

**Specification of Competency Standards**  
**for the Catering Industry**  
**Unit of Competency**

Functional Area - Professional Skills for the Production Section

Title	Conduct butchering
Code	109646L2
Range	This unit of competency is applicable to all catering food production practitioners. Almost all chefs have butchering skills. They can work on breaking down whole chickens, de-boning, and cutting cuts of beef, etc. This UoC concerns butchering competence within kitchen, which mainly involves working on pre-slaughtered meat or fish cuts. Some of these competences can be applied to poultry.
Level	2
Credit	2
Competency	<p>Performance Requirements</p> <p>1. Knowledge for conducting butchering</p> <ul style="list-style-type: none"> <li>• Possess basic knowledge in understanding the meat-label seal</li> <li>• Understand and can identify basic meat cuts and its fabrication</li> <li>• Know and apply relevant storage procedures to various meat cuts</li> <li>• Possess basic knowledge and safety skills on handling knives</li> <li>• Possess basic knowledge of different common parts of seafood / fish</li> <li>• Possess basic skills in cutting, deboning or skinning meat or fish</li> <li>• Possess basic knowledge and the application of different butcher equipment and accessories, such as: <ul style="list-style-type: none"> <li>○ Butcher knives and chopping block / boards</li> <li>○ Butcher hooks</li> <li>○ Butcher string needles</li> <li>○ Bone removal tools and saws</li> </ul> </li> <li>• Possess basic knowledge of how to clean and maintain equipment, such as but not limited to the following: <ul style="list-style-type: none"> <li>○ Wood / plastic chopping blocks / boards</li> <li>○ Sharping knives</li> <li>○ Cleaning mincers</li> <li>○ Cleaning of meat / fish storage containers</li> </ul> </li> <li>• Possess basic knowledge and skills to use personal protective equipment, such as but not limited to the following: <ul style="list-style-type: none"> <li>○ Coats and aprons</li> <li>○ Waterproof clothing</li> <li>○ Hand protection ware</li> </ul> </li> <li>• Possess knowledge of proper storage temperate of meat, for example, for beef: <ul style="list-style-type: none"> <li>○ Between 33°F and 40°F for 3 or 4 days</li> <li>○ Below 0°F for 6 to 12 months.</li> <li>○ Possess basic knowledge of food hygiene and sanitation regulation for handling and storing meat</li> </ul> </li> </ul> <p>2. Conduct basic butchering:</p> <ul style="list-style-type: none"> <li>• Receive and inspect delivery of animal carcasses or meat package to ensure the delivery are certified by the regulatory approved organization</li> <li>• Carcasses are shaved safely according to the establishment's procedures</li> <li>• Understand the basic cuts required by the establishment (roasting, chop, cube, etc.), then perform the following: <ul style="list-style-type: none"> <li>○ Separating the required cuts from the carcass</li> <li>○ De-skin, debone, remove excess fat and trim the cuts, if required</li> </ul> </li> </ul>

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	<ul style="list-style-type: none"> <li>▪ Cut to basic required size / portion</li> <li>▪ Prepare meat to use for cooking, if needed</li> <li>▪ Apply trussing techniques to certain meat cuts for roasting</li> <li>▪ De-skin or bone of poultry</li> </ul> <ul style="list-style-type: none"> <li>• If meat is not use immediately, it should be packaged and stored at appropriate temperature, using appropriate storage materials, such as: <ul style="list-style-type: none"> <li>○ Freezer paper,</li> <li>○ Vacuum seal</li> <li>○ Freezer bags</li> </ul> </li> <li>• Clean and sanitize work area and equipment in accordance with the establishment's procedures</li> </ul> <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> <li>• Follow the organization or kitchen rules to maintain cleanliness of equipment and environment</li> <li>• Good knowledge of knife skills and use of different types of knives in safe</li> </ul>
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> <li>• Use basic appropriate equipment to separate meat from carcass and/or portioned the meat, prepared the meat ready for cooking or packaged for storage</li> <li>• Follow establishment and / or regulatory requirements to keep all equipment and work environment sanitized and cleaned before, during and after use</li> </ul>
Remark	