

Prepare and finish poultry carcasses LEGACY

Overview

This standard is about the skills and knowledge you need to prepare a range of different poultry carcasses and preparations from whole birds. 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. This standard is for you if you work in food manufacture and/or supply operations and are involved in preparing a range of different poultry based products.

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Performance criteria

You must be able to:

Prepare work areas for cutting

1. prepare to cut poultry carcasses in accordance with organisational standards
2. wear and use personal protective equipment in accordance with regulatory standards and organisational requirements
3. check the availability and cleanliness of work area, tools and equipment
4. check that poultry carcass is ready for cutting
5. source product specification for joints and products to be produced
6. agree plans for production with relevant personnel
7. address problems within the limits of your responsibility

Cut poultry carcasses

8. follow organisational specification for the range of cuts required
9. check poultry adheres to visual quality specification
10. take effective action if the poultry does not meet quality specification
11. cut poultry in accordance with product requirements
12. trim and/or tie products according to specification
13. maintain quality of poultry when handling
14. identify and act upon opportunities to recover and utilise waste
15. comply with health, safety, food safety and organisational requirements

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16. present the completed product to the relevant personnel for approval
17. store waste for disposal according to organisational requirements
Check quality of products
18. review the quality and quantity of product against specification
19. report on the volume of product produced
20. store the completed product in accordance with organisational requirements
21. provide advice and guidance on the appropriate packing, wrapping and storage for the product

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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 poultry
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 and whole birds 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 hygienically 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 and poultry

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product specification

- 13. 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
- 19. why it is important to work within the limits of your responsibility

and report problems to the relevant people

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Developed by	Improve
Version Number	3
Date Approved	01 Jan 2019
Indicative Review Date	01 Jan 2024
Validity	Legacy
Status	Original
Originating Organisation	Improve
Original URN	impmp183
Relevant Occupations	Manufacturing Technologies, Plant and Machine Operatives, Process Operatives, Process, Plant and Machine Operatives
Suite	Meat and Poultry Processing
Keywords	Meat; Poultry; Turkey; Chicken; Carcass; Revenue; Food; Drink