



Unit F2JA 04 (331)

Carry Out Seaming or Filleting in Meat and Poultry

Unit Summary

Seam butchery or filleting to remove muscle from bones or from other muscle bundles is now a very important part of meat preparation. Fillets contain only muscle and fat that can be used for specific purposes.

It is important when seaming or filleting to make sure that the fillet is removed intact without any damage caused by inefficient use of a knife.

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:

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 for seaming or filleting</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Use appropriate personal protective equipment for seaming or filleting. (b) Assemble the tools and equipment to carry out seaming or filleting efficiently, safely and hygienically. (c) Check the work area is ready to carry out seaming or filleting efficiently, safely and hygienically. (d) Check that the meat to be seamed or filleted is readily available and follow company procedures to make meat available if it is not. (e) Check that there are facilities available to receive the fillets and surplus meat and follow company procedures to deal with any problems. 	<p>Evidence of preparing for seaming or filleting in accordance with workplace procedures.</p>	
<p>2 Carry out seaming or filleting</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Check that meat for seaming or filleting meets customer or company specifications and follow company procedures to deal with it if it does not. (b) Use appropriate tools and equipment to produce fillets to quantities that meet production requirements efficiently, safely and hygienically. (c) Produce fillets that meet customer or company specifications. (d) Keep waste to a minimum and put it in the correct place. (e) Pass fillets on to the next stage at the correct pace to maintain production speed. 	<p>Evidence of carrying out seaming or filleting 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		

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 seaming or filleting is important to the industry and where it is used in businesses especially in relation to cookery uses and to increase value of the product.	
K2	Why precision is important for effective seaming or filleting.	
K3	Why it is important to maintain the flow of production.	
K4	Why it is important to meet quality standards for seaming or filleting.	
K5	Seaming or filleting cutting lines and guides.	
K6	Why it is important to minimise wastage.	
K7	Why it is important to dispose of waste correctly.	
K8	Why it is important to pass seamed or filleted meat on correctly to the next stage of production.	
K9	Personal protective equipment used when seaming or filleting.	
K10	Equipment and tools used for seaming or filleting.	
K11	Controls in seaming or filleting.	

Notes/Comments

Assessor signature: _____

Date: _____