



Unit F2JD 04 (332)

Carry Out Trimming in Meat and Poultry

Unit Summary

Trimming is normally the last stage in butchery before packaging or presenting cut meat for customers. Trimming removes bone chips, fat and gristle so that finished cuts look right and meet specifications. It is usually carried out after the meat has been boned to prepare it for turning into joints or for portioning.

Trimming has to meet customer specifications and expectations. This means that if you do this task you must work accurately and precisely to ensure as much meat as possible can be presented for sale. Trimming directly affects the yield and the value of the finished product so it is important to the profits of the company.

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 trimming</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Use appropriate personal protective equipment for trimming. (b) Assemble the tools and equipment to carry out trimming efficiently, safely and hygienically. (c) Check the work area is ready for trimming to be completed efficiently, safely and hygienically. (d) Check that the meat to be trimmed is readily available and follow company procedures to replenish supply when necessary. (e) Check that facilities are available to receive trimmed meat and follow company procedures to deal with any problems. 	<p>Evidence of preparing to carry out trimming in accordance with workplace procedures.</p>	
2	<p>Trim meat cuts</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Check that the meat for trimming meets customer or company specifications and follow company procedures to deal with it if it does not. (b) Use appropriate tools and equipment to trim meat at the pace to meet production requirements efficiently, safely and hygienically. (c) Trim meat to meet customer or company specifications. (d) Minimise waste from trimming and put it in the correct place. (e) Pass finished meat on to the next stage at the correct pace to maintain production speed. 	<p>Evidence of trimming meat cuts 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	Identify and name meat for trimming.	
K2	The purpose of trimming in the meat production process.	
K3	Why it is important to maintain the flow of production.	
K4	The identification of tissue needing to be removed.	
K5	Why it is important to minimise waste.	
K6	Why it is important to dispose of waste safely.	
K7	Why precision and accuracy are important when trimming and their effect on yields.	
K8	Why it is important to meet quality standards for trimming.	
K9	Personal protective equipment used when trimming.	
K10	Equipment and tools used for trimming.	
K11	Controls in trimming.	

Notes/Comments

Assessor signature: _____**Date:** _____