

2252 Split meat carcasses		
SQA Unit Code		H3EA 04
Level 2	SCQF Level 5	Credit value 4

Unit Summary

This unit is about the skills needed for you to split meat carcasses in food and drink manufacture and/or supply operations. Beef, lamb, pork, goat and venison carcasses are commonly split to aid handling and butchery operations. Splitting meat carcasses is an essential part of the processing of meat to enable handling and butchery to be carried out more effectively and efficiently.

You will need to be able to split meat carcasses using the correct tools and equipment and adhering to regulatory and organisational specifications.

This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in splitting 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: Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i>
<p>1. Prepare to carry out splitting of meat carcass</p> <p>This means you:</p> <p>Adhere to regulatory and organisational requirements when carrying out</p> <p>Wear and use personal protective equipment</p> <p>Check availability of meat carcass for splitting assemble tools and equipment needed for splitting</p> <p>Check availability of storage area for split carcass with relevant people</p> <p>Make sure the carcass is in the most effective position for splitting</p> <p>Place yourself in the most effective place and position for splitting</p>	<p>Evidence of preparing to carry out splitting of meat carcass as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>2. Carry out splitting of meat carcass This means you:</p> <p>Carry out splitting of the carcass following organisational requirements</p> <p>Carry out splitting at a pace to meet the speed of production</p> <p>Clean and maintain tools and equipment between tasks following organisational procedures and to meet food safety requirements</p> <p>Inform relevant people if problems occur outside the limits of your responsibility</p>	<p>Evidence of carrying out splitting of meat carcass as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
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<p>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.</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 splitting carcasses 3. The personal protective equipment required to split meat carcasses 4. The tools and equipment needed to split carcasses 5. Why it is important to have hygienically clean personal protective equipment, work area, tools and equipment when splitting carcasses 6. The importance of keeping waste to a minimum when splitting carcasses, its affect on yield and potential loss of revenue 7. The importance of carrying out quality checks against organisational specifications 8. Why it is important to work within the limits of your responsibility and report problems to the relevant people

<p>Evidence of performance may employ examples of the following assessment:</p> <ul style="list-style-type: none"> • 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
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