



**REPUBLIC OF KENYA**

**COMPETENCY BASED CURRICULUM**

**FOR**

**BUTCHERY OPERATIONS**

**KNQF LEVEL 4**

**ISCED PROGRAMME CODE; 0721 454B**



TVET CDACC  
P.O. BOX 15745-00100  
NAIROBI

## ANIMAL MEAT PORTIONING

**UNIT CODE:** MT/CU/BO/CR/03/4/B

### Relationship to Occupational Standards

This unit addresses the Unit of Competency: portion animal meat

**Duration of Unit:** 130 hours

### Unit Description

This unit specifies the competencies required to portion animal meat. It involves preparing the carcass for portioning, sectioning the carcass as per the required sizes and weighing the meat portions clean. It also includes preserving and storing meat portions.

### Summary of Learning Outcomes

1. Prepare the carcass for portioning
2. Section the carcass as per the required sizes
3. Weigh meat portions
4. Preserve and store meat portions

### Learning Outcomes, Content and Suggested Assessment Methods

Learning Outcome	Content	Suggested Assessment Methods
1. Prepare to portion the carcass	<ul style="list-style-type: none"><li>• Objectives of carcass preparation</li><li>• Selection of carcass for portioning</li><li>• Hygiene practices in meat handling</li><li>• Equipment used in meat portioning</li><li>• Preparation of equipment</li></ul>	<ul style="list-style-type: none"><li>• Observation</li><li>• Oral questioning</li><li>• Written tests</li></ul>
2. Section the carcass as per the required sizes	<ul style="list-style-type: none"><li>• Objectives of carcass portioning</li><li>• Hygiene practices in handling meat</li><li>• Factors to consider in carcass portioning</li><li>• Importance of meat portioning</li><li>• Equipment used in portioning meat</li><li>• Different types of meat cuts</li><li>• Procedures of portioning carcass as per species</li><li>• Boning techniques</li><li>• Safe handling of meat cutting equipment</li></ul>	<ul style="list-style-type: none"><li>• Observation</li><li>• Oral questioning</li><li>• Written tests</li></ul>

3. Weigh meat portions	<ul style="list-style-type: none"> <li>• Objectives of weighing</li> <li>• Types of equipment used in weighing</li> <li>• Operation of weighing equipment</li> <li>• Care and maintenance of equipment and tools</li> <li>• Hygiene practices in handling meat</li> </ul>	<ul style="list-style-type: none"> <li>• Observation</li> <li>• Oral questioning</li> <li>• Written tests</li> </ul>
4. Preserve and store meat portions	<ul style="list-style-type: none"> <li>• Objectives of meat preservation</li> <li>• Methods of meat preservation</li> <li>• Ingredients used in meat preservation</li> <li>• Equipment used in meat preservation</li> <li>• Meat storage facilities</li> <li>• Meat Storage conditions</li> <li>• Legislation related to preservation of meat</li> </ul>	<ul style="list-style-type: none"> <li>• Observation</li> <li>• Oral questioning</li> <li>• Written tests</li> </ul>

### **Suggested Methods of Instruction**

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

### **Recommended Resources**

#### **Tools and equipment**

- Chopping boards
- Vacuum packers
- Trays
- Band saws
- Hooks
- Chillers
- Slicers

#### **Materials and supplies**

- 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, hand wash basins, toilet and bathrooms, condemnation pits, footwear washing facilities, dressing rooms, water reservoir