

UNIT TITLE: PREPARE PORTION CONTROLLED MEAT CUTS		NOMINAL HOURS: 30
UNIT NUMBER: D1.HCC.CL2.15		
UNIT DESCRIPTOR: This unit deals with skills and knowledge required by cooks and chefs to prepare portion controlled meat cuts in commercial food production environments		
ELEMENTS AND PERFORMANCE CRITERIA	UNIT VARIABLE AND ASSESSMENT GUIDE	
<p>Element 1: Select and purchase from suppliers</p> <p>1.1 Identify and <i>select suppliers</i> for purchasing of products</p> <p>1.2 Identify the <i>primary meat cuts</i></p> <p>1.3 Identify the <i>secondary meat cuts</i></p> <p>1.4 Identify commercial <i>establishment cuts' specifications</i></p> <p>1.5 Identify <i>varieties of meats</i> used commercially</p> <p>1.6 <i>Minimise wastage</i> through freshness and correct purchasing</p> <p>1.7 Identify costs through <i>yield testing</i></p> <p>Element 2: Prepare portion cuts</p> <p>2.1 <i>Prepare and portion cuts</i> to enterprise requirements</p> <p>2.2 Minimise wastage through preparation and storage</p> <p>2.3 Use <i>trimmings and leftovers</i> for alternative preparations and preservation</p>	<p>Unit Variables</p> <p>The Unit Variables provide advice to interpret the scope and context of this unit of competence, allowing for differences between enterprises and workplaces. It relates to the unit as a whole and facilitates holistic assessment</p> <p>This unit applies to all industry sectors that prepare portion controlled meat cuts within the labour divisions of the hotel and travel industries and may include:</p> <p>1 Food Production</p> <p><i>Select suppliers</i> may relate to:</p> <ul style="list-style-type: none"> • Local, regional and international supply • Delivery requirements • Cost and trading terms • Relationship • Product range/variety <p><i>Primary meat cuts</i> may relate to:</p> <ul style="list-style-type: none"> • Whole carcasses • Argentine, including rump, silverside and tenderloin • Porterhouse • Rib-eye 	

2.4 Identify and use of *equipment*

2.5 Prepare *ready for service*

Element 3: Store portion cuts to enterprise requirements

3.1 *Store* fresh and/or Cryovac items correctly

3.2 Prepare and maintain correct *thawing* of portioned cuts

3.3 *Store* portioned cuts appropriately in correct containers

3.4 *Label* portioned cuts correctly

3.5 Ensure *correct conditions* are maintained for freshness and quality

- Topside
- Cutlets
- Loin
- Cultural cuts.

Secondary meat cuts may be relate to:

- Shank
- Chuck
- Blade
- Knuckle
- Neck
- Ribs
- Leg
- Cultural cuts.

Establishment cuts' specifications may be related to:

- Menu needs
- Service styles
- Cookery methods
- Portion control
- Trimmings, usage.

Varieties of meats may be related to:

- Beef
- Lamb

- Veal
- Goat
- Buffalo
- Pork
- Cultural animals.

Minimise wastage should include:

- Storage space
- Volume requirements, including a la carte, functions and specials
- First in, first out (fif)
- Receiving times, as needed
- Quality, including appearance, age and size
- Availability
- Cultural festivals.

Yield testing may include:

- Trimming and filleting
- Portion weights
- Off cut usage
- Staff skills.

Prepare and portion may relate to:

- Cleaning, skinning, boning, trimming and denuding
- Slice, dice, skewer, smoke, marinate, pickle, sousing and truss
- Cuts, including whole, medallion, cutlet, butterfly, schnitzel and kebabs

- Portioning, wastage and timing
- Enterprise supply and demand
- Menu style, function, *a la carte*
- Portion weights.

Trimnings and leftovers may relate to:

- Off cuts, usage
- Saleable dishes
- Menu varieties
- Sausages, terrines and farces.

Equipment may include:

- Knives, cleaver and mallet
- Saw, band saw and slicer
- Sausage casing machines
- Cryovac machine
- Smokers
- Mixers and mincers
- Silent cutters.

Ready for service may relate to:

- Portion packaging/tray packaging
- Par levels
- Marinates.

Store correctly may include:

- Cool room temperature
- Cool room placement
- Length of time in cool storage
- Freezer temperature
- Length of time in freezer storage
- Appropriate process followed, including cryovac and ice packed
- Storage containers before assembly
- Storage containers after assembly
- Dietary and cultural styles/flavours
- Labelled
- Freshness, quality and presentation
- Temperature and humidity.

Thawing may relate to:

- Enterprise and local authority requirements
- Handling and cool room placement
- Changing containers.

Label must include:

- Date
- Item name
- Handler name
- Time, temperature and storage.

Correct conditions should include:

- Temperature and humidity
- Stock rotation
- Reporting faults
- Changing containers.

Assessment Guide

The following skills and knowledge must be assessed as part of this unit:

- Knowledge of correct method is demonstrated for portion controlled meats
- Ability to identify food products by sight
- Ability to match ingredient quality to intended final product/use
- Overview of the relevant legislation in relation to food handling, food storage, chemical storage and general premises food safety
- Ability to demonstrate safe knife handling skills, including the ability to trim and cut to industry and enterprise standards
- Ability to demonstrate safe equipment/utensil practical skills
- Ability to interpret and adhere to enterprise recipes.

Linkages To Other Units

- Comply with workplace hygiene procedures
- Implement occupational health and safety procedures
- Prepare and store food
- Work effectively with colleagues and customers
- Maintain strategies for safe food
- Present and display food products

- Apply basic techniques of commercial cookery
- Identify and prepare various meats.

Critical Aspects of Assessment

Evidence of the following is essential:

- Knowledge of the classifications and characteristics of portion controlled meat cuts and the terminology used
- Demonstrate safe and hygienic handling of products
- Appropriate portion control and wastage
- Demonstrate complimentary presentation, garnishing and techniques
- Demonstrate safe knife skills and other associated equipment
- Demonstration of commodity knowledge, including quality aspects
- Knowledge of specific terminology related to various portion controlled meat cuts' products
- Demonstrated ability to prepare various portion controlled meat cuts from at least six different recipes and cultural backgrounds
- Demonstrated ability to store various portion controlled meat cuts to industry and enterprise standards
- Knowledge of appropriate portion control and wastage.

Context of Assessment

This unit may be assessed on or off the job:

- Assessment should include practical demonstration either in the workplace or through a simulation activity, supported by a range of methods to assess underpinning knowledge
- Assessment must relate to the individual's work area or area of responsibility
- Demonstration of skills on more than one occasion
- Preparation of various portion controlled meat cuts within typical workplace conditions and timeframes.

Resource Implications

Training and assessment must include access and use of a fully equipped commercial kitchen, real ingredients and service equipment; and access to workplace standards, procedures, policies, guidelines, tools and equipment.

Assessment Methods

The following methods may be used to assess competency for this unit:

- Observation of practical candidate performance
- Oral and written questions
- Third party reports completed by a supervisor
- Project and assignment work
- Sampling of dishes prepared by the student.

Key Competencies in this Unit

Level 1 = competence to undertake tasks effectively

Level 2 = competence to manage tasks

Level 3 = competence to use concepts for evaluating

Key Competencies	Level	Examples
Collecting, organising and analysing information	2	Determine requirements of standard recipes and/or menu requirements; collect equipment, commodities and ingredients, read menus, recipes and task sheets; select and obtain commodities; organise ingredients and task sheets
Communicating ideas and information	2	Share information with other kitchen and floor service staff; read recipes, menus, instructions and orders

	Planning and organising activities	2	Work within time constraints in a logical sequence; plan logical and efficient sequence and timing of tasks
	Working with others and in teams	1	Work cooperatively with other team members
	Using mathematical ideas and techniques	1	Calculate portions, weigh and measure quantities against standard recipes and/or menu requirements
	Solving problems	1	Identify and correct problems in preparing and producing products such as ingredient quality and equipment failure
	Using technology	1	Use mechanical kitchen equipment, including weighing equipment