

3283 Prepare and finish cuts from poultry carcasses		
SQA Unit Code		H64Y 04
Level 3	SCQF Level 7	SCQF Credit value 6

Unit Summary

This unit is about the skills needed for you to prepare a range of different poultry carcasses and preparations from whole birds. This includes the following processes:

- Bone chicken breasts to produce fillets
- Bone chicken thighs
- Prepare strips of poultry for stir frying
- Bone turkey
- Cut and prepare turkey crown
- Cut and prepare boneless turkey crown with stuffing
- Cut and cube turkey thighs

This competence highlights the importance of making choices regarding the quality meat being cut and ensuring that care is taken to reduce damage to the meat.

This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in preparing a range of different poultry based products.

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:
<p>1. Prepare work areas for cutting</p> <p>This means you:</p> <p>Adhere to organisational and regulatory standards when cutting poultry carcasses.</p> <p>Wear and use the correct personal protective equipment.</p> <p>Check the availability and cleanliness of work</p>	<p>Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p> <p>Evidence of preparing work areas for cutting in a food environment in accordance with workplace procedures.</p>

<p>area, tools and equipment.</p> <p>Ensure that poultry carcase is secure and ready for cutting.</p> <p>Source product specification for joints and products to be produced.</p> <p>Agree production plans for production with relevant personnel.</p> <p>Address problems within the limits of your responsibility.</p>	
<p>2. Cut joints from poultry carcasses</p> <p>This means you:</p> <p>Follow organisational specification for the range of cuts required.</p> <p>Ensure poultry adheres to visual quality specification.</p> <p>Take effective action if the poultry does not meet quality specification.</p> <p>Cut poultry in accordance with product requirements.</p> <p>Trim and/or tie products according to specification.</p> <p>Maintain quality of poultry when handling.</p> <p>Identify and act upon opportunities to recover and utilise waste.</p> <p>Comply with health, safety, food safety and organisational requirements.</p> <p>Present the completed product to the relevant personnel for approval.</p>	<p>Evidence of cutting joints from poultry carcasses in a food environment in accordance with workplace procedures.</p>

<p>Store waste for disposal according to organisational requirements.</p>	
<p>3. Check quality of products</p> <p>This means you:</p> <p>Review the quality and quantity of product against specification.</p> <p>Report on the volume of product produced.</p> <p>Correctly store the completed product.</p> <p>Provide advice and guidance on the appropriate packing, wrapping and storage for the product.</p>	<p>Evidence of checking quality of products in a food environment in accordance with workplace procedures</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 cutting meat and poultry.
3. The personal protective equipment required to when cutting meat and poultry.
4. How to recognise the key cuts made from beef, lamb, pork, venison and poultry.
5. What the commonly used terms are for describing cuts of meat and poultry.
6. What the quality control points are in regards to the common cuts produced.
7. The tools and equipment needed to cut primary cuts and whole birds into smaller retail cuts, including the range of saws, knives and cleavers that may be used.
8. What the primary food safety risks are when working with raw meat.
9. How food safety can be maintained when working with raw meat.
10. Why it is important to have hygienically clean personal protective equipment, work area, tools and equipment when cutting.
11. How to access the organisational specifications for the retail cuts required.
12. Why it is important to adhere to the specific meat and poultry product specification.
13. The importance of keeping waste to a minimum when producing meat cuts, its affect on yield and potential loss of revenue.
14. How to check meat product yield against product specification.
15. Why it is important to check for yield when producing meat products.
16. The importance of carrying out quality checks against organisational specifications.
17. The different types of waste occurring as a result of producing meat cuts.
18. How waste products should be stored for disposal.
19. Why it is important to work within the limits of your responsibility and report problems to the relevant people.

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