Meat Education Programme

AHDB BEEF & LAMB

PRACTICAL SKILLS

Lamb – Practical – Level 1
Cutting a lamb carcase into primal cuts

Examination Criteria

On the day of the examination, the examiner will select a lamb carcase. The student must be able to cut up this lamb carcase into primal cuts as illustrated in the manual within 1 hour. The exam is divided into 17 judging criteria which will each be scored with marks out of 10. Each student will also be tested on general knowledge. To pass, the student must score over 60%.

NB. It is the responsibility of the student, employer and the examiner to ensure that proper safety rules are adhered to during the examination and that the relevant business is adequately insured against any accident, damage or loss. The student must wear chain mail apron and gloves.

The arrangements for the undertaking of the practical examination are entirely under the control of the employer and the examining body. To the greatest extent permitted by law AHDB rejects all liability for any loss or damage to any person or property that may occur in relation to the examination, whether or not resulting from negligence.

Tick box ☐ I accept the conditions for examination described above.

Date: ....

Start Time: .... Finish Time: ....

Student

Name: ....

Address: ....

.... Postcode: ....

Email: ....

Tel. No: ....

Signature: ....

Student place of work

Name: ....

Address: ....

.... Postcode: ....

Email: ....

Tel. No: ....

Examiner

Name: ....

Address: ....

.... Postcode: ....

Email: ....

Tel. No: ....

Signature: ....

Examination score

Actual preparation time used by student to complete the task

☐

(Maximum time allowed to cut up a lamb carcase into primal cuts is 1 hour. Anything over this time is classed as a fail)

Total score ☐

Passed examination ☐

Failed examination ☐

Total available points 170
Pass level is 102 points and above
Fail level is 101 points and below

Score Sheet

Short Fore

1. Removal of the short fore from the carcase between the 6th and 7th rib. Splitting the short fore into two single fores.

Poor									**Very Good**
1	2	3	4	5	6	7	8	9	10

Comments: …….
………
………
………

2. Starting with the single forequarter, sheet bone the breast, ribs, back and neck bones without cutting into underlying muscles. Removal of backstrap and excess fat.

Poor									**Very Good**
1	2	3	4	5	6	7	8	9	10

Comments: …….
………
………
………

3. Removal of neck fillet.

Poor									**Very Good**
1	2	3	4	5	6	7	8	9	10

Comments: …….
………
………
………

4. Presentation of the neck fillet and traditional shoulder.

Poor									**Very Good**
1	2	3	4	5	6	7	8	9	10

Comments: …….
………
………
………

Legs with chumps

5. Removal of the legs with chumps by cutting and sawing through the cartilage between the last two vertebrae.

Poor   **Very Good**

1	2	3	4	5	6	7	8	9	10

Comments: ....
....
....
....

6. Separate the legs by sawing through the lumbar vertebrae and tail bones.

Poor   **Very Good**

1	2	3	4	5	6	7	8	9	10

Comments: ....
....
....
....

7. Removal of the chump.

Poor   **Very Good**

1	2	3	4	5	6	7	8	9	10

Comments: ....
....
....
....

8. Presentation of the chump and the leg without chump.

Poor   **Very Good**

1	2	3	4	5	6	7	8	9	10

Comments: ....
....
....
....

Middle

9. Removal of the breast flanks a distance equal to 1½ times the length of the eye muscle.

Poor   **Very Good**

1	2	3	4	5	6	7	8	9	10

Comments: ....

....

....

....

10. Saw through the middle of the back bones to produce single loins.

Poor   **Very Good**

1	2	3	4	5	6	7	8	9	10

Comments: ....

....

....

....

11. Presentation of Breasts – square cut and loins without chumps.

Poor   **Very Good**

1	2	3	4	5	6	7	8	9	10

Comments: ....

....

....

....

12. Overall ability, skill level, hygiene and tidiness.

Poor   **Very Good**

1	2	3	4	5	6	7	8	9	10

Comments: ....

....

....

....

General knowledge marking form

13. We assess 2 things with carcase classification, what are they?

Poor									**Very Good**
1	2	3	4	5	6	7	8	9	10

Comments: ....
....
....
....

14. With carcase classification what do the numbers 1-5 describe.

Poor									**Very Good**
1	2	3	4	5	6	7	8	9	10

Comments: ....
....
....
....

15. With carcase classification what do the letters EUROP describe.

Poor									**Very Good**
1	2	3	4	5	6	7	8	9	10

Comments: ....
....
....
....

16. Ability to name the prepared primal cuts.

Poor									**Very Good**
1	2	3	4	5	6	7	8	9	10

Comments: ....
....
....
....

17. Ability to name the different lamb bones.

Poor   **Very Good**

1	2	3	4	5	6	7	8	9	10

Comments: ....
....
....
....