



Unit F2J0 04 (340)

Carry Out Butchery in a Retail Outlet

Unit Summary

Retail butchers may choose to cut carcasses, sides or quarters of beef, veal, lamb, port or poultry into primal joints and into joints suitable for sale.

You need a wide range of butchery skills to carry out butchery in a retail outlet and without unnecessary waste.

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>Carry out primary butchery</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Select carcasses, sides or quarters from which primal cuts can be produced with the minimum of wastage. (b) Position carcase, sides or primals correctly for cutting safely and hygienically. (c) Separate primal cuts from carcasses, sides or quarters using appropriate tools and equipment following company procedures. (d) Trim primal cuts and prepare them for secondary butchery or sale. (e) Store primal cuts ready for secondary butchery hygienically and safely. 	<p>Evidence of carrying out primary butchery in accordance with workplace procedures.</p>	
2	<p>Carry out secondary butchery</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Carry out boning on primal cuts following company procedures. (b) Trim primal cuts following company procedures. (c) Carry out finishing operations on primal cuts in preparation for sale. (d) Store meat and meat products safely and hygienically in the retail outlet. (e) Minimise waste and optimise the appearance of all meat prepared for sale. 	<p>Evidence of carrying out secondary butchery 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	Selection of sides, carcasses, quarters for the production of specified primal cuts.	
K2	Primal cuts of beef or lamb or pork or poultry or veal or any other species you are working with and their names.	
K3	Quality factors involved in the production of primal cuts.	
K4	Storage of primal cuts.	
K5	Cutting lines and anatomical markers involved in the production of primal cuts.	
K6	Preparation of primal cuts for secondary butchery or for sale.	
K7	The position and names of bones of the carcasses of cattle or sheep or pigs or venison or any other species you are working with.	
K8	Purpose of boning primal cuts.	
K9	Quality factors involved in boning operations.	
K10	Purpose of trimming meat.	
K11	Quality factors involved in trimming operations.	
K12	What happens to trimmings and gristle.	
K13	Purpose of rolling, shaping, tying, scoring, netting of cuts for retail sale.	
K14	Methods of storing meat and meat products.	
K15	Why it is important to minimise waste and enhance the appearance of cuts of meat for retail sale.	
K16	Tools and equipment and their use in the production of primal cuts.	
K17	Why it is important to wear personal protective equipment when carrying out primary butchery.	

Notes/Comments

Assessor signature: _____**Date:** _____