



**REPUBLIC OF KENYA**

**NATIONAL OCCUPATIONAL STANDARDS**

**FOR**

**BUTCHERY OPERATOR**

**KNQF LEVEL 4**

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



**TVET CDACC**  
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**NAIROBI**

## PORTION ANIMAL MEAT

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

### 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.

<b>ELEMENT</b> These describe the key outcomes which make up workplace function.	<b>PERFORMANCE CRITERIA</b> 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 the carcass for portioning	1.1 <i><b>PPEs</b></i> identified and gathered as per the task requirements 1.2 <i><b>Tools and equipment</b></i> for portioning animal meat identified and gathered as per the task requirements 1.3 Carcass for portioning prepared based on the task requirement
2. Section the carcass as per the required sizes	2.1 <i><b>Animal meat carcass</b></i> to be sectioned is placed on the working tables as per the task requirement 2.2 Sectioning carried out as per the products requirement and market demand
3. Weigh the meat portions	3.1 The portioned animal meat to be weighed is gathered as per workplace procedures 3.2 Portioned animal meat weighed as per the market demands
4. Preserve and store meat portions	4.1 The portioned animal meat prepared for preservation as per the standard operating procedures 4.2 The portioned animal meat placed in freezers and chillers as per the workplace procedures

## 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.

Variable	Range
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>
2. Tools and equipment may include but are not limited to:	<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>• Hand saws</li></ul>
3. Animal meat carcass may include but are not limited to:	<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

## Required Knowledge

The individual needs to demonstrate knowledge of:

- Types of tools, equipment and PPEs
- Occupational health and safety legislation and regulations
- Meat hygiene
- Objectives of meat portioning
- Types of meat cuts
- Meat preservation

## 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	Assessment requires evidence that the candidate: 1.1 Identified and gathered PPEs, tools and equipment as per the task requirements 1.2 Prepared Carcass for portioning based on the task requirements 1.3 Portioned the carcass as per the products and market requirements 1.4 Preserved portioned animal meat as per the standard operating procedures
2. Resource Implications	The following resources must be provided: 2.1 Workplace or assessment location 2.2 PPEs 2.3 Materials, tools, and equipment 2.4 Transportation means
3. Methods of Assessment	Competency may be assessed through: 3.1 Observation 3.2 Oral presentation/ questioning 3.3 Written tests
4. Context of Assessment	Competency may be assessed: 4.1 On the job 4.2 Off the job 4.3 Industrial attachment.  Off the job assessment must be undertaken in a closely simulated workplace environment.
5. Guidance information for assessment	Holistic assessment with other units relevant to the industry sector, workplace and job role is recommended.