

17235 version 2**Demonstrate knowledge of livestock anatomy, cuts, and meat yield****Level: 3 Credits: 4**

Entry information:

Open.

Special notes

Resource documents describing carcass classification and cuts of meat are available from the Retail Meat Industry Training Organisation, PO Box 12-126, Wellington.

Judgment statement

Assessor: Based on the evidence of demonstrated knowledge the candidate has met the criteria as specified within this unit including all range statements.

Focus: Throughout this area of assessment the candidate will need to consistently apply knowledge learned relating to the anatomy of dressed beef, sheep, and pork carcasses, the location and name cuts of meat on dressed carcasses and the location fat on dressed beef, sheep, pork, and poultry carcasses.

Element 1

Describe the anatomy of dressed beef, sheep, and pork carcasses.

Performance Criteria		Candidate	Assessor
1.1	Bones are named and located on the carcass for a given carcass type.	Locate and name the Bones of dressed beef, sheep, and pork carcasses.	Candidates must cover beef, sheep, and pork carcasses
1.2	The joints are identified and located for a given carcass type.		
1.3	Connective tissue is described in terms of importance, function and structure.	Describe the importance, function and structure of connective tissue in beef, sheep, and pork carcasses	
1.4	Muscle is described in terms of structure and composition and its relationship to tenderness.	Describe muscle in terms of structure and composition and its relationship to the tenderness of beef, sheep, and pork meat	
1.5	Basic carcass composition is described.	Describe the basic carcass composition of bone, fat, connective tissue and muscle	
Range	bone, fat, connective tissue, muscle.		

Element 2

Locate and name cuts of meat on dressed carcasses.

Range beef, sheep, pork, poultry.

Performance Criteria		Candidate	Assessor
2.1	Locations of cuts are identified on dressed carcasses.	Locate and name cuts on dressed beef, sheep, pork, poultry carcasses using industry accepted terminology.	Beef & lamb guide Sub-Primal
2.2	Cuts on dressed carcasses are named using industry accepted terminology.		

Element 3

Locate fat on dressed beef, sheep, pork, and poultry carcasses and describe its significance.

Performance Criteria		Candidate	Assessor
3.1	Fat cover, and inter- and intra-muscular fat are located and described on dressed carcasses.	Locate and describe fat cover, and inter- and intra-muscular fat on dressed beef, sheep, pork, poultry carcasses. Describe the significance of fat to grading, cooking, rancidity, and by-products.	
3.2	The significance of fat is described with reference to grading, cooking, rancidity, and by-products.		
Range	the description includes – measurement of fat for the purpose of grading, how fat determines the method of cooking, the tendency of fat to be affected by rancidity, the use of fat as an edible by-product.	the description needs to include measurement of fat for the purpose of grading, how fat determines the method of cooking, the tendency of fat to be affected by rancidity, the use of fat as an edible by-product	

Element 4

Identify, name and describe the use of inedible and edible by-products taken from slaughtered animals.

Range beef, sheep, pork, poultry.

Performance Criteria		Candidate	Assessor
4.1	Inedible and edible by-products are identified and named.	Identify and name inedible and edible by-products of beef, sheep, pork, poultry and describe their use. What would a candidate be expected to cover for each species?	
4.2	Inedible and edible by-products are described according to their use.		

Element 5

Calculate the yield and profit gained from a dressed carcass.

Range beef, sheep, poultry, pork broken into halves or quarters.

Performance Criteria		Candidate	Assessor
5.1	The fat and bones as a percentage of the carcass weight is calculated.	Calculate the fat and bones as a percentage of the carcass weight for beef, sheep, poultry, pork broken into halves or quarters For each carcass calculate: <ul style="list-style-type: none"> ▪ The profit and percentage of profit on selling price ▪ The average price per kilogram (kg) for the meat cuts 	
5.2	The profit and percentage of profit on selling price is calculated.		
5.3	The average price per kilogram (kg) for the meat cuts is calculated.		