

2263 Carry out poultry butchery

SQA Unit Code

H3EH 04

Level 2

SCQF Level 5

Credit value 5

Unit Summary

This unit is about the skills needed for you to carry out butchery of chickens, turkeys, ducks, geese and avian game in food and drink manufacture and/or supply operations. Carrying out butchery of poultry is a key skill in production of meat and in butchery outlets. It is important to the production of a product that meets organisational and customer requirements.

You will need to be able to carry out butchery of poultry to organisational procedures. You must also be able to use correct tools and equipment when carrying out butchery, store poultry and the dispose of waste products.

This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in carrying out butchery of poultry.

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 poultry butchery</p> <p>This means you:</p> <p>Adhere to organisational and regulatory standards when carrying out butchery of poultry</p> <p>Wear and use personal protective equipment according to organisational procedures</p> <p>Check with the relevant person the cuts of poultry meat required</p> <p>Check the availability and cleanliness work area, tools and equipment</p> <p>Source the poultry joint or carcass requiring butchery</p>	<p>Evidence of preparing to carry out poultry butchery as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>Choose the correct knives and ensure they are sharp, clean and suitable for purpose</p>	
<p>2. Carry out poultry butchery</p> <p>This means you:</p> <p>Produce cuts, joints or dressed carcasses of poultry that adhere to organisational specification</p> <p>Carry out butchery in a timely way maintaining pace of butchery if appropriate</p> <p>Minimise waste when producing cuts of poultry work within the limits of your responsibility, referring problems to the relevant people when necessary</p>	<p>Evidence of carrying out poultry butchery as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>3. Complete butchery operations</p> <p>This means you:</p> <p>Ensure cuts are available for storage or next stage of process</p> <p>Clean personal protective equipment, work area, tools and equipment to organisational procedures</p> <p>Store waste for disposal according to regulatory and organisational standard procedures</p>	<p>Evidence of completing butchery operations as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</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.

1. how to access organisational procedures
2. the organisational and regulatory procedures that must be adhered to when carrying out butchery of poultry
3. the personal protective equipment required to carry out butchery of poultry
4. the tools and equipment needed to carry out butchery of poultry
5. why it is important to have hygienically clean personal protective equipment, work area, tools and equipment
6. the importance of precision cutting in poultry butchery
7. the specific knives used in poultry butchery
8. how to use the specific knives used in poultry butchery
9. why it is important to use the correct knife for each cutting specification
10. how to access the organisational quality and yield specifications for specific cuts of poultry and why it's important to adhere to them when carrying out poultry butchery
11. the typical cuts and joints possible from poultry carcasses

12. why string is commonly used in the presentation of red meat and how this process is carried out
13. how to dress a whole chicken, turkey, duck, goose, rabbit or hare for wholesale or retail sale
14. how to utilise continental butchery to produce cuts of poultry
15. the importance of keeping waste to a minimum, its affect on yield and the economic value of the carcase
16. the edible offal cuts from poultry and how they are butchered for sale
17. the inedible by-products from poultry and how they can be utilised
18. how to dispose of waste from poultry processing according to regulatory and organisational requirements

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