

Carry out primal cutting of meat or poultry

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.

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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 and yield specifications
12. maintain pace of production according to organisational

Carry out primal cutting of meat or poultry

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

Carry out primal cutting of meat or poultry

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
2. the work area tools and equipment needed to carry out primal cutting
3. why it is important to check the cleanliness of work area, tools and equipment
4. the importance of controlling potential allergens
5. the importance of temperature control requirements
6. how to avoid contamination and maintain food safety during primal cutting operations
7. how to handle the meat or poultry carcass to maintain its quality
8. the key primal cuts of red and white meat species
9. the importance of precision cutting in primal butchery including yield and margin control
10. the specific knives used in primal butchery
11. how to use the specific knives used in primal butchery
12. how to access the organisational quality and yield specifications and why it is important to adhere to them when carrying out primal butchery
13. why it is important to maintain the pace of production according to

Carry out primal cutting of meat or poultry

organisational requirements

14. how to dispose of waste from primal butchery according to
regulatory and organisational requirements

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