



**REPUBLIC OF KENYA**

**NATIONAL OCCUPATIONAL STANDARDS**

**FOR**

**BUTCHERY OPERATOR**

**KNQF LEVEL 4**

**ISCED OCCUPATIONAL STANDARD CODE; 0721 454B**



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## DISPLAY ANIMAL MEAT IN THE BUTCHERY

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

### 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.

<b>ELEMENT</b>	<b>PERFORMANCE CRITERIA</b>
These describe the key outcomes which make up workplace function.	These are assessable statements which specify the required level of performance for each of the elements. <i><b>Bold and italicized terms are elaborated in the Range</b></i>
1. Prepare and clean the meat display area	1.1 <b>PPEs, tools and equipment</b> identified and gathered as per the task requirements 1.2 The meat display cabinets, shelves and trays cleaned as per the workplace procedures
2. Sort the animal meat according to species/parts	2.1 <b>Animal meat</b> sorted based on species / meat parts as per legal requirements and market demand
3. Place meat in the butchery display area	3.1 Animal meat arranged in the display area based on meat parts/species and market demand

### RANGE

This section provides work environments and conditions to which the performance criteria apply. It allows for different work environments and situations that will affect performance.

<b>Variable</b>	<b>Range</b>
1. PPEs may include but are not limited to:	<ul style="list-style-type: none"><li>• White dust coats</li><li>• White caps</li><li>• Safety boots</li><li>• Overall</li><li>• Safety helmets</li><li>• Masks</li><li>• Safety goggles</li><li>• Gloves</li><li>• Dust coats</li><li>• First aid kits</li></ul>

<p>2. Tools and equipment may include but are not limited to:</p>	<ul style="list-style-type: none"> <li>• Weighing scales</li> <li>• Hooks</li> <li>• Sharpening steel</li> <li>• Butchers' cleavers</li> <li>• Band saws</li> <li>• Butcher's knives</li> <li>• Bone saws</li> <li>• Meat containers</li> <li>• Meat cabinets</li> <li>• Meat cold display shelves</li> </ul>
<p>3. Animal meat may include but are not limited to:</p>	<ul style="list-style-type: none"> <li>• Goat</li> <li>• Sheep</li> <li>• Cattle</li> <li>• Porcine</li> <li>• Ostrich</li> <li>• Crocodile</li> <li>• Poultry</li> <li>• Donkey</li> </ul>

## REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit of competency.

### Required Skills

The individual needs to demonstrate the following skills:

- Decision making
- Observation
- Time management
- Public relations
- Conflict resolution
- Weighing
- Numeracy
- Communication

### Required Knowledge

The individual needs to demonstrate knowledge of:

- Types of tools, equipment and PPEs used in the butchery
- Occupational health and safety legislation and regulations
- Legal requirements for butchery business
- Hygiene
- Requirements in sorting animal meat
- Display and arrangement of butchery
- Disposal of butchery wastes

### EVIDENCE GUIDE

This provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge and range.

1. Critical Aspects of Competency	<p>Assessment requires evidence that the candidate:</p> <ol style="list-style-type: none"> <li>1.1 Sorted animal meat carcasses based on species /organs</li> <li>1.2 Cleaned the meat cabinets,shelves and trays as per workplace requirements</li> <li>1.3 Displayed animal meat as per the parts/species and market demand requirement</li> </ol>
2. Resource Implications	<p>The following resources must be provided:</p> <ol style="list-style-type: none"> <li>2.1 Workplace or assessment location</li> <li>2.2 PPEs</li> <li>2.3 Materials, tools, and equipment</li> <li>2.4 Transport means</li> </ol>
3. Methods of Assessment	<p>Competency may be assessed through:</p> <ol style="list-style-type: none"> <li>3.1 Observation</li> <li>3.2 Oral presentation</li> <li>3.3 Oral questioning</li> <li>3.4 Written tests</li> </ol>
4. Context of Assessment	<p>Competency may be assessed:</p> <ol style="list-style-type: none"> <li>4.1 On the job</li> <li>4.2 Off the job</li> <li>4.3 Industrial attachment.</li> </ol> <p>Off the job assessment must be undertaken in a closely simulated workplace environment.</p>
5. Guidance information for assessment	<p>Holistic assessment with other units relevant to the industry sector, workplace and job role is recommended.</p>