



Beef – Practical – Level 3

Cutting beef primal cuts into advanced retail and foodservice cuts

Examination Criteria

On the day of the examination, the examiner will select 3 primal beef cuts from the following list: Topside, Thick Flank, Rump, Heel Muscle, Neck and Chuck Roll, Fore Rib and Thin Flank, which the student needs to seam cut into individual muscles. The examiner will then provide the student with 8 printed cutting specifications from the manual, available from www.qsmbeefandlamb.co.uk/beef-cutting-guides for the student to produce retail and food service cuts from the selected primal 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 10 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.

Seam cutting primals into individual muscles

(Specifications reference for examiner)

Primal cut:	Seam cutting specification
Topside	Topside B022 (complete specification)
	Topside B009 (up to picture 4)
Thick Flank	Thick Flank B005 (muscles only to produce picture 5, 11 and 16)
Rump	Rump B003 (up to picture 5)
Fore Rib	Fore rib B008 (up to picture 7)
Neck and Chuck roll	Chuck B041
Thin Flank	Thin Flank B014
Heel Muscle	Leg B002

Retail and Foodservice cut suggestions examiner can choose from

Primal cut:	Retail/foodservice cuts to be produced:
Topside	Topside B009
	Topside B024
	Topside B015
	Topside B022
	Topside B025
Thick Flank	Thick Flank B007
	Thick Flank B012
	Thick Flank B013
Rump	Rump B003 (2 cuts)
	Rump B024
	Rump B007

Primal cut:	Retail/foodservice cuts to be produced:
Fore Rib	Fore rib B008
	Fore rib B015
Neck and Chuck roll	Chuck B035
	Chuck B026
	Chuck B027
	Chuck B028
Thin Flank	Thin Flank B014
	Thin Flank B006
Heel Muscle	Leg B002 (2 cuts)

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 100

Pass level is 60 points and above

Fail level is 59 and below

Selected primal cuts to produce 8 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:

Score Sheet

- Being able to seam cut the primal muscles into individual muscles by following the natural seams.

Poor

Very Good

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

- Being able to follow the natural seams of the muscle without cutting unnecessarily into muscles.

Poor

Very Good

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

3. 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:									
.....									
.....									
.....									

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. To be able to recognise the direction of the grain of the meat.

Poor

Very Good

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

6. Being able to produce cuts without bone dust, stringing of joints to be 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:									
.....									
.....									
.....									

7. Presentation and quality of the cuts produced.

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

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

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

9. 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:									
.....									
.....									
.....									

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

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