

Carry out butchery of red meat primal joints

Overview

This standard is about the skills and knowledge needed for you to carry out butchery of cattle, sheep, pigs, rabbits and hares in food manufacture and/or supply operations. Butchery of primal joints is a key skill in meat production and butchery sales outlets. It is important to providing a final product that fulfils organisational and customer requirements.

You need to be able to use the correct tools and equipment, adhere to organisational specifications for joints or cuts of red meat, handle and store meat maintaining product quality 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 butchery of red meat primal joints.

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Performance criteria

You must be able to:

Prepare to carry out red meat butchery

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

Carry out butchery

10. produce cuts or primal joints of red meat that adhere to organisational quality and yield specification
11. string the joint or cut if necessary
12. carry out butchery in a timely way maintaining pace of butchery to organisational standards
13. minimise waste when producing cuts or primal joints of red meat
14. work within the limits of your responsibility, referring problems to the relevant people when necessary

Complete butchery operations

15. check cuts are available for storage or next stage of process
16. clean personal protective equipment, work area, tools and equipment to organisational standards
17. store waste for disposal according to regulatory and organisational standards

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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 carrying out butchery of red meat
3. the personal protective equipment required to carry out butchery of red meat
4. the tools and equipment needed to carry out butchery of red meat
5. why it is important to have hygienically clean personal protective equipment, work area, tools and equipment
6. the importance of precision cutting in red meat butchery
7. the specific knives used in red meat butchery
8. how to use the specific knives used in red meat butchery
9. why it is important to use the correct knife for each cutting specification
10. how to access the organisational quality and yield specifications for specific cuts of red meat and why it is important to adhere to them when carrying out red meat butchery
11. the typical way in which beef, lamb, pig and rabbit and hare carcasses are cut into primal joints, following cutting lines, before cutting for sale
12. the typical red meat cuts possible from primal joints
13. how continental butchery can be used to produce cuts of red meat
14. the list of cuts of meat specific to beef, lamb, pork, rabbit and hare
15. why string is commonly used in the presentation of red meat and how this process is carried out
16. the butchery methods used in red meat butchery including slicing, dicing and jointing
17. the importance of keeping waste to a minimum, its effect on yield and the economic value of the carcass
18. the edible offal cuts from red meat and how they are butchered for sale
19. the inedible by-products from red meat
20. how to recognise Specified Risk Material in red meat and how to deal with Specified Risk Material according to regulatory and organisational procedures
21. the different types of waste occurring as a result of red meat butchery and how they should be disposed of

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