

BUTCHERY

UNIT CODE: HOS/OS/FP/CR/05/3

UNIT DESCRIPTION

This unit specifies the competencies required to prepare various meats. It requires the ability to clean and sanitize the working area, assemble the working equipment, prepare butchers meats, fish, sea foods and poultry.

ELEMENTS AND PERFORMANCE CRITERIA

ELEMENT These describe the key outcomes which make up workplace function.	PERFORMANCE CRITERIA These are assessable statements which specify the required level of performance for each of the elements. <i>Bold and italicized terms are elaborated in the Range</i>
1) Clean and sanitize the working area	1.2 Cleaning equipment/materials are identified as per the HACCP and SOPs 1.3 Working area surfaces are cleaned and sanitized.
2) Assemble the working equipment	2.1 <i>Working equipment</i> is identified as per the recipe 2.2 Working equipment are assembled as per the SOPs
3) Prepare butchers meats (beef, lamb, mutton, game, pork)	3.1 Identify meats based on menu and recipe. 3.2 FIFO procedures are followed. 3.3 The ingredients of the day are requested and received. 3.4 Thawing (where applicable) is done adhering to HACCP and SOPs. 3.5 Freshness and quality is checked as per the SOPs. 3.6 The quality of the meat is checked using <i>quality standards</i> 3.7 Meats are prepared as per the menu specifications (observe HACCP guidelines) 3.8 Meats are stored under recommended temperatures
4) Prepare fish and sea food	4.1 FIFO procedures are followed. 4.2 Fish and sea food are prepared using specified knives and colour coded chopping boards 4.3 Thawing (where applicable) is done adhering to HACCP and SOPs. 4.4 Freshness and quality is checked as per the SOPs.

	<p>4.5 Scaling/shelling of fish and sea food (where applicable) is done as per the quality and safety standards.</p> <p>4.6 The fish and sea food is deboned (filleting) as per the recipe.</p> <p>4.7 Fish and sea food is portioned and stored at the recommended temperatures.</p> <p>4.8 Fish and sea food is segregated from other foods to avoid cross contamination.</p>
5) Prepare poultry	<p>5.1 FIFO procedures are followed as per the SOPs.</p> <p>5.2 Poultry is prepared using specified knives and colour coded chopping boards.</p> <p>5.3 Thawing (where applicable) is done adhering to HACCP and SOPs.</p> <p>5.4 Freshness and quality is checked as per the SOPs.</p> <p>5.5 Poultry is prepared as per the recipe.</p>

RANGE

This section provides work environments and conditions to which the performance criteria apply. It allows for different work environments and situations that will affect performance.

Variable	Range
1. Working equipment include but not limited to:	<ul style="list-style-type: none"> • Knives • Chopping boards • Meat bats • Cleavers • Thermometers • Files (Sharpener) • Clip boards • Bone saw • Sanitizing buckets • Cleaning brushes • Mincer • Skewers • Gloves

2. Quality standards include but not limited to:	<ul style="list-style-type: none"> • Colour • Smell • Texture
3. Specifications include but not limited to:	<ul style="list-style-type: none"> • Drum sticks • Chicken breasts • Chicken wings • Whole roast chicken

REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit of competency.

Required Skills

The individual needs to demonstrate the following skills:

- Kitchen equipment selection and use
- Knife skills
- Vegetable cuts
- Cleaning methods (scrubbing, cleaning with cold/warm water, use of vegetable wash)
- Use of other working tools and equipment (chopping board)
- Creativity/Innovation
- Personal grooming
- Seasonings
- Assessment of meat quality

Required Knowledge

The individual needs to demonstrate knowledge and understanding of:

1.1	Hazard Analysis of Critical Control Points (HACCP)
1.2	Standard Operating Procedure (SOP)
1.3	Occupational Safety and Health (OHS)
1.4	Work place procedures
1.5	Efficient workflow
1.6	Pre preparation of meat
1.7	Time management
1.8	Waste management
1.9	Professional ethics
1.9	Quality and cost control-portioning
1.10	Fats and oils
1.11	Seasoning –(Sugar, pepper, herbs, and salt)

1.12	Food safety and hygiene
1.13	Measurements
1.14	Proper storage

FOUNDATION SKILLS

<i>The individual needs to demonstrate the following fundamental skills</i>	
Communication Numeracy Interpersonal relations Team work	Computer literacy First aid Time Management

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EVIDENCE GUIDE

This provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge and range.

1. Critical aspects of Competency	Assessment requires evidences that the candidate: 1.1 Demonstrated ability to study and understand the menu 1.2 Demonstrated ability to check the quality of the meats as using quality standards (colour, smell, texture). 1.3 Demonstrated ability to make requisitions as per the menu 1.4 Demonstrated ability to come up with a menu depending on available ingredients. 1.5 Demonstrated ability to prevent cross contamination (use of colour coded chopping boards, proper storage, sanitisation of preparation surfaces) 1.6 Demonstrated ability to portion the meats as per the specifications
2. Resource Implications	The following resources MUST be provided: 2.1 Fully equipped operational commercial/institutional kitchen including industry-current tools, utensils and equipment. 2.2 Ingredients for preparing various types of meats.
3. Method of Assessment	Competency may be assessed through: 3.1 Direct observation using a checklist of the learners preparing various meats. 3.2 Written or oral questions to test knowledge. 3.3 Review of portfolios of evidence and third party workplace reports of on-the-job performance by the candidate.
4. Context for Assessment	Assessment may be done in the workplace or in a simulated workplace setting (assessment centers)
5. Guidance information for assessment	Holistic assessment with other units relevant to the industry sector, workplace and job role is recommended.