

3267 Principles of a specialist raw meat service

SQA Unit Code

H3JF 04

Level 3

SCQF Level 6

SCQF Credit value 6

Unit Summary

This unit is about the principles of a specialist raw meat or poultry sales service in food and drink manufacture and/or supply operations. Sales of raw meat or poultry commonly occurs at a butchery counter or outlet.

You will need to know and understand the principles underpinning a specialist raw meat and poultry sales service. This includes the range of raw meat or poultry available, how to present and store raw meat or poultry and how to advise customers on their purchase.

This unit is for you if you work in food and drink manufacture and/or supply operations and need a broad understanding of the principles of a specialist raw meat or poultry sales service.

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.

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.

You need to know and understand:

1. the specific cooked cuts, joints and further processed meat or poultry products available to the customer
2. the importance of Trading Standards and Environmental Health requirements to meat or poultry sales counters and outlets
3. the place of origin of the meat or poultry you sell
4. the methods used to store and preserve raw meat or poultry
5. the shelf life of raw meat or poultry and how to maximise it
6. the potential food safety hazards associated with raw meat or poultry
7. the food safety risks associated with working with raw meat or poultry
8. how cross contamination of raw and cooked meat or poultry products can be minimised
9. the methods and temperature required to cook raw meat products
10. which flavours and accompaniments complement different meat or poultry products you sell
11. the appearance enhancing methods that have been applied to the meat products you

sell

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