

## Prepare and finish cuts from beef hindquarter

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### Overview

This standard is about the skills and knowledge you need to break down complete hindquarter of beef to smaller, specific cuts and preparations.

This highlights the importance of making choices regarding the quality meat being cut and ensuring that care is taken to reduce damage to the meat.

This standard is for you if you work in food manufacture and/or supply operations and are involved in preparing a range of different beef based products.

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### Performance criteria

*You must be able to:*

#### **Prepare work areas for cutting**

1. prepare to cut beef hindquarter in accordance with organisational standards
2. wear and use personal protective equipment in accordance with regulatory standards and organisational requirements
3. check the availability and cleanliness of work area, tools and equipment
4. check that beef forequarter is secure and ready for cutting
5. source product specification for joints and products to be produced
6. agree plans for production with relevant personnel
7. address problems within the limits of your responsibility

#### **Cut joints from beef hindquarter**

8. follow organisational specification for the range of cuts required
9. check meat adheres to visual quality specification
10. take effective action if the meat does not meet quality specification
11. cut meat in accordance with product requirements
12. trim and/or tie products according to specification
13. maintain quality of meat when handling
14. identify and act upon opportunities to recover and utilise waste
15. comply with health, safety, food safety and organisational requirements
16. present the completed product to the relevant personnel for approval
17. store waste for disposal according to organisational requirements

#### **Check quality of products**

18. review the quality and quantity of product against specification
19. report on the volume of product produced
20. store the completed product in accordance with organisational requirements
21. provide advice and guidance on the appropriate packing, wrapping and storage for the product

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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 cutting meat and poultry
3. the personal protective equipment required when cutting meat and poultry
4. how to recognise the key cuts made from beef
5. what the commonly used terms are for describing cuts of meat and poultry
6. what the quality control points are in regards to the common cuts produced
7. the tools and equipment needed to cut primary cuts and whole birds into smaller retail cuts, including the range of saws, knives and cleavers that may be used
8. what the primary food safety risks are when working with raw meat
9. how food safety can be maintained when working with raw meat
10. why it is important to have hygienically clean personal protective equipment, work area, tools and equipment when cutting
11. how to access the organisational specifications for the retail cuts required
12. why it is important to adhere to the specific meat and poultry product specification
13. the importance of keeping waste to a minimum when producing meat cuts, its effect on yield and potential loss of revenue
14. how to check meat product yield against product specification
15. why it is important to check for yield when producing meat products
16. the importance of carrying out quality checks against organisational specifications
17. the different types of waste occurring as a result of producing meat cuts
18. how waste products should be stored for disposal
19. why it is important to work within the limits of your responsibility and report problems to the relevant people

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