

Carry out trimming of meat or poultry

Overview

This standard is about the skills and knowledge needed for you to carry out trimming of meat or poultry in food manufacture and/or supply operations. Trimming is important at all stages of the process through production from post slaughter carcass trimming to trimming joints and pre-sale cuts and joints. Trimming to remove unwanted fat and bone gristle, to maximise yields and margins and to reduce food waste is important in the production of a final product that adheres to organisational classification, quality and yield specifications.

You need to be able to use the correct tools and equipment, maximise yield and maintain quality, handle and store meat or 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 trimming of meat or poultry.

Performance criteria

You must be able to:

Prepare to carry out trimming

1. prepare to carry out trimming in accordance with organisational standards
2. wear and use appropriate personal protective equipment for trimming in accordance with regulatory standards and organisational requirements
3. check with the relevant person the trimming required
4. check the availability and cleanliness of work area, tools and equipment
5. source the meat or poultry requiring trimming
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

Trim meat cuts

9. check that the meat or poultry for trimming meets customer or organisational specifications and follow organisational procedures to deal with it if it does not
10. use appropriate tools and equipment to trim meat or poultry at the pace to meet production requirements efficiently, safely and hygienically
11. trim meat or poultry to meet customer or organisational quality and yield specifications
12. minimise waste from trimming and store for disposal
13. maintain pace of trimming to organisational requirements
14. work within the limits of your responsibility and address problems to relevant people

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Knowledge and understanding

You need to know and understand:

1. why it is important to follow organisational standard operating procedures and product specifications when carrying out trimming operations
2. why trimming is carried out on post-slaughter carcasses, joints and presale cuts
3. how ineffective trimming can lead to wastage, potential customer complaints and lost revenue
4. the muscle, fat, bone, connective tissue, ligaments and collagen of meat or poultry
5. the tools and equipment required to carry out trimming of meat or poultry
6. why it is important to check the cleanliness of tools and equipment
7. how to handle the meat or poultry to maintain its quality
8. how to avoid product contamination and maintain food safety during trimming operations
9. how to access the correct organisational specifications
10. why it is important to adhere to organisational yield and quality specifications
11. the importance of trimming to the presentation of meat or poultry for sale
12. the importance of precision cutting in trimming operations
13. why it is important to maintain the pace and flow of production according to organisational requirements
14. how to store waste products for disposal from trimming operations
15. how to deal with operating problems within the limits of your responsibility

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