



Unit F2RR 04 (333)

Produce Portion Controlled Raw Meat Products

Unit Summary

Cut and trimmed meat can be divided into portions that are consistent in size with customer and company specification and can be cooked in similar ways. The portions can be individual quantities or joints that will be cared for serving after cooking.

The yield and therefore the value of the meat is affected by the accuracy of portioning.

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:

Communication Access 3

- ◆ Read and understand simple written communication.

Numeracy Access 3

- ◆ Apply simple numerical skills in everyday contexts.

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.
<p>1 Prepare to produce portion controlled raw meat products</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Use appropriate personal protective clothing for producing portion controlled raw meat products. (b) Assemble the tools and equipment to produce portion controlled raw meat products safely, hygienically and effectively. (c) Check the work area is clear and ready for the production of portion controlled raw meat products safely, hygienically and effectively. (d) Check that the meat for producing portion controlled raw meat products is readily available and follow company procedures to replenish supply if necessary. (e) Check that facilities are available to receive portion controlled raw meat products and follow company procedures to deal with any problems. 	<p>Evidence of preparing to produce portion controlled raw meat products in accordance with workplace procedures.</p>	
<p>2 Produce portion controlled raw meat products</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Check that the meat for portioning meets customer or company specifications and follow company procedures if this is not so. (b) Use appropriate tools and equipment to produce portion controlled raw meat products at the pace to meet production requirements efficiently, safely and hygienically. 	<p>Evidence of producing portion controlled raw meat products in accordance with workplace procedures.</p>	

		Evidence Requirements (cont)	
2 (cont)	<ul style="list-style-type: none">(c) Produce portions that meet customer or company specifications.(d) Minimise waste and put waste and trim in the correct place.(e) Pass portion controlled raw meat products to the next stage at the correct pace to maintain production speed.		

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		

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	Why there is demand for portion controlled raw meat products.	
K2	The importance of correct portion control for maximising yields.	
K3	Why working precisely and accurately is important in the production of portion controlled raw meat products.	
K4	Why it is important to maintain the flow of production.	
K5	Why it is important to meet quality standards in the production of portion controlled raw meat products.	
K6	The range of portion controlled products.	
K7	Why it is important to minimise waste.	
K8	Why it is important to dispose of waste correctly.	
K9	Why it is important to pass portion controlled meat products on correctly to the next stage of production.	
K10	Personal protective equipment used when producing portion controlled raw meat products.	
K11	Equipment and tools used when producing portion controlled raw meat products.	
K12	Legislation related to the production of portion controlled raw meat products.	
K13	Controls in the production of portion controlled raw meat products.	

Notes/Comments

Assessor signature: _____

Date: _____