



**REPUBLIC OF KENYA**

**COMPETENCY BASED CURRICULUM**

**FOR**

**BUTCHERY OPERATIONS**

**KNQF LEVEL 4**

**ISCED PROGRAMME CODE; 0721 454B**



TVET CDACC  
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NAIROBI

## ANIMAL MEAT DISPLAY

**UNIT CODE:** MT/CU/BO/CR/02/4/B

### Relationship to Occupational Standards

This unit addresses the Unit of Competency: display animal meat in the butchery

**Duration of Unit:** 90 hours

### Unit Description

This unit specifies the competencies required to display animal meat in the butchery. It involves preparing and cleaning the meat display area, sorting the meat according to species/parts and placing the meat in the butchery display area.

### Summary of Learning Outcomes

1. Prepare and clean the meat display area
2. Sort the meat according to species/parts
3. Place the meat in the butchery display area

### Learning Outcomes, Content and Suggested Assessment Methods

Learning Outcome	Content	Suggested Assessment Methods
1. Prepare and clean the meat display area	<ul style="list-style-type: none"><li>• Objectives of preparing and cleaning the meat display area</li><li>• Facilities required in the meat display area and the relevant recommendations</li><li>• Procedures of cleaning and washing meat display facilities</li><li>• Hygiene protocols in butchery</li><li>• Chemicals and detergents used in cleaning the butchery display area facilities</li></ul>	<ul style="list-style-type: none"><li>• Observation</li><li>• Oral questioning</li><li>• Written tests</li></ul>
2. Sort the meat according to species /parts	<ul style="list-style-type: none"><li>• Objectives of sorting meat as per species</li><li>• Factors to consider in sorting of meat</li><li>• Procedures of sorting different parts of meat</li></ul>	<ul style="list-style-type: none"><li>• Observation</li><li>• Oral questioning</li><li>• Written tests</li></ul>

3. Place meat in the butchery display area	<ul style="list-style-type: none"> <li>• Objectives of displaying meat</li> <li>• Equipment and tools used in meat display</li> <li>• Different methods of meat display in a butchery</li> <li>• Importance of cold chain in meat display unit</li> <li>• Hygiene protocols in butchery</li> </ul>	<ul style="list-style-type: none"> <li>• Observation</li> <li>• Oral questioning</li> <li>• Written tests</li> </ul>
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### **Suggested Methods of Instruction**

- Demonstration by trainer
- Practice by the trainee
- Field trips
- Discussions
- Direct instruction

### **Recommended Resources**

#### **Tools and equipment**

- Meat cabinets
- Chopping boards
- Weighing scales
- Hooks, meat trays
- Cleavers
- Band saws
- Mincers
- Knives
- Sharpening steel

#### **Materials and supplies**

- Meat wrapping materials
- Stationery
- Detergents
- Disinfectants
- Lubricants
- Portable water
- Sanitizers
- Tissues
- Disposable towels

**Personal protective equipment (PPEs)**

- White Gumboots
- Overalls
- White Dust coat
- White Caps
- Helmets
- Dust masks
- Steel chain gloves
- Disposable gloves
- Safety goggles
- First aid kit

**Facilities**

Offices cold rooms, chillers, freezers, hand wash basins, toilet and bathrooms, condemnation pits, footwear washing facilities, dressing rooms, water reservoir.