

Overview

This standard is about the skills and knowledge needed for you to carry out boning of meat or poultry in food manufacture and/or supply operations. Removing bones from carcasses or cuts of meat or poultry is a key skill, important in producing a final product that adheres to organisational and customer requirements.

You need to be able to use the correct tools and equipment, maximise yield and maintain quality, handle and store meat and poultry and dispose of waste products following organisational and regulatory standards.

This standard is for you if you work in food manufacture and/or supply operations and are involved in carrying out boning of meat or poultry.

Carry out boning of meat or poultry

Performance criteria

You must be able to:

Prepare to carry out boning

1. prepare to carry out boning in accordance with organisational standards
2. wear and use personal protective equipment when carrying out boning operations in accordance with regulatory standards and organisational requirements
3. check with the relevant person the cuts of meat or poultry requiring boning
4. check the availability and cleanliness of work area, tools and equipment
5. source the meat or poultry requiring boning
6. choose the correct knives and ensure they are sharp, clean and suitable for purpose
7. check availability of storage areas for final product and waste materials
8. refer problems outside limits of your responsibility to relevant people

Bone out meat

9. deal effectively with meat presented for boning that does not meet organisational specifications or customer requirements
10. use tools and equipment to bone out meat following organisational standard operating procedures
11. carry out boning in accordance with organisational yield and quality and pace of production specifications
12. keep waste from boning to a minimum and store for later disposal
13. work within the limits of your responsibility

Carry out boning of meat or poultry

Knowledge and understanding

You need to know and understand:

1. why it is important to follow organisational standard operating procedures when carrying out boning operations
2. the tools and equipment required to carry out boning of meat or poultry
3. why it is important to check the cleanliness of tools and equipment
4. how to handle the meat or poultry carcass to maintain its quality
5. how to avoid product contamination and maintain food safety during boning operations
6. how to access the correct organisational specifications
7. why it is important to adhere to organisational yield and quality specifications
8. the importance of precision cutting in boning operations
9. why it is important to maintain the pace and flow of production according to organisational requirements
10. how to store waste products for disposal from boning operations
11. how ineffective boning can lead to wastage, potential customer complaints and lost revenue
12. how to deal with operating problems within the limits of your responsibility

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