

Overview

This standard is about the skills and knowledge needed for you to split meat carcasses in food manufacture and/or supply operations. Beef, lamb, pork, goat and venison carcasses are commonly split to aid handling and butchery operations. Splitting meat carcasses is an essential part of the processing of meat to enable handling and butchery to be carried out more effectively and efficiently. You will need to be able to split meat carcasses using the correct tools and equipment and adhering to regulatory and organisational specifications. This standard is for you if you work in food manufacture and/or supply operations and are involved in splitting meat carcasses.

Performance criteria

You must be able to: Prepare to carry out splitting of meat carcass

1. prepare to carry out splitting of carcass in accordance with organisational standards
2. wear and use personal protective equipment in accordance with regulatory standards and organisational requirements
3. check availability of meat carcass for splitting
4. assemble tools and equipment needed for splitting
5. check availability of storage area for split carcass with relevant people
6. make sure the carcass is in the most effective position for splitting
7. place yourself in the most effective place and position for splitting

Carry out splitting of meat carcass

8. carry out splitting of the carcass following organisational standards
9. carry out splitting at a pace to meet the speed of production
10. clean and maintain tools and equipment between tasks following organisational standards and to meet food safety requirements
11. inform relevant people if problems occur outside the limits of your responsibility

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 splitting carcasses
3. the personal protective equipment required to split meat carcasses
4. the tools and equipment needed to split carcasses
5. why it is important to have hygienically clean personal protective equipment, work area, tools and equipment when splitting carcasses
6. the importance of keeping waste to a minimum when splitting carcasses, its affect on yield and potential loss of revenue
7. the importance of carrying out quality checks against organisational specifications
8. why it is important to work within the limits of your responsibility and report problems to the relevant people

Split meat carcasses

Developed by	Improve
Version Number	3
Date Approved	01 Jan 2019
Indicative Review Date	01 Jan 2024
Validity	Current
Status	Original
Originating Organisation	Improve
Original URN	impmp128
Relevant Occupations	Manufacturing Technologies, Plant and Machine Operatives, Process Operatives, Process, Plant and Machine Operatives
Suite	Meat and Poultry Processing
Keywords	Meat; Poultry; Split; Carcasses; Handling; Butchery