

Pork – Practical – Level 1

Cutting a pork carcass into primal cuts

Examination criteria

On the day of the examination, the examiner will select a side of pork. The student must be able to cut up this side of pork into primal cuts, as illustrated in the manual, within 45 minutes. The exam is divided into 12 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 achieve at least 60%.

NB. It is the responsibility of the student, employer and 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 examination conditions above.

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

Actual preparation time used by student to complete the task

(Maximum time allowed to cut up a side of pork into primal cuts is 45 minutes. Over the set deadline will be considered a fail grade.)

Total score

Passed examination

Failed examination

Total available points 120

Pass level is 72 points or above

Any lower than 72 points is a fail grade

Score sheet

1. Removal of the kidney and flare fat without cutting into underlying muscles or damaging the kidney.

Poor

Very good

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

2. Removal of the fillet, without cutting into the fillet or leaving too much fillet meat on the bone.

Poor

Very good

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

3. **Part 1** – Removal of the forequarter by making a mark between the 4th and 5th rib in the centre of the ribcage, followed by a mark in the centre of the 5th vertebrae and drawing a straight line.

Poor

Very good

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

4. **Part 2** – Removal of the forequarter by cutting and sawing in a straight line at a right angle, taking care not to do any unnecessary damage to the meat, with the saw.

Poor

Very good

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

Leg and chump

5. **Part 1** – Removal of the leg and chump by cutting between the 5th and 6th (last two) lumbar vertebrae.

Poor

Very good

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

6. **Part 2** – Removal of the leg and chump by cutting and sawing in a straight line, without doing any unnecessary damage to the meat with the saw.

Poor

Very good

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

Middle

7. **Part 1** – Separation of the loin from the belly by making a mark 50 mm from the tip of the loin eye muscle and drawing a line following the back line of the carcass towards the lumbar section of the loin.

Poor

Very good

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

8. **Part 2** – Separation of the loin from the belly by following the line and sawing through the rib bones, and cutting through the meat, fat layers and rind to separate loin from the belly.

Poor

Very good

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

9. Removal of the collar from the forequarter. Make a mark 10 mm from the edge of the neck bone and saw through the ribs, parallel with the back line; remove the collar by following the natural seams.

Poor

Very good

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

10. Overall ability and skill level.

Poor

Very good

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

General knowledge marking form

11. Ability to name the prepared primal cuts.

Poor

Very good

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

12. Ability to name the different pork bones.

Poor

Very good

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