

Designed for candidates whose main job is boning out meat.



PATHWAY TO PROCESSING BUTCHER CERTIFICATE

Entry into the Processing Butcher Certificate is restricted to candidates undertaking an SVQ Meat and Poultry Processing at Level 2.

EUROPEAN SOCIAL FUND 2007-2013



**Scotland and Europe
Investing in your future**

PATHWAY TO PROCESSING BUTCHER CERTIFICATE

LEVEL 2 MEAT AND POULTRY PROCESSING To complete the SVQ Level 2 candidates must select 8 units; units 206 and 207 are mandatory and a minimum of 4 units must come from Section G1 and a maximum of 2 units from G2. To achieve the Processing Butcher Certificate the final 5 SFMTA Units must also be achieved.	
UNIT	SUMMARY
Maintain workplace food safety standards in manufacture Unit 206	<p>Whether you work with red meat, poultry or meat products, food safety is an extremely important part of the job. There are more and more legal requirements aim to make sure that food is produced safely. Everybody working with food must learn about those legal requirements and how to work with food safely.</p> <p>This unit is about keeping your workplace clean and hygienic. It involves understanding the importance of minimising the risks of product contamination, cross-contamination and food poisoning, pests and infestation, storage and disposal of waste.</p>
Maintain the workplace and health & safety in food manufacture Unit 207	<p>Everybody has a duty to work safely. Health and safety is an important part of work for your own good and for the benefit of your colleagues.</p> <p>The meat and poultry industry can expose people to particular hazards. You also need to do all the things people in other industries do to work safely with hazards that are common to many workplaces. To complete this unit you need to show that you can lift and handle loads safely. You also need to show that you follow all the working practices that make the workplace safe.</p> <p>This unit is about working safely in a food and drink manufacturing environment.</p>

LEVEL 2 MEAT AND POULTRY PROCESSING Section G1 – minimum of 4 units	
UNIT	SUMMARY
<p>Carry out primal cutting in meat & poultry</p> <p>Unit 329</p>	<p>Carcase sides and quarters are generally broken down into primal cuts as the first stage of butchery. A primal cut is a section of a carcass that may include bone, fat and muscle and has particular cooking characteristics. Different primal cuts have different values. Producing the primal cuts therefore affects how much money can be made from a carcass but primals must also meet customer specifications.</p> <p>Primal cutting requires a high level of skill and has a significant effect on the overall efficiency of butchery operations.</p>
<p>Carry out boning in meat and poultry</p> <p>Unit 330</p>	<p>Removing bones from primal cuts is a very important part of butchery. Boneless cuts contain only muscle, fat and some gristles that can be further processed. It is most important when boning to remove bones cleanly and to leave as much saleable meat on the cut as possible so that the meat value can be maximised. People doing this task must work quickly and accurately to increase this output.</p> <p>You should use this optional unit if your job involves boning out meat.</p>

LEVEL 2 MEAT AND POULTRY PROCESSING Section G1 – minimum of 4 units	
UNIT	SUMMARY
<p>Carry out seaming or filleting in meat and poultry</p> <p>Unit 331</p>	<p>Seam butchery or filleting to remove muscle from bones or from other muscle bundles is now a very important part of meat preparation. Fillets contain only muscle and fat that can be used for specific purposes.</p> <p>It is most important when seaming or filleting to make sure that the fillet is removed intact without any damage caused by inefficient use of a knife. People doing this task must work quickly and accurately to yield the greatest possible amount of usable meat.</p> <p>You should use this optional unit if your job involves seaming or filleting meat.</p>
<p>Carry out Trimming in meat and poultry</p> <p>Unit 332</p>	<p>Trimming is normally the last stage in butchery before packaging or presenting cut meat for customers. Trimming removes bone chips, fat and gristle so that finished cuts look right and meet specifications. It is usually carried out after the meat has been boned to prepare it for turning into joints or for portioning.</p> <p>Trimming has to meet customer specifications and expectations. This means that if you do this task you must work accurately and precisely to ensure as much meat as possible can be presented for sale.</p> <p>Trimming directly affects the yield and the value of the finished product so it is important to the profits of the company. People who trim meat effectively have a special set of skills to meet all these needs.</p> <p>You should choose this optional unit if your job involves trimming.</p>

LEVEL 2 MEAT AND POULTRY PROCESSING Section G1 – minimum of 4 units

UNIT	SUMMARY
<p>Produce portion controlled raw meat products</p> <p>Unit 333</p>	<p>Cut and trimmed meat can be divided into portions that are consistent in size with customer and company specification and can be cooked in similar ways. The portions can be individual quantities or joints that will be carved for serving after cooking,</p> <p>The yield and therefore the value of the meat is affected by the accuracy of portioning.</p>

LEVEL 2 MEAT AND POULTRY PROCESSING Section G2 – maximum of 2 units

UNIT	SUMMARY
<p>Working effectively with others in food manufacture</p> <p>Unit 202</p>	<p>This core skills unit seeks to develop skills in working with others to analyse, plan and complete a task where the overall goal or general idea is clear but the possible components of the task are not obvious or specified. The task may be set in any context which will interest candidates and allow them to demonstrate achievement at the level specified.</p>

LEVEL 2 MEAT AND POULTRY PROCESSING Section G2 – maximum of 2 units	
UNIT	SUMMARY
<p>Maintain product quality in food manufacture</p> <p>Unit 204</p>	<p>This unit is about maintaining product quality in food and drink manufacturing operations. This can be applied to either processing or packaging operations. You need to be able to check product and materials against the required quality standards; record results and take appropriate action if there are problems.</p>
<p>Carry out Butchery in a Retail Outlet</p> <p>Unit 340</p>	<p>Retail butchers may choose to cut carcasses, sides or quarters of beef, veal, lamb, pork or poultry into primal joints and into joints suitable for sale.</p> <p>You need to have a wide range of butchery skills to carry out butchery in a retail outlet and without unnecessary waste.</p>
<p>Pack meat products for retail sale</p> <p>Unit 342</p>	<p>Raw and processed portion-controlled meat products need to be presented for sale in the most attractive way for customers. After the products have been cut and prepared they are generally presented in a way that is specified by the retailer's merchandising plan.</p> <p>Products packed in plants therefore have to be presented in a way that meets customer or company specifications. You need skills to select the right meat for packing and to pack it efficiently and to present it in a way that meets specifications.</p> <p>If the meat is being presented directly for retail sale. It must be made to appeal directly to customers and that can involve creativity and your knowledge of your customers' preferences.</p>

ADDITIONAL LEARNING mandatory 2 units

UNIT	SUMMARY
Foundation Certificate in HACCP – Level 2	The Foundation Certificate in HACCP (Hazard Analysis Critical Control Points) is appropriate for all persons employed in food and food related businesses who need to have an understanding of HACCP. It is particularly useful for those involved in the implementation and maintenance of HACCP and individuals who are, or intend to become, members of HACCP teams.
Unit K Sharpen and maintain the edges on cutting tools	<p>Knives and cutting tools on manual or automated equipment are an essential part of the meat and poultry industry. They are used for breaking up and boning carcasses and then for processing the flesh.</p> <p>The cutting edges must be sharp to be effective. This is equally true of handheld knives and the cutting blades in equipment and automated machines.</p> <p>You need the knowledge and skills to sharpen the cutting edges of tools and equipment used for your job.</p>

The SFMTA Processing Butcher Certificate is a specialist award recognised as formal evidence of quality training and achievement in the Scottish Retail Meat Industry.

To achieve this Certificate candidates must complete the five additional units below.

Unit A	Bone and prepare all Beef Forequarter
Unit B	Bone and prepare all Beef Hindquarter
Unit C	Bone and prepare Lamb
Unit D	Bone and prepare Pork



EUROPEAN SOCIAL FUND 2007-2013



Scotland and Europe
Investing in your future



For further information please contact: Scottish Meat Training at SFMTA:
tel 01738 637785, fax 01738 441059, e mail: enquiries@meattraining.net