



Beef – Practical – Level 1

Cutting and de-boning a beef carcass into primal cuts

Examination Criteria

On the day of the examination, the examiner will select either a fore or hindquarter of beef. The student must be able to cut up the selected quarter of beef as illustrated in the manual within 1.5 hours. The cutting and de-boning is divided into 16 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 for forequarter or hindquarter cutting is 1.5 hours. Anything over this time is classed as a fail)

Total score

Passed examination

Failed examination

Total available points 160

Pass level is 96 points and above

Fail level is 95 points and below

Score Sheet

Scoring form to be used if forequarter is chosen

1. Selecting the correct location on the inside and outside of the carcass to be able to start removing the shoulder block from the remainder of the forequarter.

Poor

Very Good

1	2	3	4	5	6	7	8	9	10
Comments:									
.....									
.....									
.....									

2. Being able to make a clean horizontal cut through the outer muscle layer from the initial cut between the ribs towards the mark made on the back of the rib section.

Poor

Very Good

1	2	3	4	5	6	7	8	9	10
Comments:									
.....									
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.....									

3. Being able to identify the correct seams without cutting into muscles and remove the shoulder block completely while the forequarter is in the hanging position.

Poor

Very Good

1	2	3	4	5	6	7	8	9	10
Comments:									
.....									
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.....									

4. Being able to de-bone the shoulder.

Poor

Very Good

1	2	3	4	5	6	7	8	9	10
Comments:									
.....									
.....									
.....									

5. Being able to seam cut the shoulder into individual primal muscles.

Poor					Very Good										
1	2	3	4	5	6	7	8	9	10						
Comments:															
Fore Shin	<input type="checkbox"/>	Underblade Muscle	<input type="checkbox"/>	Clod Flat	<input type="checkbox"/>	LMC	<input type="checkbox"/>	Shoulder Brisket	<input type="checkbox"/>	Blade	<input type="checkbox"/>	Baby LMC	<input type="checkbox"/>	Feather	<input type="checkbox"/>
Underblade Fillet	<input type="checkbox"/>	Clod Shin	<input type="checkbox"/>	Needle	<input type="checkbox"/>										

6. Removal of the fore rib; this can be done either in the hanging position or on a cutting table, whichever suits the student, including the de-boning of the fore rib.

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

7. Removal and de-boning of the chuck eye.

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

8. Removal and de-boning of the forequarter flank.

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

9. Removal of the brisket muscles and preparation of the Jacobs ladder.

Poor

Very Good

1	2	3	4	5	6	7	8	9	10
Comments:									
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.....									

10. Ability to remove muscles without cutting/stabbing unnecessarily into individual muscles and the removal of bones without excess meat left on them.

Poor

Very Good

1	2	3	4	5	6	7	8	9	10
Comments:									
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.....									
.....									

11. 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

12. We assess 2 things with carcass classification, what are they?

Poor

Very Good

1	2	3	4	5	6	7	8	9	10
Comments:									
.....									
.....									
.....									

13. With carcass classification what do the numbers 1-5 describe.

Poor					Very Good				
1	2	3	4	5	6	7	8	9	10
Comments:									
.....									
.....									
.....									

14. With carcass classification what do the letters EUROP describe.

Poor					Very Good				
1	2	3	4	5	6	7	8	9	10
Comments:									
.....									
.....									
.....									

15. Ability to name the prepared primal cuts and muscles.

Poor					Very Good				
1	2	3	4	5	6	7	8	9	10
Comments:									
.....									
.....									
.....									

16. Ability to name the different beef bones.

Poor					Very Good				
1	2	3	4	5	6	7	8	9	10
Comments:									
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Score Sheet

Scoring form to be used if hindquarter is chosen

1. Removal of the cutaneous muscle and the thin flank from the hindquarter leaving a straight cut sirloin. De-boning of the thin flank.

Poor

Very Good

1	2	3	4	5	6	7	8	9	10
Comments:									
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2. Loosening/cutting the head of the fillet cleanly from the hip bone. Removing the sirloin and fillet in a straight line from the remaining hind quarter. This can be done whilst hanging or can be done on a cutting table if the student chooses to do so.

Poor

Very Good

1	2	3	4	5	6	7	8	9	10
Comments:									
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.....									

3. Being able to remove the fillet from the sirloin making sure no fillet is left on the bone and the fillet is not damaged in any way.

Poor

Very Good

1	2	3	4	5	6	7	8	9	10
Comments:									
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4. De-boning the sirloin making sure not to leave any stab marks in the sirloin and the bones are very clean.

Poor

Very Good

1	2	3	4	5	6	7	8	9	10
Comments:									
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5. Removal of the hip steak and cutting/loosening the top of the hip bone to free the topside.

Poor

Very Good

1	2	3	4	5	6	7	8	9	10
Comments:									
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6. Removal of the topside by following the natural seams.

Poor

Very Good

1	2	3	4	5	6	7	8	9	10
Comments:									
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7. Freeing the rump tail/tri-tip muscle from the thick flank by following the natural seams until the edge of the rump. Removal of the thick flank and the knee cap (Patella). Clean removal of the hip and tail bones.

Poor

Very Good

1	2	3	4	5	6	7	8	9	10
Comments:									
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8. Removal of the muscle group Silverside, Rump and Rump Tail/Tri-Tip. Removal of the Rump Tail/Tri-Tip from the Rump. Removal of the Rump from the silverside. Removal of the Salmon cut from the Silverside.

Poor

Very Good

1	2	3	4	5	6	7	8	9	10
Comments:									
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9. Removal of the Heel muscle from the Shin and the de-boning the Shin.

Poor

Very Good

1	2	3	4	5	6	7	8	9	10
Comments:									
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10. Ability to remove muscles without cutting/stabbing unnecessarily into individual muscles and the removal of bones without excess meat left on them.

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1	2	3	4	5	6	7	8	9	10
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