

# Butchery Technical Handbook

## Competition Overview

This competition focuses on all the essential skills required for a successful career as a multi-skilled/disciplined Butcher within the Food Manufacturing Industry.

This competition will test your overall skill, innovation, creativity, presentation, work ethic, method & approach to tasks, carcass & primal utilisation, waste and safe and hygienic working practice.

The competition is made up of a passive stage, national qualifiers and a national final round. The passive stage will be an online led activity. The national qualifiers will take place in several different locations around the country and will be a physically led competition activity. The national finals will consist of five tasks, over the duration of two days, likely as well to take place at a location which will be confirmed at a later time.

The competition is organised by Cambrian Training Company and supported by an Industry Steering Group.

## Who can enter?

To enter the competition you will be required to register online.

Entrants do not have to hold any qualifications to enter, however you must not have completed higher than a level 4 in Food Manufacturing Excellence qualification or the equivalent to enter and have a min of 6 months practice experience.

Entrants must be able to carry out the following tasks and skills to a satisfactory level as a minimum:

- good knife skills with a minimum of 6 months practical experience.
- primary & secondary butchery including seam butchery with a minimum of 6 months practical experience.
- good tying & stringing skills
- must be able to mix, make, fill out and link sausages using natural skins consistently
- must be able to use an electric sausage filler & mincer machine safely
- must be able to supply your own knives, small cutting equipment

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- must be able to supply display trays, product labels, recipes and cooking instructions where required
- the ability to prepare ready to eat products for example: pies, pasties, terrines, sausage rolls (please note these are just examples and are not limited)
- the ability to produce innovative products
- the ability to prepare identical products
- the ability work under pressure and in front of an audience.

Please see below a guide to the core competencies and standards that run throughout this competition:

### Core Competencies

Core competencies and standards for WorldSkills UK Skills Competitions activities		Qualifier	UK Final	Team UK
Competency	<p><b>Principles of Butchery</b>  <b>Competitors must have an understanding of;</b></p> <ul style="list-style-type: none"> <li>• how good butchery practices affect the value of meat and poultry cuts and products</li> <li>• why Meat Hygiene Inspectors are employed in meat processing plants and the work they carry out</li> <li>• the common meat or poultry classification/grading systems used in the UK</li> <li>• the factors determining the classification/grade of meat or poultry carcasses</li> <li>• why specific post slaughter carcass temperature must be achieved before butchery can be carried out</li> <li>• the importance of traceability, animal passports and trained hunter tags to carcass butchery</li> <li>• how the method of slaughter of wild game affects how it can be butchered</li> <li>• cold shortening, what causes it and its affect on carcass muscle and eating quality</li> <li>• the optimum carcass chilling rate and its effect on carcass weight loss, yield and economic value</li> <li>• the regulatory standards relating to the removal of Specified Risk Material and Animal By-products</li> <li>• how national, regional, organisational, customer requirements and personal preference can affect the way a meat and poultry are butchered</li> </ul>	Y	Y	

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	<ul style="list-style-type: none"> <li>the significance of continental butchery and how it differs from traditional butchery methods</li> <li>the cutting specifications for meat or poultry and how to access them</li> <li>how age of the meat or poultry species and the age, sex, conformation, fat content, of the meat or poultry affects flavour, tenderness and colour of meat and poultry</li> <li>the meat purchasing guide</li> <li>how to access the wholesale and retail cost of the specific cuts of meat and poultry.</li> </ul>			
<b>Standards</b>	<b>Competitors must be able to;</b> <ul style="list-style-type: none"> <li>carry out butchery of red meat primal joints and poultry butchery.</li> </ul>			
<b>Competency</b>	<b>Carry out primal cutting of meat or poultry</b> <b>Competitors need to understand;</b> <ul style="list-style-type: none"> <li>how to carry out primal cutting of meat or poultry.</li> </ul>	Y	Y	
<b>Standards</b>	<b>Competitors must be able to;</b> <b>Prepare to process a carcase</b> <ul style="list-style-type: none"> <li>wear and use appropriate personal protective equipment</li> <li>source availability of work area tools and equipment</li> <li>check the work area is clear and ready so that the process can be carried out efficiently, safely and hygienically</li> <li>check that carcasses to be processed are readily available and follow organisational procedures if supplies are short</li> <li>check that there is a facility available to receive the processed carcasses.</li> </ul> <b>Process a carcase</b> <ul style="list-style-type: none"> <li>use appropriate tools and equipment safely to process carcasses</li> <li>process carcasses efficiently, safely and hygienically to meet customer specifications</li> <li>check that the meat or poultry joints meet organisational quality and yield specifications</li> <li>maintain pace of production according to organisational requirements</li> <li>keep waste to a minimum and store in the correct place for disposal</li> <li>move the processed meat for storage or to the next stage of production.</li> </ul>			
<b>Competency</b>	<b>Produce meat and poultry cuts</b> <b>Competitors need to understand;</b> <ul style="list-style-type: none"> <li>how to access organisational procedures</li> <li>the organisational and regulatory procedures that must be adhered to when cutting meat and poultry</li> </ul>	Y	Y	

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	<ul style="list-style-type: none"> <li>• the personal protective equipment required to when cutting meat and poultry</li> <li>• how to recognise the key cuts made from beef, lamb, pork, venison and poultry</li> <li>• what the commonly used terms are for describing cuts of meat and poultry</li> <li>• what the quality control points are in regards to the common cuts produced</li> <li>• the tools and equipment needed to cut primary cuts and whole birds into smaller retail cuts, including the range of saws, knives and cleavers that may be used</li> <li>• what the primary food safety risks are when working with raw meat</li> <li>• how food safety can be maintained when working with raw meat</li> <li>• why it is important to have hygienically clean personal protective equipment, work area, tools and equipment when cutting</li> <li>• how to access the organisational specifications for the retail cuts required</li> <li>• why it is important to adhere to the specific meat and poultry product specification</li> <li>• the importance of keeping waste to a minimum when producing meat cuts, its affect on yield and potential loss of revenue</li> <li>• how to check meat product yield against product specification</li> <li>• why it is important to check for yield when producing meat products</li> <li>• the importance of carrying out quality checks against organisational specifications</li> <li>• the different types of waste occurring as a result of producing meat cuts</li> <li>• how waste products should be stored for disposal</li> <li>• why it is important to work within the limits of your responsibility and report problems to the relevant people.</li> </ul>			
<p><b>Standards</b></p>	<p>Competitors must have the knowledge to who work with meat and poultry, breaking primary cuts down into smaller products in readiness for sale or further processing. Red meat carcasses include beef, lamb, pork and venison. Poultry includes chicken and turkey.</p> <p>Knowing how to prepare a range of different meat cuts is a key skill required by those working at an advanced level in the meat processing industry.</p> <p>You will need to understand the range of different cuts that can be</p>			

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	<p>produced from different types of meat and the commonly used terms used within the industry to identify them. You will also need to know the types of equipment needed, including material used to tie and hold certain cuts together.</p> <p><b>Competitors must be able to;</b></p> <ul style="list-style-type: none"> <li>• prepare and finish cuts from beef forequarter</li> <li>• prepare and finish cuts from beef hindquarter</li> <li>• prepare and finish cuts from lamb carcasses</li> <li>• prepare and finish poultry carcasses</li> <li>• prepare and finish cuts from pork carcasses.</li> </ul>			
<b>Competency</b>	<p><b>How to split carcasses</b></p> <p><b>Competitors must understand;</b></p> <ul style="list-style-type: none"> <li>• how to access organisational procedures</li> <li>• the organisational and regulatory procedures that must be adhered to when splitting carcasses</li> <li>• the personal protective equipment required to split meat carcasses</li> <li>• the tools and equipment needed to split carcasses</li> <li>• why it is important to have hygienically clean personal protective equipment, work area, tools and equipment when splitting carcasses</li> <li>• the importance of keeping waste to a minimum when splitting carcasses, its affect on yield and potential loss of revenue</li> <li>• the importance of carrying out quality checks against organisational specifications</li> <li>• why it is important to work within the limits of your responsibility and report problems to the relevant people.</li> </ul>		Y	
<b>Standards</b>	<p>Competitors must have the knowledge needed to split carcasses by hand. Beef, lamb, pork, goat and venison carcasses are commonly split to aid handling and butchery operations. Knowing how to split carcasses is an essential part of the processing of meat to enable handling and butchery to be carried out more effectively and efficiently.</p> <p>You will need to be able to split meat carcasses using the correct tools and equipment, adhering to regulatory and organisational specifications.</p> <p><b>Competitors must be able to;</b></p> <ul style="list-style-type: none"> <li>• split meat carcasses.</li> </ul>		Y	
<b>Competency</b>	<p><b>Sausages by hand</b></p> <p>Competitors must understand;</p> <ul style="list-style-type: none"> <li>• how to produce sausages by hand.</li> </ul>		Y	

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<p><b>Standards</b></p>	<p>Competitors must have the skills needed to produce sausages by hand. Producing batches of sausages by hand using semi-automated equipment is a key skill in meat processing and butchery outlets.</p> <p>You will need to be able to prepare ingredients and equipment, follow a product specification and work to organisational procedures. You must also be able to hand produce a batch of sausages.</p> <p>Competitors must be able to;</p> <p><b>Prepare to produce sausages</b></p> <ul style="list-style-type: none"> <li>• wear and use the correct personal protective equipment</li> <li>• check the availability and cleanliness of work area, tools and equipment</li> <li>• source sausage recipe and product specification</li> <li>• collect recipe ingredients to produce required sausages</li> <li>• mince meat and fat, ensuring even distribution of fat through the mixture</li> <li>• check visual lean of meat and adjust if necessary</li> <li>• prepare sausage casings according to organisational procedures</li> <li>• address problems within the limits of your responsibility.</li> </ul> <p><b>Produce sausages</b></p> <ul style="list-style-type: none"> <li>• weigh ingredients accurately adhering to product recipe</li> <li>• add ingredients to meat/fat mince, mixing thoroughly after each addition</li> <li>• start up sausage extruder, load with casings and meat mixture and check it is operating correctly</li> <li>• produce sausage length to required product specification</li> <li>• link sausages, by hand, to required product specification</li> <li>• check sausage yield and quality against product recipe and specification</li> <li>• work within the limits of your responsibility.</li> </ul> <p><b>Complete sausage production</b></p> <ul style="list-style-type: none"> <li>• store sausages according to organisational specification and requirements</li> <li>• clean personal protective equipment, work area, tools and equipment to organisational procedures</li> <li>• store waste for disposal according to organisational procedures.</li> </ul>			
<p><b>Competency</b></p>	<p><b>Sharpen and maintain cutting tools</b></p> <p>Competitors need to Understand how to sharpen and maintain cutting tools for use in food and drink operations. The cutting edges must be sharp to be effective, and this includes handheld knives.</p>	<p>Y</p>	<p>Y</p>	

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<p><b>Standards</b></p>	<p><b>Competitors must be able to;</b></p> <ul style="list-style-type: none"> <li>• identify the need for the cutting edge to be sharpened and choose the appropriate method for sharpening</li> <li>• assemble the materials necessary to carry out sharpening</li> <li>• sharpen the tool safely and effectively making it suitable for the task</li> <li>• check that the required sharpness of the cutting edge has been achieved</li> <li>• clean the blade and cutting edge after sharpening to avoid residual contamination and risk to food safety</li> <li>• check regularly that the edge of the cutting tool is sharp enough for the task</li> <li>• identify when the edge of the cutting tool needs further sharpening</li> <li>• make sure the blade and cutting edge present no risk of contamination to the products</li> <li>• follow the legal and regulatory requirements; health and safety, hygiene and environmental standards and instructions.</li> </ul>			
<p><b>Competency</b></p>	<p><b>Secondary Butchery</b> Competitors must understand;</p> <ul style="list-style-type: none"> <li>• how to carry out Secondary Butchery of Red Meat in Sales Operations.</li> </ul>	<p>Y</p>	<p>Y</p>	
<p><b>Standards</b></p>	<p><b>Competitors must be able to;</b> <b>Prepare to carry out secondary butchery of red meat primal joints</b></p> <ul style="list-style-type: none"> <li>• select, wear and use personal protective equipment</li> <li>• check the availability, cleanliness and safety of the work area, tools and equipment</li> <li>• source and check the correct quantities and condition of red meat primal joints for butchery including: beef, lamb &amp; pork</li> <li>• assemble the tools and equipment required for butchery.</li> </ul> <p><b>Carry out secondary butchery of red meat primal joints</b></p> <ul style="list-style-type: none"> <li>• use appropriate tools and equipment to butcher meat at the pace required</li> <li>• butcher meat according to the FBO's requirements and specifications for yield and quality including:             <ul style="list-style-type: none"> <li>• boning</li> <li>• seaming/filleting</li> <li>• trimming</li> <li>• slicing/dicing</li> <li>• jointing/stringing</li> </ul> </li> <li>• minimise waste during butchery operations.</li> </ul>			

Note: Core Competencies are tested, identified and measured as recognition of the competition level and duration.

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## Career Information

There are quite a few careers associated with butchery that you can start to think about as you enter the WorldSkills UK competition. From becoming a successful business owner of butchery, to working within meat hygiene services as well as becoming an independent or retail butcher. The purpose of the competition is to focus on all the essential skills required for a successful career as a multi-skilled/disciplined Butcher within the Food Manufacturing Industry. For further guidance careers associated with butchery, please visit the following [link](#).

## Judges Top 10 Tips

WorldSkills UK Open, Butchery Competition



Please see below for the top tips from judges of the national competition to help prepare you for the competition:

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## Top 10 Tips

### 1. Practice Makes Perfect

In order to be a successful competitor you need to be confident, calm and self-assured when competing on the day. Practice your skills and techniques to ensure you get the results you deserve without any surprises.

### 2. Be Prepared

Make sure you have the right tools for the job and that you have practiced with any new tools, materials, props or techniques. Write yourself a checklist to ensure you pack all the relevant materials. Learn to perform in front of a live audience as all national qualifiers and the final are live. Practice in front of friends, family or organise a local demonstration in your area to showcase your skills.

### 3. Time Management

Learn to manage your time effectively when completing tasks in the competition. All tasks have allocated timed slots, so practice working to time and under pressure to perfect your timing. If you run out of time in the competition, you will lose marks accordingly.

### 4. Research

Make sure you have done your research and fully prepared yourself. Inspiration very often comes from research. Are your ideas of new products truly original and feasible to cook?

### 5. Be S.M.A.R.T

**Specific** – Make sure you are specific to the task outlined

**Measurable** – Watch for buzz words and ensure you carry out the actions as requested i.e identical

**Attainable** – Make sure what you plan is achievable

**Relevant** – Make sure what you produce reflects the brief

**Time-bound** – Make sure you can perform under pressure to time



### 6. Plan Ahead

Make mental plans of each task, work methodically and even write it down to help you prepare. Ensure you are ready for all possible eventualities you may be faced with on the day when handed the final brief. i.e. Practice with all kinds of meats

### 7. Think outside the box

Be creative and innovative with your ideas for new products and presentation of meat displays. Truly original ideas will always be awarded more marks.

### 8. Impress

This competition is your chance to shine and impress the judges in every sense of the word. Make sure you are organised, well dressed and produce innovative products that have the WOW factor with creative flair.

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## 9. Push Yourself

Today, you will do what you always do.  
The same activities. The same job. And at the same level  
of effort.

### OR... you could push things.

You could push yourself to do more.

It's time to leave your comfort zone behind and push  
your skills and knowledge to the next level.

**Test your limits, it's where the magic happens!**



## 10. Tidiness & Safely

In any food environment working safely and keeping your working area tidy at all times is very important. Judges are looking for this throughout the whole competition with a very keen eye. All your working area is your responsibility. Keep on top of this to ensure you don't lose marks!

# Pre-Competition Activity Brief

## WorldSkills UK Butchery Competition 2021

The pre-competition brief is an activity designed to help competitors prepare for future tasks in the competition. Please see below for the task details.

### Seam Butchery Task

Competitors will be asked to completely seam the entire Topside of Beef into individual muscles, following all-natural seams. Please see the guidance sheet with the muscles illustrated for this task.

Competitors will be supplied with a whole Topside of Beef that must be displayed on trays of their choice. All products produced must not be displayed over the sides or on any lips of the trays.

All seamed muscles, trim, fat, gristles and bones should be kept for inspection/judging on the tabletop. The standard and level of fat trim and gristles removed will be considered.

**Time: 45 minutes**

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## Pre-Competition Marking Form 2021 – Subjective

This marking form outlines the marking criteria for the pre-competition activity. Within the competition, similar marking criteria will appear, assessing specific core competencies so use this marking guide to help you prepare for the competition.

**Venue:**

**Date:**

**Judge Name:** ..... **Judge Sign:** .....

### Judges

Please use a scale of scores that apply to the max mark available, while considering industry standards and working practice. For example please see the scale below for scores of 10;

1. Unacceptable work,
2. Very weak work
3. Weak work
4. Below basic work
5. Basic work

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OF MEAT



6. Average work
7. Good / Commendable work
8. Very good work
9. Excellent work
10. Outstanding work

A) Task One Seam Butchery						
Aspect ID	Description	Max Mark				
A.1a	<p><b><u>A1. Knife Skills, Use of Tools &amp; Practical Working</u></b>            Safe &amp; Skilful knife use            Correct use of knives and how they are handled when cutting – Safe cutting technique, direction &amp; positioning including safe/correct body positioning while working. i.e. where hands are safely positioned so there is no chance of cutting themselves. Look for confidence, working flair, technique and conviction of use when using knives.</p> <p>Correct use of tools            Correct use, handling and safe storage of all tools. e.g. Knives being stored in a butchery scabbard or on a separate table. Correctly held and not posing a risk to themselves or others.</p>	10				
A.2a	<b><u>A2. Seam Butchery</u></b>	10				

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	<p><b>Knowledge of muscle structure</b> Ability to follow all natural seams and that no cuts to the muscles are made outside of those natural seams. e.g. competitors such produce 5 muscles, following the cutting guidance specification supplied</p>					
<b>A.2b</b>	<p><b>Deep cuts</b> Ability to seam butcher while making sure no deep cuts/slashes are made to any of the muscles, both during seaming and at the point of inspection at the end of the task.</p>	<b>10</b>				
<b>Aspect ID</b>	<b>Description</b>	<b>Max Mark</b>				
<b>A.3a</b>	<p><b>A.3 Waste</b> <b>Fat trim</b> Please look for any lean trim left on fat removed from muscles if no lean trim is left on fat you may award full marks. If lean trim is left on fat please deduct marks according the amount of lean meat left on the fat.</p>	<b>10</b>				
<b>A.3b</b>	<p><b>Useable Lean Trim</b> Please look for any lean trim removed from the muscles. If no excess lean trim is removed from any of the muscles then you may award full marks. If you feel excess trim has been removed then please deduct marks accordingly.</p>	<b>10</b>				

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A.3c	<p><b>Gristle Trim</b> Please look for any lean trim left on the gristle removed from muscles if no lean trim is left on gristle you may award full marks. If lean trim is left on gristle please deduct marks according to the amount of lean meat left on the gristle.</p>	10				
C.1a	<p><b><u>C1. Health, Safety &amp; Hygiene</u></b> <b>Efficiency, Organisation &amp; Cleanliness of working area</b> Working in a methodical &amp; organised manner, with a neat Workspace. Cleaning as they work, food safety conscious &amp; use of gloves when necessary. Ensuring all waste is stored safely in designated bins and containers provided and not left on the cutting tables.</p>	10				
<b>Aspect ID</b>	<b>Description</b>	<b>Max Mark</b>				
C.1b	<p><b>PPE, Personal Hygiene &amp; Appearance</b> Protective apron, glove, gauntlet and footwear must be worn. Apron of adequate size &amp; Anti slash gloves are acceptable.</p> <p>No Jewellery allowed or should be covered with suitable dressing. V as appropriate throughout &amp; neat and tidy over all presentation. Any cuts covered suitably.</p> <p>Please monitor all the above throughout tasks in the qualifiers and appropriate use of being is being used accordingly.</p>	10				

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Total	80				
Second Check Total	80				

Second Checked Sign:..... Print:.....

Date:.....

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## Additional Resources and Materials:

There are quite a few extra resources and materials that can help you to prepare for the competition, including YouTube videos that has been made available below and a resource sheet that you will find on the next page.

- <https://www.youtube.com/channel/UCf-ft3uGM4rgSX51X4ReRCQ>
- <https://www.youtube.com/user/QMSMooTube/search?query=breakdown>
- <https://www.youtube.com/watch?v=ic73UAJRQDY>
- [https://www.youtube.com/watch?v=Dlxt\\_gz\\_-V4](https://www.youtube.com/watch?v=Dlxt_gz_-V4)

### Former competitor Erin talks about her journey:

- [https://www.youtube.com/watch?v=u46pVkJQhn-Q&feature=emb\\_logo](https://www.youtube.com/watch?v=u46pVkJQhn-Q&feature=emb_logo)

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# Resource Sheet 2021

## Topside Muscles - Information Sheet

### Topside Whole (not trimmed)



#### 1. Main Topside Muscle (Semimembranosus)



#### 2. Tender Top Muscle (Adductor)



#### 3. Gracilis Muscle



#### 4. Topside Flap Muscle (Sartorius)



#### 5. Small Side Bullet Muscle (Pectineus)



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