

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.

You must also know how to address problems and be able to apply your skills and knowledge within food safety and health and safety regulations and any relevant international industry codes. You should also have an understanding of how the green circular economy supports repeated use of resources and products within your organisation.

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

Performance criteria

You must be able to:

1. prepare to cut beef hindquarter according to organisational requirements and standards
2. wear and use personal protective equipment according to 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. follow organisational specification for the range of cuts required
8. check meat adheres to visual quality specification
9. take effective action if the meat does not meet quality specification
10. cut meat in accordance with product requirements
11. trim and/or tie products according to specification
12. maintain quality of meat when handling
13. identify and act upon opportunities to recover and utilise waste
14. comply with health and safety, food safety and organisational requirements
15. present the completed product to the relevant personnel for approval
16. store waste for disposal according to organisational requirements
17. review the quality and quantity of product against specification
18. report on the volume of product produced
19. store the completed product according to organisational requirements

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 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 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 product specification
13. the appropriate packing, wrapping and storage for the cuts produced 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 according to organisational and legal and regulatory requirements
19. the limits of your own authority and competence and why it is important to work within those limits
20. what recording, reporting and communication is needed, how to carry this out and the reasons why it is important to do so

Prepare and finish cuts from beef hindquarter

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