

# Pork – Practical – Level 3

## Cutting pork primal cuts into advanced retail and foodservice cuts

### Examination criteria

On the day of the examination, the student will be required to produce retail and foodservice cuts from a forequarter, middle, leg and chump of pork, using 9 cutting specifications from the manual (3 for each primal cut). 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 achieve at least 60%.

*Examiners will need to be aware that the primal cuts supplied by the businesses involved may vary slightly in specification. This may make it more difficult for the student to follow the supplied cut specification. The examiner will need to use their own discretion to judge the quality of cutting and final product presented.*

**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

Total score

Passed examination

Failed examination

Total available points 80

Pass level is 48 points or above

Any lower than 48 points is a fail grade

# Selected primal cuts to produce three of each retail/foodservice cuts

Name of primal cut 1: **Leg and chump**

Three cuts to be produced:


Name of primal cut 2: **Middle**

Three cuts to be produced:


Name of primal cut 3: **Forequarter**

Three cuts to be produced:


# Score sheet

1. Being able to cut the primals 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 remove gristle, connective tissue, fat and bones cleanly, without wasting good meat.

Poor

Very good

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

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

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 and skill level.

Poor

Very good

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