

Overview

This standard is about the skills and knowledge you need to break down complete lamb carcasses into smaller, specific cuts and preparations. 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 lamb based products.

Performance criteria

You must be able to:

Prepare work areas for cutting

1.
prepare to cut lamb 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 lamb carcass is secure and 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 joints from lamb carcasses
8.
follow organisational specification for the range of cuts required
 9.
check meat adheres to visual quality specification
 10.
take effective action if the lamb does not meet quality specification
 11.
cut meat in accordance with product requirements
 12.
trim and/or tie products according to specification
 13.
maintain quality of meat when handling
 - 14.

Prepare and finish cuts from lamb carcasses LEGACY

identify and act upon opportunities to recover and utilise waste

15.

comply with health, safety, food safety and organisational requirements

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

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

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