



Unit F2HY 04 (330)

Carry Out Boning in Meat and Poultry

Unit Summary

Removing bones from primal cuts is a very important part of butchery. Boneless cuts contain only muscle, fat and some gristles that can be further processed.

It is important when boning to remove bones cleanly and to leave as much saleable meat on the cut as possible so that meat value can be maximised.

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.

Achievement of this Unit will provide you with opportunities to develop the following SQA Core Skills:

Problem Solving Access 3

- ◆ Analyse a simple situation or issue.
- ◆ Plan, organise and complete a simple task.

I have completed the requirements of this Unit.

Candidate name: _____ **Date:** _____

Candidate signature: _____ **Date:** _____

I can confirm the candidate has completed all requirements of this Unit.

Assessor signature: _____ **Date:** _____

IV signature: _____ **Date:** _____

Assessment centre: _____

You must be able to		Evidence Requirements	Evidence/ Activity Ref No.
1	<p>Prepare to carry out boning</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Use appropriate personal protective equipment for boning. (b) Assemble the tools and equipment to carry out boning safely, hygienically and effectively. (c) Check the work area is clear and ready for boning to be carried out safely, hygienically and effectively. (d) Check that the meat to be boned is readily available and follow company procedures to make meat available if there are any problems. (e) Check that facilities are available for the output and waste from boning and follow company procedures to deal with any problems. 	<p>Evidence of preparing to carry out boning in accordance with workplace procedures.</p>	
2	<p>Bone out meat</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Deal effectively with meat presented for boning that does not meet customer or company specifications. (b) Use appropriate tools and equipment to bone out meat following company procedures safely hygienically and efficiently. (c) Bone out meat following company procedures to meet customer or company specifications. (d) Keep waste from boning to a minimum and put it in the correct place. (e) Transfer boned meat at the correct pace to maintain production speed. 	<p>Evidence of boning out meat in accordance with workplace procedures.</p>	

Evidence of Performance

Evidence of performance may employ examples of the following assessment:

- ◆ observation
- ◆ written and oral questioning
- ◆ evidence from company systems (eg 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

Candidate name:		Assessor initials/date
No	Activity	
1		
2		

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You need to know and understand		Evidence
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.		
K1	Bones of the skeleton for cattle or sheep or pigs.	
K2	Important of precision in the boning operation.	
K3	Importance of maintaining the flow of production.	
K4	Principles and techniques of boning meat.	
K5	Importance of minimising wastage.	
K6	Critical controls in boning operations.	
K7	Personal protective equipment used in boning operations.	
K8	Equipment and tools used in boning operations.	
K9	The importance of meeting quality standards in boning operations, and why.	
K10	Importance of effective disposal of waste and discharge of boneless meat to receptive facility.	
K11	Legislation involved in boning operations.	

Notes/Comments

Assessor signature: _____

Date: _____