

Assessment Evidence Guide

For

Meat Technology

Level-3

(Meat Cutter/ Meat Packer/ Butcher)

(Summative)



**National Vocational & Technical Training
Commission Islamabad**

Instruction Sheet for the Candidate

Qualification	National Vocational Certificate Level-3 in Meat Technology (Meat Cutter/ Meat Packer/ Butcher)
Competency Standards	1. Implement quality and safety standards 2. Maintain cutting area 3. Perform physical inspection and grading of carcass 4. Prepare poultry meat cuts 5. Prepare goat/sheep meat cuts 6. Prepare cattle/buffalo meat cuts 7. Prepare fish meat cuts 8. Perform meat packaging as per manufacturing order
Purpose of Assessment	Summative Assessment
Candidate Details	Name _____ Registration Number _____
Guidance for Candidate	To meet this qualification level, you are required to perform and demonstrate the procedures/skills of physical inspection and grading of carcass, and prepare & pack meat cuts while implementing quality and safety standards within 05 hours during assessment. Knowledge Assessment (Oral)
Time: 05 Hours	To meet this qualification standard, you are required to perform the following tasks during practical and knowledge assessment, under observation by an assessor: 1. Perform physical inspection and grading of carcass 2. Prepare meat cuts 3. Pack the meat cuts
Minimum Evidence Required	1. Perform physical inspection and grading of carcass i. Apply physical quality checks of carcass ii. Apply measures to prevent contamination 2. Prepare meat cuts i. Apply GMP and GHP at workplace ii. Select and sharp cutting tools iii. Arrange carcass (poultry, goat/sheep, cattle/buffalo) for meat cuts iv. Cut poultry carcass into different parts (wings, breast, thigh etc.) v. Cut goat/sheep carcass into different parts (loin, sirloin, thigh, shank, brisket etc.) vi. Cut cattle/buffalo carcass into different parts (loin, sirloin, thigh, shank, brisket etc.) vii. Perform deboning and separate the condemn parts from the viii. Perform descaling and skinning of fish ix. Cut the fish into fillet and steaks x. Inspect deboned fish xi. Collect meat waste in disposable waste bags

	xii. Wash and disinfect the cutting area 3. Pack meat cuts i. Receive packaging materials as per specifications ii. Execute packing operations iii. Verify label contents as per processing order
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Self-Assessment Checklist

Candidate Name	
Registration No.	
Qualification	National Vocational Certificate Level-3 in Meat Technology (Meat Cutter/ Meat Packer/ Butcher)
Purpose of Assessment	Summative Assessment
Assessment Task	1. Perform physical inspection and grading of carcass 2. Prepare meat cuts 3. Pack the meat cuts

I can.....

Performance Criteria	Yes	No
1. Check temperature, color, smell and freshness of meat carcass (poultry, goat/sheep, cattle/buffalo)	☐	☐
2. Perform weighing and separation of meat cuts as per quality standards	☐	☐
3. Follow color coding schemes for cutting boards and cleaning equipment to prevent contamination	☐	☐
4. Apply GMP and GHP at workplace	☐	☐
5. Select and sharp appropriate cutting tools	☐	☐
6. Arrange carcass (poultry, goat/sheep, cattle/buffalo) for meat cuts	☐	☐
7. Cut poultry carcass into different parts (wings, breast, thigh etc.)	☐	☐
8. Cut goat/sheep carcass into different parts (loin, sirloin, thigh, shank, brisket etc.)	☐	☐
9. Cut cattle/buffalo carcass into different parts (loin, sirloin, thigh, shank, brisket etc.)	☐	☐
10. Perform descaling and skinning of fish	☐	☐
11. Perform deboning and separate the condemn parts from the carcass (poultry, goat/sheep, cattle/buffalo)	☐	☐
12. Cut the fish into fillet and steaks	☐	☐
13. Inspect deboned fish	☐	☐
14. Collect meat waste in disposable waste bags	☐	☐
15. Wash and disinfect the cutting area	☐	☐
16. Receive packaging materials as per specifications	☐	☐
17. Perform sizing, wrapping and packing operations	☐	☐
18. Verify label contents as per processing order	☐	☐

Candidate's Signature _____ Assessor's Signature _____

Date: _____

Assessors Judgment Guide

Qualification	National Vocational Certificate Level-3 in Meat Technology (Meat Cutter/ Meat Packer/ Butcher)
Purpose of Assessment	Summative Assessment
Candidate Details	Name: _____ Registration Number: _____ Signature: _____
Assessment Outcome	COMPETENT ☐ NOT YET COMPETENT ☐ Name of the Assessor _____ Assessor's code: _____ Signature: _____

Assessment Summary (to be filled by the assessor)							
Activity	Method					Result	
Nature of Activity	Written	Oral	Observation	Portfolio	Role Play	Competent	Not Yet Competent
Practical Skill Demonstration			✓				
Knowledge Assessment		✓					
Other Requirement							

Observation Checklist

Assessment Task	1. Perform curing and smoking of meat 2. Monitor cheese processing 3. Implement Quality Management Systems			
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1.	Checked temperature, color, smell and freshness of meat carcass (poultry, goat/sheep, cattle/buffalo)			
2.	Performed weighing and separation of meat cuts as per quality standards			
3.	Followed color coding schemes for cutting boards and cleaning equipment to prevent contamination			
4.	Applied GMP and GHP at workplace			
5.	Selected and sharpen appropriate cutting tools			
6.	Arranged carcass (poultry, goat/sheep, cattle/buffalo) for meat cuts			
7.	Cut poultry carcass into different parts (wings, breast, thigh etc.)			
8.	Cut goat/sheep carcass into different parts (loin, sirloin, thigh, shank, brisket etc.)			
9.	Cut cattle/buffalo carcass into different parts (loin, sirloin, thigh, shank, brisket etc.)			
10.	Performed descaling and skinning of fish			
11.	Performed deboning and separated the condemn parts from the carcass (poultry, goat/sheep, cattle/buffalo)			
12.	Cut the fish into fillet and steaks			
13.	Inspected deboned fish			
14.	Collected meat waste in disposable waste bags			
15.	Washed and disinfect the cutting area			
16.	Received packaging materials as per specifications			
17.	Performed sizing, wrapping, packaging of meat cuts			
18.	Verified label contents			
Competent ☐		Not-Competent ☐		

Knowledge Assessment

Qualification	National Vocational Certificate Level-3 in Meat Technology (Meat Cutter/ Meat Packer/ Butcher)
Purpose of Assessment	Summative Assessment
Candidate Details	Name: _____ Registration Number: _____ Candidate Signature: _____
Assessment Outcome	COMPETENT ☐ NOT YET COMPETENT ☐ Name of the Assessor: _____ Assessor's code: _____ Signature of the Assessor: _____

Candidate's response is not required to be identical, but similar concepts and/or keywords must be used. Oral questioning may be used to clarify candidate understanding of topic and its application.

Questions (Candidate confidently answered questions correctly and demonstrated understanding of the topics and their application)		Satisfactory	Not Satisfactory
1.	Define basic physical parameters for meat carcass.		
2.	What are the key sensory attributes of meat carcass?		
3.	What are the types of differential testing for sensory evaluation?		
4.	What are chemical, microbiological and physical hazards in meat?		
5.	Define GMPs and GHPs		
6.	Define Cleaning and Sanitation.		
7.	Differentiate between CIP and COP.		

8.	What are different safety signs and symbols in meat cutting area?		
9.	What are different meat cuts for poultry.		
10.	What are different meat cuts for sheep/goat.		
11.	What are different meat cuts for cattle/buffalo.		
12.	Differentiate between loin and Sirloin in meat cut?		
13.	What is Shank in meat cut?		
14.	What is brisket in meat cut?		
15.	What is short plate in meat cut?		
16.	What is flank in meat cut?		
17.	What is rib in meat cut?		
18.	What is marbling?		
19.	What is the round in meat cut?		
20.	What is the purpose of deboning?		
21.	What are the uses of meat by-products?		

22.	What is descaling in fish?		
23.	Differentiate between fillet and steak.		
24.	What is disinfection?		
25.	What is the purpose of packaging?		
26.	What is gutting in fish?		
27.	What is red meat and white meat.		
28.	What are levels of packaging?		
29.	Define leak test protocols		
30.	What are storage parameters for packaged meat products		

Feedback to the Candidate	
Candidate's Signature_____Assessor's Signature _____	

List of Tools and Equipment

Sr. No.	List of Tools/Equipment	Quantity (25 Candidates)
1.	Cutting board	5
2.	Cutters	5
3.	Knives	5
4.	Cleavers	5
5.	Bone saw	5
6.	Slicer machine	1
7.	Steel sharpener (file)	25
8.	Chopping board (Teflon food grade)	5
9.	Chopping board (wooden)	5
10.	Hooks	15
11.	Weighing scale	5
12.	Containers	5
13.	Blister/strip machine	1
14.	Printing Machine	1
15.	Tertiary packing machine	1
16.	Capper	1
17.	Metal detectors	1
18.	Rejecters	1
19.	Shrink machine	1
20.	Tape sealers	5
21.	Manual shrink	5
22.	Vernier Caliper, Micrometer	5
23.	Cutting Blades	5
24.	Weighing balance	5
25.	Leak Tester	1
26.	Manual Thermometer	5
27.	Pressure Tester	5
28.	Wrapper	5
29.	Labeler	1
30.	Pelletizers	1

List of Consumables

Sr. No.	List of Consumables	Quantity (25 Candidates)
1.	Meat (poultry, cattle, fish)	5 kg
2.	Wooden pallets/ shavings	5 kg
3.	Cling Film Wraps	1 roll
4.	Muslin Cloth	5 meters
5.	Log sheets	25
6.	Checklists	25
7.	Disinfectants	5
8.	Packaging materials	5
9.	PPEs	5