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## Overview

This standard is about the skills and knowledge needed for you to produce portion controlled raw meat or poultry products in food manufacture and/or supply operations. Meat and poultry can be cut and trimmed into individual cuts or joints to meet organisational and customer specifications. Producing portion controlled raw meat and poultry is a key skill in meat processing and butchery outlets. You will need to be able to use tools and equipment, follow a product specification and work to organisational procedures to produce portion controlled raw meat or poultry. This standard is for you if you work in food manufacture and/or supply operations and are involved in producing portion controlled raw meat or poultry.

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## Performance criteria

### You must be able to:

Prepare to produce portion controlled raw meat or poultry products

1. prepare to carry out production of raw meat products in accordance with organisational standards
2. wear and use personal protective equipment in accordance with regulatory standards and organisational requirements
3. check with the relevant person the quantity and specification of portions required
4. check the availability and cleanliness of work area, tools and equipment
5. source the meat or poultry requiring portioning
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
9. use appropriate tools and equipment to produce portion controlled raw meat or poultry products at the pace to meet organisational requirements
10. produce portions that meet customer or organisational yield and quality specifications
11. store waste for disposal and make portion controlled product

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available to next stage of production

12. maintain pace of production to organisational requirements
13. work within the limits of your responsibility

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## Knowledge and understanding

### You need to know and understand:

1. why it is important to follow organisational standard operating procedures when producing portion controlled raw meat products
  2. the tools and equipment required to carry out production of portion controlled raw meat or poultry products
    3. why it is important to check the cleanliness of tools and equipment
    4. how to handle the meat or poultry to maintain its quality
    5. how to avoid product contamination and maintain food safety during portioning operations
      6. how to access the correct organisational specifications
      7. why it is important to adhere to organisational yield and quality specifications
      8. the importance of precision cutting in portioning operations
      9. why it is important to work precisely and accurately to produce consistent portion controlled products
      10. why it is important to maintain the pace and flow of production according to organisational requirements
      11. how to store waste products for disposal from portioning operations
      12. how ineffective portioning can lead to wastage, potential customer complaints and lost revenue
      13. how to deal with operating problems within the limits of your

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responsibility

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