

3271 Principles of classification of meat or poultry carcasses

SQA Unit Code		H3JK 04
Level 3	SCQF Level 6	SCQF Credit value 6

Unit Summary

This unit is about the principles of classification of meat or poultry in food and drink manufacture and/or supply operations. Classification, also known as grading in some areas of the sector, of meat or poultry is integral to the production of a quality product that adheres to organisational requirements. It is also essential to determining the commercial value of meat or poultry.

You will need to understand the principles underpinning the classification of meat and poultry carcasses. You will also need to understand the different classification systems, how they are implemented and their importance to meat or poultry quality and economic value.

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 meat or poultry carcass classification.

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 purpose and role of meat hygiene inspectors in licensed primal meat or poultry processing facilities
2. the factors determining the levels within each classification system
3. the importance of adhering to the classification systems
4. why it is important to clearly and securely label the carcase after classification
5. how carcase confirmation affects classification
6. how carcase fat levels affect classification
7. how sex and age affect classification
8. how to determine the lean meat percentage of a pig carcase
9. the importance of backfat thickness for pig carcase classification
10. why carcass weight is important to classification
11. the difference between hot and cold carcass weight
12. the importance of identification using slap marks and ear tags

13. why the dressing of the meat or poultry is important to classification
14. the relevance of class A and B to poultry meat classification
15. how conformation and appearance affect poultry meat classification
16. the minimum standard to be achieved by grade A and B poultry
17. the factors contributing to a whole bird being classified as ungraded
18. the different styles of carcase dressing possible for meat or poultry

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