

**CURRICULUM OF COMPETENCYUNIT (CoCU)**

<b>Sub Sector</b>		<b>KITCHEN</b>						
<b>Job Area</b>		<b>FOOD PREPARATION AND PRODUCTION</b>						
<b>Competency Unit Title</b>		<b>BASIC BUTCHERY</b>						
<b>Learning Outcome</b>		<p>The person who is competent in this CU shall be able to execute butchery activities to ensure meat and butchery products produced adhered to hygiene and cleanliness standard. Upon completion of this competency unit, trainee will be able to:-</p> <ul style="list-style-type: none"> <li>• Identify basic butchery requirement</li> <li>• Identify types of basic butchery cuts</li> <li>• Prepare equipment and utensils</li> <li>• Carry out meat parts butchery.</li> <li>• Carry out poultry part butchery</li> <li>• Carry out fish and seafood part butchery</li> <li>• Carry out hygiene and cleanliness of work area</li> </ul>						
<b>Competency Unit ID</b>		<b>HT-012-2:2012-E03</b>	<b>Level</b>	2	<b>Training Duration</b>	84	<b>Credit Value</b>	8
<b>Work Activities</b>	<b>Related Knowledge</b>	<b>Related Skills</b>		<b>Attitude / Safety / Environmental</b>	<b>Training Hours</b>	<b>Delivery Mode</b>	<b>Assessment Criteria</b>	
1. Identify basic butchery requirement	i. Introduction to basic butchery functions and requirements ii. General safety guidelines in handling butchery equipment and utensil iii. Halal requirements iv. Sanitation and handling of butchery products				4	Lecture, Video Presentation & Observation	i. Basic butchery functions and requirements determined. ii. General safety guidelines in handling butchery equipment and utensil determined.	

Work Activities	Related Knowledge	Related Skills	Attitude / Safety / Environmental	Training Hours	Delivery Mode	Assessment Criteria
		i. Identify general safety guidelines in handling butchery equipment and utensil ii. Identify halal requirements iii. Identify food sanitation and handling of butchery products.	<u>Attitude:</u> i. Adhere of halal requirement related to food handling activities.  <u>Safety:</u> i. Adhere safety guidelines in handling butchery equipment	8	Demonstration, Observation & Hand-on Practices	iii. Sanitation and handling of butchery products determined. iv. Halal requirements practiced.
2. Identify types of basic butchery cuts	i. Understanding meats and game animals <ul style="list-style-type: none"> <li>• Meats composition</li> <li>• Structure</li> <li>• Inspection and grading</li> <li>• Meats and game animal parts</li> </ul> ii. Understanding poultry and game birds <ul style="list-style-type: none"> <li>• Meats composition</li> <li>• Structure</li> </ul>			4	Lecture, Video Presentation & Observation	i. Basic butchery raw materials and its characteristic determined. ii. Primal beef, lamb and game animal parts, cuts and usage interpreted.

Work Activities	Related Knowledge	Related Skills	Attitude / Safety / Environmental	Training Hours	Delivery Mode	Assessment Criteria
	<ul style="list-style-type: none"> <li>• Inspection and grading</li> <li>• Poultry and game birds animal parts</li> </ul> iii. Understanding fish <ul style="list-style-type: none"> <li>• Types of fish</li> <li>• Varieties and characteristics</li> <li>• Indication of qualities</li> <li>• Fish parts</li> </ul> iv. Understanding seafood <ul style="list-style-type: none"> <li>• Types of molluscs</li> <li>• Types of cephalopods</li> <li>• Types of crustaceans</li> <li>• Other types of seafood</li> <li>• Indication of qualities</li> </ul>					iii. Poultry and game birds, parts, cuts and usage interpreted. iv. Fish, parts, cuts and usage interpreted. v. Seafood, parts, cuts and usage interpreted.
		i. Identify primal beef, lamb and game animal, parts, cuts and usage. ii. Identify type of poultry and game birds, parts, cuts and usage. iii. Identify types of fish, parts, cuts and usage. iv. Identify types of seafood, parts, cuts and usage.		8	Demonstration & Observation	

Work Activities	Related Knowledge	Related Skills	Attitude / Safety / Environmental	Training Hours	Delivery Mode	Assessment Criteria
			<p><u>Attitude:</u> i. Meticulous in identifying basic butchery raw materials and its characteristic</p> <p><u>Safety :</u> i. Adhere safety guidelines in basic butchery cuts</p>			
3. Prepare equipment and utensils	<p>i. Types of basic butchery utensils</p> <ul style="list-style-type: none"> <li>• Butcher knife</li> <li>• Fillet knife</li> <li>• Debone knife</li> <li>• Chef knife</li> <li>• Chopper knife</li> <li>• Clam knives</li> <li>• Oyster knife</li> <li>• Butcher steel</li> <li>• Meat saw</li> <li>• Weighing scale</li> <li>• Trays and containers</li> </ul> <p>ii. Types of basic butchery equipment</p> <ul style="list-style-type: none"> <li>• Meat saw</li> <li>• Meat mincer</li> <li>• Buffalo chopper</li> <li>• Vacuum machine</li> </ul>			4	Lecture & Observation	<p>i. Types of basic butchery production tools, kitchen utensils and equipment classification and its usage determined.</p> <p>ii. Safety requirements in handling basic butchery utensils and equipment interpreted.</p> <p>iii. Basic knives handling practises performed.</p>

Work Activities	Related Knowledge	Related Skills	Attitude / Safety / Environmental	Training Hours	Delivery Mode	Assessment Criteria
	<ul style="list-style-type: none"> <li>• Smoke oven</li> <li>• Grinder</li> <li>• Mixer</li> </ul> iii. Butchery fixtures and fittings <ul style="list-style-type: none"> <li>• Chopping boards / block</li> <li>• Working table</li> <li>• Storage cabinet</li> <li>• Storage rack</li> </ul> iv. Usages of basic butchery utensils and equipment           v. Safety requirements in handling basic butchery utensils and equipment					
		i. Identify different types of basic butchery production tools, kitchen utensils and equipment classification and its usage ii. Determine basic butchery production tools, kitchen utensils and equipment operating procedures and safety aspects iii. Apply basic knives handling practices	<u>Attitude:</u> i. Adhere to knives handling techniques.	8	Demonstration & Observation	

Work Activities	Related Knowledge	Related Skills	Attitude / Safety / Environmental	Training Hours	Delivery Mode	Assessment Criteria
			ii. Meticulous in different types of butchery utensils, equipment, fixtures and fitting.  <u>Safety:</u> i. Adhere to safety and HACCP requirement			
4. Carry out meat parts butchery.	i. Understanding basic cuts of meat <ul style="list-style-type: none"> <li>• Beef</li> <li>• Veal</li> <li>• Lamb</li> </ul> ii. Bone structures and parts <ul style="list-style-type: none"> <li>• Beef</li> <li>• Veal</li> <li>• Lamb</li> </ul> iii. Guides in selecting meats for operations iv. Principles in handling meats v. Variety meats vi. Guides in handling and storage of meats			4	Lecture, Video Presentation & Observation	i. Variety meats identified. ii. Bone structures and parts interpreted. iii. Criteria in selecting meats for operations adhered. iv. Basic cuts of meat performed v. Principles in handling of meats practiced

Work Activities	Related Knowledge	Related Skills	Attitude / Safety / Environmental	Training Hours	Delivery Mode	Assessment Criteria
		<ul style="list-style-type: none"> <li>i. Determine basic cuts of meat.</li> <li>ii. Determine bone structures and parts</li> <li>iii. Identify principles in handling meats</li> <li>iv. Perform variety meat parts fabrications</li> <li>v. Apply meats storage.</li> </ul>	<p><u>Attitude:</u></p> <ul style="list-style-type: none"> <li>i. Adhere of various types of cutting on different types of meats.</li> <li>ii. Adhere to different types of storage requirements.</li> </ul> <p><u>Safety:</u></p> <ul style="list-style-type: none"> <li>i. Adhere to safety and HACCP requirement</li> </ul>	8	Demonstration & Observation	<ul style="list-style-type: none"> <li>vi. Handling and storage of meats practiced.</li> </ul>
5. Carry out poultry part butchery	<ul style="list-style-type: none"> <li>i. Understanding basic poultry and game birds cuts</li> <li>ii. Bone structures and parts</li> <li>iii. Guides in selecting poultry and game birds for operations</li> <li>iv. Principles in handling of poultry and game birds</li> </ul>			4	Lecture, Video Presentation & Observation	<ul style="list-style-type: none"> <li>i. Variety poultry and game birds identified.</li> <li>ii. Bone structures and parts interpreted.</li> </ul>

Work Activities	Related Knowledge	Related Skills	Attitude / Safety / Environmental	Training Hours	Delivery Mode	Assessment Criteria
	<ul style="list-style-type: none"> <li>v. Poultry and game birds variety meats</li> <li>vi. Guides in handling and storage of poultry and game birds</li> </ul>					<ul style="list-style-type: none"> <li>iii. Criteria in selecting poultry and game birds for operations adhered.</li> <li>iv. Basic cuts of poultry and game birds performed</li> </ul>
		<ul style="list-style-type: none"> <li>i. Determine basic cuts of poultry and game birds.</li> <li>ii. Determine bone structures and parts</li> <li>iii. Select poultry and game birds for operations</li> <li>iv. Identify principles in handling poultry and game birds</li> <li>v. Perform variety poultry and game birds parts fabrications</li> <li>vi. Apply poultry and game birds storage.</li> </ul>	<p><u>Attitude:</u></p> <ul style="list-style-type: none"> <li>i. Adhere of various types of cutting on different types of poultry and game birds.</li> <li>ii. Adhere to different types of storage requirements.</li> </ul> <p><u>Safety:</u></p> <ul style="list-style-type: none"> <li>i. Adhere to safety and HACCP requirement</li> </ul>	8	Demonstration & Hand-on Practices	<ul style="list-style-type: none"> <li>v. Principles in handling of poultry and game birds practiced</li> <li>vi. Handling and storage of poultry and game birds practiced.</li> </ul>



Work Activities	Related Knowledge	Related Skills	Attitude / Safety / Environmental	Training Hours	Delivery Mode	Assessment Criteria
6. Carry out fish and seafood part butchery	<ul style="list-style-type: none"> <li>i. Understanding basic fish and seafood cuts</li> <li>ii. Guides in selecting fish and seafood for operations</li> <li>iii. Principles in handling of fish and seafood</li> <li>iv. Guides in handling and storage of fish and seafood</li> </ul>			4	Lecture, Video Presentation & Observation	<ul style="list-style-type: none"> <li>i. Variety fish and seafood identified.</li> <li>ii. Criteria in selecting fish and seafood for operations adhered.</li> <li>iii. Basic cuts of fish and seafood performed.</li> </ul>
		<ul style="list-style-type: none"> <li>i. Determine basic cuts of fish and seafood</li> <li>ii. Select fish and seafood for operations</li> <li>iii. Identify principles in handling fish and seafood</li> <li>iv. Perform variety fish and seafood parts fabrications</li> <li>v. Apply correct handling of fish and seafood storage</li> </ul>	<p><u>Attitude:</u></p> <ul style="list-style-type: none"> <li>i. Adhere of various types of cutting on different types of fish and seafood.</li> <li>ii. Adhere to different types of storage requirements.</li> </ul> <p><u>Safety:</u></p> <ul style="list-style-type: none"> <li>i. Adhere to safety and HACCP requirement</li> </ul>	8	Demonstration & Hand-on Practices	<ul style="list-style-type: none"> <li>iv. Principles in handling of fish and seafood practiced.</li> <li>v. Handling and storage of fish and seafood practiced.</li> </ul>

Work Activities	Related Knowledge	Related Skills	Attitude / Safety / Environmental	Training Hours	Delivery Mode	Assessment Criteria
7. Carry out hygiene and cleanliness of work area	<ul style="list-style-type: none"> <li>i. Hygiene practices and cleanliness of butchery work area.</li> <li>ii. Washing procedures for butchery equipment and utensils.</li> <li>iii. Guideline on storage of butchered items.</li> <li>iv. Maintaining butchery work area cleanliness.</li> <li>v. Hygiene guideline of butchery work area.</li> <li>vi. Safety guideline of cleaning butchery equipment and utensils.</li> </ul>	.		4	Lecture & Observation	<ul style="list-style-type: none"> <li>i. Hygiene practices and cleanliness of butchery work area demonstrated.</li> <li>ii. Washing procedures for butchery equipment and utensils demonstrated.</li> <li>iii. Guideline on storage of butcher items performed</li> <li>iv. Butchery work area cleanliness sustained.</li> <li>v. Safety guideline of cleaning butchery equipment and utensils applied.</li> </ul>
		<ul style="list-style-type: none"> <li>i. Determine washing procedures for butchery equipment and utensil</li> <li>ii. Apply guideline on storage of butcher items.</li> <li>iii. Apply safety guideline of cleaning butchery equipment and utensils</li> <li>iv. Perform hygiene practices and cleanliness of butchery work area.</li> <li>v. Maintain butchery work area cleanliness.</li> </ul>	<u>Attitude:</u> <ul style="list-style-type: none"> <li>i. Adhere to different types of cleaning methods and techniques.</li> </ul>	8	Demonstration & Hand-on Practices	

Work Activities	Related Knowledge	Related Skills	Attitude / Safety / Environmental	Training Hours	Delivery Mode	Assessment Criteria
			ii. Adhere to different types of storage requirements.  <u>Safety:</u> i. Adhere to safety and HACCP requirement			

## Employability Skills

CORE ABILITIES	SOCIAL SKILLS
<p>01.01 Identify and gather information            01.02 Document information, procedures or processes            01.03 Utilize basic IT applications            01.04 Analyze information            01.05 Utilize the Internet to locate and gather information            01.06 Utilize word processor to process information</p> <p>02.01 Interpret and follow manuals, instructions and SOP's            02.02 Follow telephone/ telecommunication procedures            02.03 Communicate clearly            02.04 Prepare brief reports and checklists using standard forms            02.05 Read/interpret flowcharts and pictorial information            02.06 Write memos and letters            02.07 Utilize Local Area Network (LAN)/Intranet to exchange information            02.08 Prepare pictorial and graphic information</p> <p>03.01 Apply cultural requirements to the workplace            03.02 Demonstrate integrity and apply ethical practices            03.03 Accept responsibility for own work and work area            03.04 Seek and act constructively upon feedback about performance            03.05 Demonstrate safety skills            03.06 Respond appropriately to people and situations            03.07 Resolve interpersonal conflicts            03.08 Develop and maintain a cooperation within work group</p> <p>04.01 Organize own work activities            04.02 Set and revise own objectives and goals            04.03 Organize and maintain own workplace            04.04 Apply problem solving strategies            04.05 Demonstrate initiative and flexibility</p> <p>06.01 Understand systems            06.02 Comply with and follow chain of command            06.03 Identify and highlight problems            06.04 Adapt competencies to new situations/systems            06.05 Analyze technical systems            06.06 Monitor and correct performance of systems</p>	<ol style="list-style-type: none"> <li>1. Communication Skills</li> <li>2. Conceptual Skills</li> <li>3. Interpersonal Skills</li> <li>4. Learning Skills</li> <li>5. Leadership Skills</li> <li>6. Multitasking and prioritizing</li> <li>7. Self-discipline</li> <li>8. Teamwork</li> </ol>

## Tools, Equipment and Materials (TEM)

ITEMS	RATIO (TEM : TRAINEES)
1. Kitchen Equipment	1 : 5
2. Kitchen Utensils	1 : 1
3. Ingredients	1 : 1
4. Checklist	1 : 1
5. Standard Recipe	1 : 1
6. Standard Operation Procedure (SOP)/Manual	1 : 5
7. Standard Form	1 : 1

## References

REFERENCES
<ol style="list-style-type: none"><li>1. The Culinary Institute of America, 2011. The Professional Chef. 9th Edition. Wiley. ISBN: 978-0-470-42135-2</li><li>2. Wayne Gisslen, 2011. Professional Cooking. 7<sup>th</sup> Edition. Wiley. ISBN 978-0-470-19752-3</li><li>3. The Culinary Institute of America, In the Hands of a Chef: The Professional Chef's Guide to Essential Kitchen Tools. Wiley. ISBN: 978-0-470-08026-9</li><li>4. Wayne Gisslen, 2004. Essentials of Professional Cooking. Wiley. ISBN: 978-0-471-20202-8</li><li>5. Online Video Resources<ul style="list-style-type: none"><li>• Roux-Be (The Reluctant Chef online resources) - <a href="http://www.reluctantgourmet.com/rouxbe.htm">http://www.reluctantgourmet.com/rouxbe.htm</a></li><li>• About.com. Culinary Arts - <a href="http://culinaryarts.about.com/od/culinaryreference/tp/culinaryvideos.htm">http://culinaryarts.about.com/od/culinaryreference/tp/culinaryvideos.htm</a></li><li>• Stella Culinary - <a href="http://www.stellaculinary.com/">http://www.stellaculinary.com/</a></li><li>• The Culinary Institute of America (more than 86,000 culinary &amp; related resources) - <a href="http://www.ciachef.edu/">http://www.ciachef.edu/</a></li></ul></li></ol>