

Carry out wild game butchery LEGACY

Overview

This standard is about the skills and knowledge needed for you to carry out butchery of wild game primal joints to individual joints or cuts of meat or poultry including in food manufacture and/or supply operations. Carrying out butchery of wild game is important to the production of a final product that meets organisational and customer product specification requirements. You will need to be able to carry out butchery of wild game to organisational procedures. You must also be able to use correct tools and equipment when carrying out butchery, store wild game and dispose of waste products. This standard is for you if you work in food manufacture and/or supply operations and are involved in carrying out wild game butchery.

Carry out wild game butchery LEGACY

Performance criteria

You must be able to:

Prepare to carry out wild game butchery

1.
prepare to carry out butchery of wild game 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 cuts of wild game meat required
4.
check the availability and cleanliness work area, tools and equipment
5.
source the wild game joint requiring butchery
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

Carry out poultry butchery

9.
produce cuts, joints or dressed carcasses of wild game that adhere to organisational specification
10.
carry out butchery in a timely way maintaining pace of butchery if appropriate
11.
minimise waste when producing cuts of wild game

Carry out wild game butchery LEGACY

12.

work within the limits of your responsibility, referring problems to the relevant people when necessary

Complete butchery operations

13.

check cuts are available for storage or next stage of process

14.

clean personal protective equipment, work area, tools and equipment to organisational procedures

15.

store waste for disposal according to regulatory and organisational standard procedures

Knowledge and understanding

You need to know and understand:

1.
how to access organisational procedures
 - 1.1 the organisational and regulatory procedures that must be

Carry out wild game butchery LEGACY

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 impmp156

Relevant Occupations Manufacturing Technologies, Plant and Machine Operatives,
Process Operatives, Process, Plant and Machine Operatives

Suite Meat and Poultry Processing

Keywords Wild game; Butchery; Primal; Cuts; Food; Drink
