from specifications. (b) Use appropriate tools and equipment safely to process carcasses. (c) Process carcasses efficiently, safely and hygienically to meet customer specifications. (d) Keep waste to a minimum and make sure that it is put in the correct place. 	<p>Evidence of processing a carcase in accordance with workplace procedures.</p>	

		Evidence Requirements (cont)	
2 (cont)	(e) Move the processed meat to the next stage and make sure that the pace of production is maintained.		

Evidence of Performance

Evidence of performance may employ examples of the following assessment:

- ◆ observation
- ◆ written and oral questioning
- ◆ evidence from company systems (eg 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

Candidate name:		Assessor initials/date
No	Activity	
1		
2		

You need to know and understand		Evidence
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.		
K1	Primal cuts of beef or lamb or pork or poultry or veal or any other species you are working with and their names.	
K2	Why precision when cutting into primals is important.	
K3	Primal cutting lines and guides.	
K4	Personal protective equipment used for primal cutting.	
K5	Equipment and tools used in primal cutting.	
K6	Why maintaining the flow of production is important.	
K7	Why meeting quality standards in primal cutting is important.	
K8	Why keeping waste to a minimum is important.	
K9	Why the correct disposal of waste is important.	
K10	Legislation related to primal cutting.	
K11	Controls in primal cutting operations.	

Notes/Comments

Assessor signature: _____

Date: _____