



Meat Cutter

Guide to Course Content



Online: www.saskapprenticeship.ca

Recognition:

To promote transparency and consistency, portions of this document has been adapted from the 2006 Meat Cutter Provincial Occupational Analysis (POA).

A complete version of the Occupational Standard can be found at www.saskapprenticeship.ca

STRUCTURE OF THE GUIDE TO COURSE CONTENT

To facilitate understanding of the occupation, this guide to course content contains the following sections:

Task Matrix: a chart which outlines graphically the major work activities, tasks and sub-tasks of this standard detailing the essential skills and the level of training where the content is covered. The Task Matrix is broken down into the following:

Major Work Activity: the largest division within the standard that is comprised of a distinct set of trade activities.

Task: distinct actions that describe the activities within a major work activity.

Sub-task: distinct actions that describe the activities within a task.

Training Profile Chart: a chart which outlines the model for Saskatchewan Apprenticeship and Trade Certification Commission (SATCC) technical training.

Technical Training Course Content for the Meat Cutter trade: a chart which outlines the model for SATCC technical training sequencing. For the harmonized level of training, a cross reference to the Harmonized apprenticeship technical training sequencing, at the learning outcome level, is provided.

TRAINING REQUIREMENTS FOR THE MEAT CUTTER TRADE

To graduate from each level of the apprenticeship program, an apprentice must successfully complete the required technical training and compile enough on-the-job experience to total at least 1800 hours each year. Total trade time required is 5400 hours and at least 3 years in the trade.

Historically, Saskatchewan Polytechnic delivered three levels of technical training for the Meat Cutter trade at its Saskatoon campus:

Level One:	8 weeks
Level Two:	8 weeks
Level Three:	8 weeks

Currently no training is available for this trade in Saskatchewan. In Kamloops, British Columbia, there are two levels of technical training for Meat Cutter delivered by Thompson Rivers University (TRU).

The information contained in this document details the technical training delivered for each level of apprenticeship. An apprentice spends approximately 15% of their apprenticeship term in a technical training institute learning the technical and theoretical aspects of the trade. The hours and percentages of technical and practical training may vary according to class needs and progress.

The content of the technical training components is subject to change without notice.

Entrance Requirements for Apprenticeship Training

Your grade twelve transcripts (with no modified classes) or GED 12 is your guarantee that you meet the educational entrance requirements for apprenticeship in Saskatchewan. In fact, employers prefer and recommend apprentices who have completed high school. This ensures the individual has all of the necessary skills required to successfully complete the apprenticeship program, and receive journeyperson certification.

Individuals with “modified” or “general” classes in math or science do not meet our entry requirements. These individuals are required to take an entrance assessment prescribed by the SATCC.

English is the language of instruction in all apprenticeship programs and is the common language for business in Saskatchewan. Before admission, all apprentices and/or “upgraders” must be able to understand and communicate in the English language.

Designated Trade Name	Math Credit at the Indicated Grade Level ^❶	Science Credit at Grade Level
Meat Cutter	Grade 9	Grade 10
❶ - (One of the following) WA – Workplace and Apprenticeship; or F – Foundations; or P – Pre-calculus, or a Math at the indicated grade level (Modified and General Math credits are not acceptable.). *Applicants who have graduated in advance of 2015-2016, or who do not have access to the revised Science curricula will require a Science at the minimum grade level indicated by trade. For information about high school curriculum, including Math and Science course names, please see: http://www.curriculum.gov.sk.ca Individuals not meeting the entrance requirements will be subject to an assessment and any required training		

MEAT CUTTER TASK MATRIX CHART

This chart outlines the major work activities, tasks and sub-tasks from the 2006 Provincial Occupational Standard. Each sub-task details the corresponding essential skill and level of training where the content is covered. *

* Sub-tasks with numbers in the boxes is where the content will be delivered in training

A - Occupational Skills

28%

A-1 Maintains sanitization standards	1.01 Sanitizes tools and equipment 1, 2, 3	1.02 Practices personal hygiene 1, 2, 3	1.03 Practices food safety procedures 1, 2, 3	1.04 Practices good housekeeping 1, 2, 3
A-2 Receives and stores meat/seafood (Seafood not common core)	2.01 Verifies invoice/packing slip 2, 3	2.02 Checks condition of shipment 1, 2, 3	2.03 Verifies temperature 2, 3	2.04 Transfers to storage 2, 3
A-3 Uses hand tools	3.01 Selects hand tools 1, 2, 3	3.02 Maintains hand tools 1, 2, 3		
A-4 Uses power tools	4.01 Selects power tools 1, 2, 3	4.02 Maintains power tools 1, 2, 3		
A-5 Uses power equipment	5.01 Selects power equipment 1, 2, 3	5.02 Maintains power equipment 1, 2, 3		

B - Slaughtering

10%

B-6 Performs anti-mortem procedures	6.01 Receives animals 1	6.02 restrains live animals 1, 2, 3	6.03 Stuns animal 1, 2, 3
B-7 Performs post-mortem procedures	7.01 Bleeds animal 1, 2, 3	7.02 Prepares carcass 1, 2, 3	
B-8 Performs cleaning procedures	8.01 Eviscerates carcass 1, 2, 3	8.02 Performs inspections 1, 3	8.03 Washes carcass 1, 2, 3

C – Meat Cutting

62%

C-9 Determines species	9.01 Identifies domestic livestock	9.02 Identifies specialty livestock	9.03 Identifies fish/seafood (Not Common Core)	
C-10 Cuts carcass	10.01 Breaks carcass into primals 1, 2, 3	10.02 Breaks carcass into sub-primals 1, 2, 3	10.03 Prepares retail cuts 1, 2, 3	10.04 Prepares fish/seafood cuts 3 (Not Common Core)

D - Processing

0%

D-11 Prepares fresh products	11.01 Makes sausage 2, 3	11.02 Creates meat block 2, 3	11.03 Prepares seasonings 2, 3	
D-12 Prepares cured/smoked ingredients	12.01 Makes sausage 2, 3	12.02 Prepares pork products 3	12.03 Prepares beef products 1, 2	12.04 Prepares poultry products 3

D-13 Creates value-added products	13.01 Selects meats 3	13.02 Prepares meats using seasonings/marinates 3	13.03 Selects fish/seafood 3 (Not Common Core)	13.04 Prepares fish/seafood using seasonings/marinates 3
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E - Marketing

10%

E-14 Controls costs	14.01 Performs cutting test 1, 2, 3	14.02 Performs "mark-ups" 1, 2, 3	14.03 Minimizes shrinkage 1, 2, 3		
E-15 Prepare merchandising	15.01 Determines client's needs 1, 2, 3	15.02 Creates eye appeal 2, 3	15.03 Provides samples 1, 2, 3	15.04 Packages product 2, 3	15.05 Labels product 2, 3
E-16 Serves client	16.01 Uses communication skills 1	16.02 Retains clients 1			

TRAINING PROFILE CHART

This Training Profile Chart represents Saskatchewan Apprenticeship and Trade Certification Commission (SATCC) technical training at the topic level.

Level One	Transcript Code	Hours
Sanitation	SANT 107	21
Hand and Power Tools	TOOL 112	36
Inspection and Grading of Beef	MCUT 100	24
Muscle and Skeletal Structure of Beef	MCUT 101	18
Communications	COM 102	24
Trade Math	MATH111	30
Processing a Light Beef Front	MCUT 102	43
Processing a Heavy Beef Front	MCUT 103	44
		240

Level Two	Transcript Code	Hours
Processing a Hind of Beef/Maximum Profit	MEAT 204	60
Sub-Divide Hind of Beef	MCUT 200	24
Processing a Hip of Beef	MCUT 201	60
Processing a Long Loin of Beef	MCUT 202	60
Merchandizing	MCUT 203	36
		240

Level Three	Transcript Code	Hours
Inspection and Indexing of Pork	MCUT 300	24
Sub-Divide a Side of Pork	MCUT 301	24
Processing a Leg of Pork	MCUT 302	24
Processing a Loin of Pork	MCUT 303	24
Processing a Pork Belly	MCUT 304	24
Processing Pork Shoulder	MCUT 305	24
Merchandizing Pork for Retail	MEAT 300	25
Inspection and Grading of Poultry	MCUT 306	12
Processing Poultry	MCUT 307	30
Merchandizing Poultry Products	MCUT 307	14
Merchandizing Seafood	MEAT 301	15
		240

TECHNICAL TRAINING COURSE CONTENT

This chart outlines the model for Saskatchewan Apprenticeship and Trade Certification Commission (SATCC) technical training sequencing.

Sub-tasks listed are the minimum to be covered in a topic. Related sub-tasks not listed may be used as a reference and taught “in context” in other topics.

Level One	8 weeks	240 hours
Sanitation		21 hours
• interpret procedures and regulations governing sanitation and hygiene • handle fresh and cured meat safely • demonstrate personal hygiene		
POA topics covered in this section of training:		
A-1 Maintains sanitization standards		
1.01 Sanitizes tools and equipment		
1.02 Practices personal hygiene		
1.03 Practices food safety procedures		
1.04 Practices good housekeeping		
Hand and Power Tools		36 hours
• explain the types and uses of hand and power tools • handle tools safely • maintain hand and power tools		
POA topics covered in this section of training:		
A-3 Uses hand tools		
3.01 Selects hand tools		
3.02 Maintains hand tools		
A-4 Uses power tools		
4.01 Selects power tools		
4.02 Maintains power tools		
A-5 Uses power equipment		
5.01 Selects power equipment		
5.02 Maintains power equipment		
Inspection and Grading of Beef		24 hours
• describe the grading and inspection of beef		
POA topics covered in this section of training:		
A-2 Receives and stores meat / seafood (Seafood NOT COMMON CORE)		
2.02 Checks condition of shipment		
B-8 Performs cleaning procedures		
8.02 Performs inspections		

Muscle and Skeletal Structure of Beef**18 hours**

- describe the structure and types of muscles
- identify the effects of aging and blooming on muscles
- identify bone classifications
- identify the common name and location of the large muscles that form the major retail cuts
- identify the proper cooking procedure for various retail cuts

POA topics covered in this section of training:**A-6 Performs anti-mortem procedures**

6.01 Receives animals

B-8 Performs cleaning procedures

8.02 Performs inspections

C-10 Cuts carcass

10.01 Breaks carcass into primals

10.02 Breaks carcass into sub-primals

10.03 Prepares retail cuts

E-15 Prepares merchandizing

15.01 Determines client's needs

E-16 Serves client16.02 Retains clients

Communications**24 hours**

- perform job-related interpersonal skills
- demonstrate effective customer relations techniques
- apply conflict resolution skills

POA topics covered in this section of training:**E-15 Prepares merchandizing**

15.01 Determines client's needs

15.03 Provides samples

E-16 Serves client

16.01 Uses communication skills

16.02 Retains clients

Trade Math**30 hours**

- perform industry related calculations

POA topics covered in this section of training:**E-14 Controls costs**

14.01 Performs cutting test

14.02 Performs "mark-ups"

14.03 Minimizes shrinkage

Processing a Light Beef Front

43 hours

- identify light square cut chucks
- describe the 7-bone rib, square cut chuck and lesser cuts of beef
- describe the plate, shank and brisket
- split the 7-bone rib from the plate
- fabricate the square cut chuck for block-ready use
- cut the block-ready square cut chuck into retail cuts
- demonstrate correct use of boning knives
- produce retail cuts from the plate, shank and brisket
- produce ground beef
- demonstrate wrapping, labelling, costing and pricing of beef
- store beef products

POA topics covered in this section of training:

A-1 Maintains sanitization standards

- 1.01 Sanitizes tools and equipment
- 1.02 Practices personal hygiene
- 1.03 Practices food safety procedures
- 1.04 Practices good housekeeping

A-3 Uses hand tools

- 3.01 Selects hand tools
- 3.02 Maintains hand tools

A-4 Uses power tools

- 4.01 Selects power tools
- 4.02 Maintains power tools

A-5 Uses power equipment

- 5.01 Selects power equipment
- 5.02 Maintains power equipment

C-10 Cuts carcass

- 10.01 Breaks carcass into primals
 - 10.02 Breaks carcass into sub-primals
 - 10.03 Prepares retail cuts
-

Processing a Heavy Beef Front

44 hours

- identify heavy square cut chucks
- describe the 7-bone rib, square cut chuck and lesser cuts of beef
- describe the plate, shank and brisket
- split the 7-bone rib from the plate
- fabricate the square cut chuck for block-ready use
- cut the block-ready square cut chuck into retail cuts
- demonstrate correct use of boning knives
- produce retail cuts from the plate, shank and brisket
- produce ground beef
- demonstrate wrapping, labelling, costing and pricing of beef
- store beef products

POA topics covered in this section of training:

A-1 Maintains sanitization standards

- 1.05 Sanitizes tools and equipment
- 1.06 1.02 Practices personal hygiene
- 1.07 Practices food safety procedures
- 1.08 Practices good housekeeping

A-3 Uses hand tools

- 3.01 Selects hand tools
- 3.02 Maintains hand tools

A-4 Uses power tools

- 4.01 Selects power tools
- 4.02 Maintains power tools

A-5 Uses power equipment

- 5.01 Selects power equipment
- 5.02 Maintains power equipment

C-10 Cuts carcass

- 10.01 Breaks carcass into primals
- 10.02 Breaks carcass into sub-primals
- 10.03 Prepares retail cuts

Level Two

8 weeks

240 hours

Processing a Hind of Beef/Maximum Profit

60 hours

- processes a hind of beef for maximum profit

POA topics covered in this section of training:

A-1 Maintains sanitization standards

- 1.01 Sanitizes tools and equipment
- 1.02 Practices personal hygiene
- 1.03 Practices food safety procedures
- 1.04 Practices good housekeeping

A-3 Uses hand tools

- 3.01 Selects hand tools
- 3.02 Maintains hand tools

A-4 Uses power tools

- 4.01 Selects power tools
- 4.02 Maintains power tools

A-5 Uses power equipment

- 5.01 Selects power equipment
- 5.02 Maintains power equipment

C-10 Cuts carcass

- 10.01 Breaks carcass into primals
- 10.02 Breaks carcass into sub-primals
- 10.03 Prepares retail cuts

Sub-divide Hind of Beef

24 hours

- remove flank from the hind
- remove long loin

POA topics covered in this section of training:

A-1 Maintains sanitization standards

- 1.01 Sanitizes tools and equipment
- 1.02 Practices personal hygiene
- 1.03 Practices food safety procedures
- 1.04 Practices good housekeeping

A-3 Uses hand tools

- 3.01 Selects hand tools
- 3.02 Maintains hand tools

A-4 Uses power tools

- 4.01 Selects power tools
- 4.02 Maintains power tools

A-5 Uses power equipment

- 5.01 Selects power equipment
- 5.02 Maintains power equipment

C-10 Cuts carcass

- 10.01 Breaks carcass into primals
- 10.02 Breaks carcass into sub-primals
- 10.03 Prepares retail cuts

Processing a Hip of Beef

60 hours

- describe short hip of beef
- remove sirloin tip from short hip
- de-bone the short hip of beef for block-ready use
- make retail cuts from the block ready hip of beef

POA topics covered in this section of training:

A-1 Maintains sanitization standards

- 1.01 Sanitizes tools and equipment
- 1.02 Practices personal hygiene
- 1.03 Practices food safety procedures
- 1.04 Practices good housekeeping

A-3 Uses hand tools

- 3.01 Selects hand tools
- 3.02 Maintains hand tools

A-4 Uses power tools

- 4.01 Selects power tools
- 4.02 Maintains power tools

A-5 Uses power equipment

- 5.01 Selects power equipment
- 5.02 Maintains power equipment

C-10 Cuts carcass

- 10.01 Breaks carcass into primals
- 10.02 Breaks carcass into sub-primals
- 10.03 Prepares retail cuts

Processing a Long Loin of Beef

60 hours

- process long loin

POA topics covered in this section of training:

A-1 Maintains sanitization standards

- 1.01 Sanitizes tools and equipment
- 1.02 Practices personal hygiene
- 1.03 Practices food safety procedures
- 1.04 Practices good housekeeping

A-3 Uses hand tools

- 3.01 Selects hand tools
- 3.02 Maintains hand tools

A-4 Uses power tools

- 4.01 Selects power tools
- 4.02 Maintains power tools

A-5 Uses power equipment

- 5.01 Selects power equipment
- 5.02 Maintains power equipment

C-10 Cuts carcass

- 10.02 Breaks carcass into sub-primals
- 10.03 Prepares retail cuts

Merchandizing**36 hours**

- produce ground beef
- demonstrate wrapping, labelling, costing and pricing beef
- properly store beef and beef products

POA topics covered in this section of training:**A-2 Receives and stores meat / seafood (Seafood NOT COMMON CORE)**

- 2.01 Verifies invoice/packing slip
- 2.02 Checks condition of shipment
- 2.03 Verifies temperatures
- 2.04 Transfer to storage

C-10 Cuts carcass

- 10.03 Prepares retail cuts

E-14 Controls costs

- 14.01 Performs cutting test
- 14.02 Performs “mark-ups”
- 14.03 Minimizes shrinkage

E-15 Prepares merchandizing

- 15.01 Determines client’s needs
- 15.02 Creates eye appeal
- 15.03 Provides samples
- 15.04 Packages product
- 15.05 Labels product

Level Three

8 weeks

240 hours

Inspection and Indexing of Pork

24 hours

- describe grading and inspection of pork

POA topics covered in this section of training:

A-2 Receives and stores meat / seafood (Seafood NOT COMMON CORE)

- 2.01 Verifies invoice/packing slip
- 2.02 Checks condition of shipment
- 2.03 Verifies temperatures
- 2.04 Transfer to storage

B-8 Performs cleaning procedures

- 8.02 Performs inspections

E-15 Prepares merchandizing

- 15.04 Packages product
 - 15.05 Labels product
-

Sub-divide a Side of Pork

24 hours

- describe a side of pork
- describe primal and sub-primal cuts

POA topics covered in this section of training:

A-1 Maintains sanitization standards

- 1.01 Sanitizes tools and equipment
- 1.02 Practices personal hygiene
- 1.03 Practices food safety procedures
- 1.04 Practices good housekeeping

A-3 Uses hand tools

- 3.01 Selects hand tools
- 3.02 Maintains hand tools

A-4 Uses power tools

- 4.01 Selects power tools
- 4.02 Maintains power tools

A-5 Uses power equipment

- 5.01 Selects power equipment
- 5.02 Maintains power equipment

C-10 Cuts carcass

- 10.01 Breaks carcass into primals
 - 10.02 Breaks carcass into sub-primals
-

Processing a Leg of Pork

24 hours

- merchandize a pork leg for retail counter

POA topics covered in this section of training:

A-1 Maintains sanitization standards

- 1.01 Sanitizes tools and equipment
- 1.02 1.02 Practices personal hygiene
- 1.03 Practices food safety procedures
- 1.04 Practices good housekeeping

A-3 Uses hand tools

- 3.01 Selects hand tools
- 3.02 Maintains hand tools

A-4 Uses power tools

- 4.01 Selects power tools
- 4.02 Maintains power tools

A-5 Uses power equipment

- 5.01 Selects power equipment
- 5.02 Maintains power equipment

C-10 Cuts carcass

- 10.01 Breaks carcass into primals
- 10.02 Breaks carcass into sub-primals

Processing a Pork Belly

24 hours

- fabricate the pork belly into retail cuts

POA topics covered in this section of training:

A-1 Maintains sanitization standards

- 1.01 Sanitizes tools and equipment
- 1.02 1.02 Practices personal hygiene
- 1.03 Practices food safety procedures
- 1.04 Practices good housekeeping

A-3 Uses hand tools

- 3.01 Selects hand tools
- 3.02 Maintains hand tools

A-4 Uses power tools

- 4.01 Selects power tools
- 4.02 Maintains power tools

A-5 Uses power equipment

- 5.01 Selects power equipment
- 5.02 Maintains power equipment

C-10 Cuts carcass

- 10.01 Breaks carcass into primals
- 10.02 Breaks carcass into sub-primals

D-12 Prepares cured/smoked ingredients

- 12.02 Prepares pork products

E-15 Prepares merchandizing

15.04 Packages product

15.05 Labels product

Processing Pork Shoulder

24 hours

- make pork shoulder into retail cuts

POA topics covered in this section of training:

A-1 Maintains sanitization standards

1.01 Sanitizes tools and equipment

1.02 1.02 Practices personal hygiene

1.03 Practices food safety procedures

1.04 Practices good housekeeping

A-3 Uses hand tools

3.01 Selects hand tools

3.02 Maintains hand tools

A-4 Uses power tools

4.01 Selects power tools

4.02 Maintains power tools

A-5 Uses power equipment

5.01 Selects power equipment

5.02 Maintains power equipment

C-10 Cuts carcass

10.01 Breaks carcass into primals

10.02 Breaks carcass into sub-primals

D-12 Prepares cured/smoked ingredients

12.02 Prepares pork products

E-15 Prepares merchandizing

15.04 Packages product

15.05 Labels product

Processing a Pork Loin

24 hours

- make pork loin into retail cuts

POA topics covered in this section of training:

A-1 Maintains sanitization standards

1.09 Sanitizes tools and equipment

1.10 1.02 Practices personal hygiene

1.11 Practices food safety procedures

1.12 Practices good housekeeping

A-3 Uses hand tools

3.01 Selects hand tools

3.02 Maintains hand tools

A-4 Uses power tools

4.01 Selects power tools

4.02 Maintains power tools

A-5 Uses power equipment

- 5.01 Selects power equipment
- 5.02 Maintains power equipment

C-10 Cuts carcass

- 10.01 Breaks carcass into primals
- 10.02 Breaks carcass into sub-primals

D-12 Prepares cured/smoked ingredients

- 12.02 Prepares pork products

E-15 Prepares merchandizing

- 15.04 Packages product
- 15.05 Labels product

Merchandizing Pork for Retail**25 hours**

- merchandize pork loin for retail
- produce ground pork
- demonstrate wrapping, labelling, costing and pricing pork
- store pork

POA topics covered in this section of training:**C-10 Cuts carcass**

- 10.03 Prepares retail cuts

D-12 Prepares cured/smoked ingredients

- 12.01 Makes Sausage
- 12.02 Prepares pork products

E-14 Controls costs

- 14.01 Performs cutting test
- 14.02 Performs “mark-ups”
- 14.03 Minimizes shrinkage

E-15 Prepares merchandizing

- 15.01 Determines client’s needs
- 15.02 Creates eye appeal
- 15.03 Provides samples
- 15.04 Packages product
- 15.05 Labels product

Inspection and Grading of Poultry**12 hours**

- describe grading and inspection of poultry

POA topics covered in this section of training:**A-2 Receives and stores meat / seafood (Seafood NOT COMMON CORE)**

- 2.01 Verifies invoice/packing slip
- 2.02 Checks condition of shipment
- 2.03 Verifies temperatures
- 2.04 Transfer to storage

B-8 Performs cleaning procedures

- 8.02 Performs inspections

E-15 Prepares merchandizing

15.04 Packages product

15.05 Labels product

Processing Poultry

30 hours

- describe cutting parameters of chicken and turkey
- cut chicken and turkey into segments

POA topics covered in this section of training:

A-1 Maintains sanitization standards

1.01 Sanitizes tools and equipment

1.02 Practices personal hygiene

1.03 Practices food safety procedures

1.04 Practices good housekeeping

A-3 Uses hand tools

3.01 Selects hand tools

3.02 Maintains hand tools

A-4 Uses power tools

4.01 Selects power tools

4.02 Maintains power tools

A-5 Uses power equipment

5.01 Selects power equipment

5.02 Maintains power equipment

C-10 Cuts carcass

10.01 Breaks carcass into primals

10.02 Breaks carcass into sub-primals

D-12 Prepares cured/smoked ingredients

12.02 Prepares pork products

E-15 Prepares merchandizing

15.04 Packages product

15.05 Labels product

Merchandizing Poultry Products

14 hours

- demonstrate wrapping, labelling, costing and pricing poultry
- store poultry products

POA topics covered in this section of training:

C-10 Cuts carcass

10.03 Prepares retail cuts

D-12 Prepares cured/smoked ingredients

12.04 Prepares poultry products

D-13 Creates value-added products

13.01 Selects meats

13.02 Prepares meats using seasonings/marinates

E-14 Controls costs

- 14.01 Performs cutting test
- 14.02 Performs “mark-ups”
- 14.03 Minimizes shrinkage

E-15 Prepares merchandizing

- 15.01 Determines client’s needs
- 15.02 Creates eye appeal
- 15.03 Provides samples
- 15.04 Packages product
- 15.05 Labels product

Merchandizing Seafood**15 hours**

- identify common fish species
- identify factors affecting quality
- cut fish into fillets and steaks
- demonstrate wrapping, labelling, costing and pricing of seafood for retail
- store seafood and seafood products

POA topics covered in this section of training:**C-10 Cuts carcass**

- 10.01 Breaks carcass into primals
- 10.02 Breaks carcass into sub-primals
- 10.03 Prepares retail cuts
- 10.04 Prepares fish/seafood cuts (NOT COMMON CORE)

D-11 Prepares fresh products

- 11.03 Prepares seasonings

D-13 Creates value-added products

- 13.01 Selects meats
- 13.02 Prepares meats using seasonings/marinates
- 13.03 Selects fish / seafood (NOT COMMON CORE)
- 13.04 Prepares fish / seafood using seasonings/marinates (NOT COMMON CORE)

E-14 Controls costs

- 14.01 Performs cutting test
- 14.02 Performs “mark-ups”
- 14.03 Minimizes shrinkage

E-15 Prepares merchandizing

- 15.01 Determines client’s needs
- 15.02 Creates eye appeal
- 15.03 Provides samples
- 15.04 Packages product
- 15.05 Labels product