



Lamb – Practical – Level 3

Cutting lamb primal cuts into advanced retail and foodservice cuts

Examination Criteria

On the day of the examination, the examiner will select a short fore, middle and a pair of legs and chumps. The examiner will then provide the student with 9 printed cutting specifications from the manual available from www.qsmbeefandlamb.co.uk/lamb-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 9 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:	Seam cutting specification
Pair of legs and chumps	Leg L005
	Leg L011
	Leg L040 (equivalent to 2 cuts)
	Leg L041 (equivalent to 2 cuts)
	Leg L042 (equivalent to 2 cuts)
	Leg L043 (equivalent to 2 cuts)
	Leg L039
Middle	Loin L012
	Loin L022
	Loin L005
	Loin L014
	Loin L015
	Loin L016
	Breast L013

Primal cut:	Seam cutting specification
Short Fore	Forequarter L032
	Forequarter L030
	Forequarter L027 (equivalent to 2 cuts)
	Forequarter L029

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 90
Pass level is 54 points and above
Fail level is 53 and below

Selected primal cuts to produce 3 retail/ foodservice cuts from each

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 de-bone the primal cuts without leaving too much meat on the bones and avoiding unnecessary cut damage to muscles.

Poor

Very Good

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

- Being able to follow the natural seams of the primals to separate the muscles.

Poor

Very Good

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

- 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:									
.....									
.....									
.....									

- 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. 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:									
.....									
.....									
.....									

6. Presentation and quality of the cuts produced.

Poor

Very Good

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

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

Poor

Very Good

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

8. 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:									
.....									
.....									
.....									

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

Poor

Very Good

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