

Classify meat or poultry carcasses

Overview

This standard is about the skills and knowledge you need to classify meat or poultry in food manufacture and/or supply operations. Classification, also known as grading in some areas of the sector, is essential to the determination of the quality of meat and poultry. It is also important to determine the commercial value of meat and poultry.

You will need to be able to prepare to carry out classification. You also need to show you can classify meat or poultry carcasses to organisational and regulatory requirements.

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

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Performance criteria

You must be able to:

Prepare to classify meat or poultry

1. source the classification specifications and organisational standard operating procedures
2. wear and use personal protective equipment in accordance with regulatory standards and organisational requirements
3. check the availability and cleanliness of classification work area, tools and equipment
4. source meat or poultry that requires classification

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5. classify the meat or poultry using correct classification specification
6. maintain the correct rate of classification
7. handle the carcass in a manner which maintains its quality and condition
8. check the classified meat or poultry is clearly labelled with its classification or grade
9. work within the limits of your responsibility and address problems to the relevant people

Complete classification of red meat

10. transfer the classified meat or poultry to the correct storage or further production area
11. complete documentation following organisational procedures
12. dispose of waste according to organisational procedures

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Knowledge and understanding

You need to know and understand:

1. the purpose and role of meat hygiene inspectors in licensed primal meat or poultry processing facilities
2. the factors determining the levels within each classification system
3. the importance of adhering to the classification systems
4. why it is important to clearly and securely label the carcass after classification
5. how carcass confirmation affects classification
6. how carcass fat levels affect classification
7. how sex and age affect classification
8. how to determine the lean meat percentage of a pig carcass
9. the importance of backfat thickness for pig carcass classification
10. why carcass weight is important to classification
11. the difference between hot and cold carcass weight
12. the importance of identification using slap marks and ear tags
13. why the dressing of the meat or poultry is important to classification
14. the relevance of class A and B to poultry meat classification
15. how conformation and appearance affect poultry meat classification
16. the minimum standard to be achieved by grade A and B poultry
17. the factors contributing to a whole bird being classified as ungraded
18. the different styles of carcass dressing possible for meat or poultry

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