|  |  |
| --- | --- |
| **Emergt Lvl 5****Butchery** | **Butchery technical skills and theory – elective** |

|  |  |
| --- | --- |
| **Kaupae |** Level | 5 |
| **Whiwhinga |** Credit | 10 |
| **Whāinga |** Purpose | To provide ākonga with the ability to apply technical knowledge and theory of butchery in preparing food products under observation in a culinary context. |

**Hua o te ako me Paearu aromatawai |** Learning outcomes and assessment criteria

| **Hua o te ako |** Learning outcomes | **Paearu aromatawai |** Assessment criteria |
| --- | --- |
| 1. Dress meat to prepare food products. | 1. Prepare meat cuts appropriate for various cooking techniques by applying technical knowledge and theory of butchery.   Meat may include but are not limited to: kai moana, fowl, quadrupeds. |

**Pārongo aromatawai me te taumata paearu |** Assessment information and grade criteria

*Assessment specifications:*

The assessment of this skill standard should be conducted in a real or simulated workplace setting.

Performance of all assessment activities must comply with Health and Safety at Work and Food Safety requirements, while maintaining food quality.

Assessment should be based on the learner's ability to apply technical knowledge and theory to produce food products. The assessment should include observation, questioning, and review of physical evidence developed during the process.

Evidence is required of butchery of at least two butchery cuts from each of fish, fowl and quadraped.

Assessment methods may include:

* Observation of practical skills in preparing and producing food products using butchery methods.
* Verbal questioning to assess knowledge and understanding of butchery, as well as food safety and hygiene principles.
* Peer and self-assessment to promote reflection and self-improvement.
* Portfolio assessment to demonstrate evidence of learning, such as recipes, photographs, and reflections on the learning process.

Suggested assessment scenarios.

* Fabricating meat products: Requirement to use the different cuts of meat to create a range of meat products. This would require an understanding of the properties of different cuts and their suitability for different products, as well as knowledge of flavourings, seasonings, and cooking techniques.
* Conducting an analysis of specific cuts and their preparation methods for different cooking techniques, considering factors influencing sensory expectations. Recommend suitable cooking techniques based on sensory analysis.

***Ngā momo whiwhinga |*** *Grades available*

Achieved

**Ihirangi waitohu |** Indicative content

The learning outcomes of this skill standard are established with the kaupapa of engaging with technical knowledge and theory to progress development of professional practice.

The principles of kaitiakitanga, manaakitanga, whanaungatanga and kotahitanga are under the rangatiratanga of mana whenua and must underpin all learning in this skill standard.

Learning may cover but is not limited to the following content:

* Anatomy of different animals and the properties of different cuts of meat.
* Knife skills, including knife selection, sharpening, handling, and maintenance.
* Safe working practices and hygiene standards in the butchery environment.
* Sensory properties of different cuts, including taste, texture, and appearance.
* Selection and application of appropriate knives to prepare meat cuts including filleting, boning using French chef’s knife used to perform these activities.
* Applying the theory of temperature and medium control (a deep understanding of the methods of cookery and what is happening from a food science perspective) to transform meat products into dishes.
* Applying the theory of sensory analysis to allow for the development of food items the meet sensory expectations.
* Applying the theory of nutrition and dietary restrictions for the development of safe to eat dishes.

**Rauemi |** Resources

Legislation relevant to this skill standard may include but is not limited to:

* + Animal Products Act 1999
  + Food Act 2014
  + Health and Safety in Employment Act 2015.
  + Code of Hygienic Practice for Meat [CAC/RCP 58-2005](https://www.mpi.govt.nz/dmsdocument/185-Code-of-Hygienic-Practice-for-Meat)
  + [General Export Requirements for Halal Animal Material and Halal Animal Products](https://www.mpi.govt.nz/dmsdocument/12867-Animal-Products-Notice-General-Export-Requirements-for-Halal-Animal-Material-and-Halal-Animal-Products)

Applicable procedures found in the following:

* + establishment performance guidelines and standards
  + equipment manufacturer’s procedures and specifications
  + Government and local body legislation

Definitions

* *Sensory expectations* refer to the anticipated experiences and perceptions that individuals have about the sensory aspects of food. These expectations involve the senses of sight, smell, taste, touch, and even hearing.
* *Technical knowledge* in this context covers the practice of applying butchery skills to achieve cuts appropriate for various cooking techniques.
* *Theory* in this context means an ability to explain the nature of muscle types on food preparation to create a balanced sensory experience.

**Pārongo Whakaū Kounga |** Quality assurance information

|  |  |
| --- | --- |
| **Ngā rōpū whakatau-paerewa |** Standard Setting Body | Ringa Hora Services Workforce Development Council |
| **Whakaritenga Rārangi Paetae Aromatawai |** DASS classification | Service Sector > Hospitality > Cookery |
| **Ko te tohutoro ki ngā Whakaritenga i te Whakamanatanga me te Whakaōritenga |** CMR | 0112 |

|  |  |  |  |
| --- | --- | --- | --- |
| **Hātepe |** Process | **Putanga |** Version | **Rā whakaputa |** ReviewDate | **Rā whakamutunga mō te aromatawai |** Last date for assessment |
| **Rēhitatanga |** Registration | <type here> | [dd mm yyyy] | [dd mm yyyy] |
| **Arotakenga |** Review | <type here> | [dd mm yyyy] | [dd mm yyyy] |
| **Kōrero whakakapinga |** Replacement information | N/A | | |
| **Rā arotake |** Planned review date | [dd mm yyyy] | | |

Please contact Ringa Hora Services Workforce Development Council [qualifications@ringahora.nz](mailto:qualifications@ringahora.nz) to suggest changes to the content of this skill standard.