

## Carry out poultry butchery

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### Overview

This standard is about the skills needed for you to carry out butchery of chickens, turkeys, ducks, geese and avian game in food manufacture and/or supply operations. Carrying out butchery of poultry is a key skill in production of meat and in butchery outlets. It is important to the production of a product that meets organisational and customer requirements.

You will need to be able to carry out butchery of poultry to organisational procedures, including minimising the risk of cross-contamination. You must also be able to use correct tools and equipment when carrying out butchery, store poultry and dispose of waste products.

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

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### Performance criteria

*You must be able to:*

#### **Prepare to carry out poultry 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 poultry meat required
4. check the availability and cleanliness work area, tools and equipment
5. source the poultry joint or carcass requiring butchery
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

#### **Carry out poultry butchery**

9. produce cuts, joints or dressed carcasses of poultry that adhere to organisational specification
10. carry out butchery in a timely way maintaining pace of butchery if appropriate
11. minimise waste when producing cuts of poultry
12. work within the limits of your responsibility, referring problems to the relevant people when necessary

#### **Complete butchery operations**

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

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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 poultry
3. the personal protective equipment required to carry out butchery of poultry
4. the tools and equipment needed to carry out butchery of poultry
5. why it is important to have hygienically clean personal protective equipment, work area, tools and equipment
6. the importance of allergen control
7. the importance of temperature control
8. the importance of precision cutting in poultry butchery, including yields and margin control
9. the specific knives used in poultry butchery
10. how to use the specific knives used in poultry butchery
11. why it is important to use the correct knife for each cutting specification
12. how to access the organisational quality and yield specifications for specific cuts of poultry and why it is important to adhere to them when carrying out poultry butchery
13. the typical cuts and joints possible from poultry carcasses
14. why string is commonly used in the presentation of red meat and how this process is carried out
15. how to dress a whole chicken, turkey, duck, goose, rabbit or hare for wholesale or retail sale
16. how to utilise continental butchery to produce cuts of poultry
17. the importance of keeping waste to a minimum, its affect on yield and the economic value of the carcass
18. the edible offal cuts from poultry and how they are butchered for sale
19. the inedible by-products from poultry and how they can be utilised
20. how to dispose of waste from poultry processing according to regulatory and organisational requirements

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