

3268 Principles of a specialist cooked meat service

SQA Unit Code

H3JG 04

Level 3

SCQF Level 6

SCQF Credit value 6

Unit Summary

This unit is about the principles of a specialist cooked meat sales service in food and drink manufacture and/or supply operations. Cooked meat is commonly found in butchery and delicatessen retail outlets.

You will need to know and understand the principles underpinning a specialist cooked meat sales service. This includes the different cooked meat available, how to present and store cooked meat 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 cooked meat 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 origin of the cooked meat or poultry
4. how the meat products you sell have been cooked
5. why different cooking methods are used for different cuts, joints and further processed meat and poultry
6. the most suitable cooking methods for specific cuts of meat or poultry
7. the main categories of cooked meat or poultry products and the differences between them
8. the methods used to enhance the flavour of cooked meat
9. flavourings, colours and other food additives used in the production of cooked meat or poultry
10. the methods used to store and preserve cooked meat products
11. the shelf life of cooked meat products and how to maximise it

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| 12. the potential food safety hazards associated with cooked meat products
13. how cross contamination of cooked meat products can be minimised |
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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