



Beef – Practical – Level 2

Cutting beef primal cuts into basic retail and foodservice cuts

Examination Criteria

On the day of the examination, the examiner will select 4 primal beef cuts and will present the student with 8 printed copies of cutting specifications from the manual, available from www.qsmbeefandlamb.co.uk/beef-cutting-guides for the student to produce retail and food service cuts. The student must be able to cut up the selected cuts as illustrated in the cutting specifications in a reasonable time and recognise the names of the primals/cuts used. This examination is divided into 8 judging criteria which will each be scored with marks out of 10. 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.

Cut suggestions examiner can choose from

Primal cut:	Retail/foodservice cuts to be produced:
Topside	Topside B004
	Topside B005
Silverside	Silverside B007 (3 cuts)
Rump	Rump B006
	Rump B010
Sirloin	Sirloin B006
	Sirloin B011
LMC	LMC B004
	LMC B008
Brisket	Brisket B002
	Brisket B003
Fore rib	Fore rib B017 (to be used for Chuck B029)
Chuck roll	Chuck B029
Chuck roll	Chuck B004

Examiners will have to be aware that the primal cuts supplied by the businesses involved might vary slightly in specification. This might make it more difficult for the student to follow the supplied cut specification.

The examiner will have to use their own discretion and judge the quality of cutting and final product presented.

NB. The specifications can be downloaded from the examiner administration area.

Date:

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

Total score

Passed examination

Failed examination

Total available points 80
Pass level is 48 points and above
Fail level is 47 and below

Selected primal cuts to produce retail/ foodservice cuts from

Name of primal cut 1:

Cuts to be produced:

Name of primal cut 3:

Cuts to be produced:

Name of primal cut 2:

Cuts to be produced:

Name of primal cut 4:

Cuts to be produced:

Score Sheet

1. Being able to cut the primal muscles into the required cuts by following the natural seams where possible.

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

2. Being able to produce the cuts without unnecessary cuts/stab marks or damage to muscles.

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

3. Being able to produce cuts without bone dust, stringing of joints to be even and tidy and steaks to be of even thickness.

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

4. Being able to remove gristle, connective tissue and fat cleanly without wasting good meat.

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

5. Presentation and quality of the cuts produced.

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

6. Being able to produce the cuts in a reasonable time.

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

7. Being able to recognise and know the names of the primal and retail/foodservice cuts produced.

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

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

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