

Overview

This standard is about the skills and knowledge needed for you to breakdown a complete red meat carcass into sections that will require further processing. This includes carcasses of Beef, Lamb, Pork, Goat, Veal and Venison.

This competence highlights the importance of making choices regarding the quality meat being cut and ensuring that care is taken to reduce damage to the meat.

Knowing how to breakdown whole red meat carcasses is a key skill required by those working at an advanced level in the meat processing industry.

This standard is for you if you work in food manufacture and/or supply operations and are involved in breaking down complete red meat carcasses.

Performance criteria

You must be able to:

Prepare work areas for the breakdown of red meat carcasses

1. prepare to break down red meat carcasses in accordance with organisational standards
2. wear and use personal protective equipment in accordance with regulatory standards and organisational requirements
3. check the availability and cleanliness of work area, tools and equipment
4. check that the carcass is securely suspended
5. source product specification for carcass breakdown
6. agree plans for production with relevant personnel
7. address problems within the limits of your responsibility

Break carcass into separate cuts

8. follow organisational specification for the range of cuts required
9. check meat adheres to visual quality specification
10. take effective action if the meat does not meet quality specification
11. remove offal and store in accordance with organisational requirements
12. maintain quality of meat and poultry when handling
13. identify and act upon opportunities to recover and utilise waste
14. comply with health, safety, food safety and organisational requirements
15. present the completed product to the relevant personnel for approval
16. store waste for disposal according to organisational requirements

Check quality of products

17. review the quality and quantity of product against specification
18. report on the volume of product produced
19. store the completed product in accordance with organisational requirements
20. provide advice and guidance on the appropriate packing, wrapping and storage for the product

Knowledge and understanding

You need to know and understand:

1. how to access organisational procedures
2. the organisational and regulatory procedures that must be adhered to when breaking down red meat carcasses
3. the personal protective equipment required when breaking down carcasses
4. the tools and equipment needed to cut complete carcasses, including the range of hoists, saws, and knives
5. why it is important to have hygienically clean personal protective equipment, work area, tools and equipment when breaking down carcasses
6. how to access the organisational specifications for the specific primary cuts required
7. why it is important to adhere to the specific meat product specification
8. the importance of keeping waste to a minimum when breaking down carcasses, its effect on yield and potential loss of revenue
9. how to check meat product yield against product specification
10. why it is important to check for yield when producing meat products
11. the importance of carrying out quality checks against organisational specifications
12. the different types of waste occurring as a result of producing primary cuts during carcass breakdown
13. how waste products should be stored for disposal
14. why it is important to work within the limits of your responsibility and report problems to the relevant people

Break down red meat carcasses

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