

Overview

This standard is about the skills and knowledge needed for you to carry out primal cutting of meat or poultry in food manufacture and/or supply operations. Beef, lamb, pork, venison and goat carcass sides and quarters are generally broken down into primal cuts as the first stage of butchery. Primal cutting requires a high level of skill and has a significant effect on the overall efficiency of butchery operations. 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 primal cutting of meat or poultry.

Performance criteria

You must be able to:

Prepare to process a carcass

1.
prepare to process a carcass in accordance with organisational standards
2.
wear and use appropriate personal protective equipment in accordance with regulatory standards and organisational requirements
3.
check with the relevant person the cuts of meat or poultry requiring primal cutting
4.
check the availability and cleanliness of work area, tools and equipment
5.
source the carcasses that require primal cutting
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

Process a carcass

9.
use appropriate tools and equipment safely to process carcasses
10.
process carcasses efficiently, safely and hygienically to meet customer specifications
11.
check that the meat or poultry joints meet organisational quality

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and yield specifications

12.

maintain pace of production according to organisational requirements

13.

keep waste to a minimum and store in the correct place for disposal

14.

move the processed meat for storage or to the next stage of production

Knowledge and understanding

You need to know and understand:

1.
why it is important to follow organisational and regulatory
operating procedures when carrying out primal cutting of meat or
poultry
 - 1.1 the work area tools and equipment needed to carry out primal

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