



**MEAT & POULTRY PROCESSING
MEAT PROCESSOR
SKILLS STANDARDS
OD46906**

Competency-Based Education: OKLAHOMA'S RECIPE FOR SUCCESS

BY THE INDUSTRY FOR THE INDUSTRY

Oklahoma's *CareerTech* system of competency-based education uses industry professionals and certification standards to identify the knowledge and abilities needed to master an occupation. This industry input provides the foundation for development of instructional materials that help prepare the comprehensively trained, highly skilled employees demanded by our workplace partners.

TOOLS FOR SUCCESS

CareerTech relies on three basic instructional components to deliver competency-based instruction: skills standards, curriculum materials, and competency assessments.

Skills standards provide the foundation for competency-based instruction in Oklahoma's *CareerTech* system. The skills standards outline the knowledge, skills, and abilities needed to perform related jobs within an industry. Skills standards are aligned with national skills standards; therefore, a student trained to the skills standards possesses technical skills that make him/her employable in both state and national job markets.

Curriculum materials contain information and activities that teach students the knowledge and skills outlined in the skills standards. In addition to complementing classroom instruction, curriculum resources provide supplemental activities to enhance learning and provide hands-on training experiences.

Competency Assessments test the student over material outlined in the skills standards and taught using the curriculum materials. When used with classroom performance evaluations, written competency assessments provide a means of measuring occupational readiness.

Although each of these components satisfy a unique purpose in competency-based education, they work together to reinforce the skills and abilities students need to gain employment and succeed on the job.

MEASURING SUCCESS

Written competency assessments are used to evaluate student performance. Results reports communicate competency assessment scores to students and provide a breakdown of assessment results by duty area. The results breakdown shows how well the student has mastered skills needed to perform major job functions and identifies areas of job responsibility that may require additional instruction and/or training.

Group analysis of student results also provides feedback to instructors seeking to improve the effectiveness of career and technology training. Performance patterns in individual duties indicate opportunities to evaluate training methods and customize instruction.

TRUE TO OUR PURPOSE

"Helping Oklahomans succeed in the workplace" defines the mission of Oklahoma *CareerTech* and its competency-based system of instruction. Skills standards, curriculum, and assessments that identify and reinforce industry expectations provide accountability for programs and assure *CareerTech*'s continued role in preparing skilled workers for a global job market

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**MEAT & POULTRY
MEAT PROCESSOR
SKILLS STANDARDS
Frequency and Criticality Ratings**

Duty A: Develop and Practice Meat and Poultry Processing

Duty B: Maintain Equipment/Tools

Duty C: Demonstrate Knowledge of Meat Grades

Duty D: Process Box Meat

Duty E: Process Poultry

Duty F: Cure and Smoke Meats

Duty G: Make Sausage

Duty H: Price and Market Meat and Poultry Products

Frequency: represents how often the task is performed on the job. Frequency rating scales vary for different occupations. The rating scale used in this publication is presented below:

- 1 = less than once a week
- 2 = at least once a week
- 3 = once or more a day

Criticality: denotes the level of consequence associated with performing a task incorrectly. The rating scale used in this publication is presented below:

- 1 = slight
- 2 = moderate
- 3 = extreme

DUTY A: Develop and Practice Meat and Poultry Processing

CODE	TASK	F/C
A.01	Analyze consumption habits <ul style="list-style-type: none"> • Trends apparent in retail outlets • Trends that have appeared in response to consumer needs 	1/1
A.02	Demonstrate knowledge of food prices in the meat and poultry industry <ul style="list-style-type: none"> • Factors affecting consumer food spending • Reasons consumers spend more money for food purchases away from home 	1/1
A.03	Analyze career opportunities in the meat processing profession <ul style="list-style-type: none"> • Skills important in the meat processing profession • Job classifications in the meat processing profession 	1/1
A.04	Demonstrate knowledge of terms associated with meat and poultry processing	2/2
A.05	Demonstrate knowledge of history of processing	1/1
A.06	Demonstrate knowledge of international trade	1/1
A.07	Demonstrate knowledge of trends in slaughter and processing	1/1

DUTY B: Maintain Equipment/Tools

CODE	TASK	F/C
B.01	Maintain a band saw	2/2
B.02	Hone a knife blade	2/3
B.03	Steel a knife blade	2/3
B.04	Select appropriate knife for a job	2/2
B.05	Practice sanitary precautions <ul style="list-style-type: none"> • Personal hygiene • Meat handling techniques • Fresh food separate from cooked food • Safe food handling temperatures • Proper dress code 	3/3
B.06	Demonstrate knowledge of terms associated with equipment and tools	1/1
B.07	Demonstrate knowledge of safety rules for power tools <ul style="list-style-type: none"> • Lock out • Tag out 	3/3
B.08	Demonstrate knowledge of protective clothing and their intended uses <ul style="list-style-type: none"> • Wrist guards • Hand guards • Belly guards 	3/3
B.09	Demonstrate knowledge of power tools and meat cutting equipment	1/1
B.10	Demonstrate knowledge of safety rules for power tools	3/3
B.11	Demonstrate knowledge of knives and their intended uses	1/1
B.12	Demonstrate knowledge of the parts of a knife	1/1
B.13	Demonstrate knowledge of the characteristics of knife handles	1/1
B.14	Demonstrate knowledge of knife blades and their correct descriptions	1/1
B.15	Demonstrate knowledge of steps for sharpening knives	1/1
B.16	Demonstrate knowledge of knife storage and maintenance	1/1
B.17	Demonstrate knowledge of the safe use of hand tools	3/3

DUTY C: Demonstrate Knowledge of Meat Grades

CODE	TASK	F/C
C.01	Demonstrate knowledge of beef grades <ul style="list-style-type: none"> • Degrees of marbling in a beef carcass 	2/2
C.02	Demonstrate knowledge of terms associated with yield and quality grading	1/1
C.03	Demonstrate knowledge of the role of the federal government in grading and inspecting carcasses	1/1
C.04	Demonstrate knowledge of factors that contribute to meat quality and customer satisfaction	2/2
C.05	Demonstrate factors which affect quality grade	1/1

DUTY D: Process Box Meat

CODE	TASK	F/C
D.01	Label retail cuts of meat (beef, pork, lamb)	2/2
D.02	Package meat	2/2
D.03	Fabricate retail cuts of meat (beef, pork, lamb)	2/2

D.04	Prepare boneless cuts	2/2
D.05	Demonstrate knowledge of the primal cuts of a carcass	2/2
D.06	Monitor refrigerator temperatures	3/3
D.07	Clean meat cutting machines and tools	3/3
D.08	Demonstrate knowledge of percentage of fat and lean for ground meat	2/2
D.09	Trim meats	2/2
D.10	Scrape meat cuts	2/2
D.11	Demonstrate knowledge of different ways to tenderize meat <ul style="list-style-type: none"> • Mechanical • Chemical 	2/2

DUTY E: Process Poultry

CODE	TASK	F/C
E.01	Cut up poultry <ul style="list-style-type: none"> • Various retail cuts of poultry 	1/1
E.02	Package poultry	1/1

DUTY F: Cure and Smoke Meats

CODE	TASK	F/C
F.01	Prepare a brine solution <ul style="list-style-type: none"> • Meat curing ingredients • Methods and procedures used in curing meat • Name different methods of introducing curing solutions • Curing solutions 	2/3
F.02	Demonstrate knowledge of meat smoking procedures	2/2
F.03	Demonstrate knowledge of terms associated with curing and smoking meats	1/1
F.04	Demonstrate knowledge of the history of curing and smoking meats	1/1
F.05	Demonstrate knowledge of the characteristics that prompt consumers to buy smoked and cured meat products	1/1

DUTY G: Make Sausage

CODE	TASK	F/C
G.01	Demonstrate knowledge of terms associated with sausage making	1/1
G.02	Demonstrate knowledge of the history of sausage making	1/1
G.03	Demonstrate knowledge of the types of sausage to their characteristics and ingredients	1/1
G.04	Demonstrate knowledge of non-meat ingredients and spices used in sausage making	2/2
G.05	Prepare sausage	2/2
G.06	Fill sausage casings <ul style="list-style-type: none"> • Different types of casings used in sausage making 	2/2
G.07	Demonstrate knowledge of sausage smoking procedures	2/3

DUTY H: Price and Market Meat and Poultry Products

CODE	TASK	F/C
H.01	Perform a cutting test and determine yield	2/2
H.02	Determine wholesale pricing <ul style="list-style-type: none">• Supply and demand and their effects on meat prices• Factors that influence meat prices at the wholesale level	2/2
H.03	Determine retail pricing <ul style="list-style-type: none">• Supply and demand and their effects on meat prices• Factors that influence meat prices at the retail level	2/2
H.04	Recognize customer trends	1/1
H.05	Demonstrate knowledge of basic advertising principles as they affect meat merchandising <ul style="list-style-type: none">• Prepare advertisements	1/1
H.06	Demonstrate knowledge of techniques of wrapping retail meats	2/2
H.07	Arrange display case <ul style="list-style-type: none">• Self-serve, full-serve	1/1
H.08	Interpret label requirements	2/2
H.09	Define factors affecting shelf life	2/3
H.10	Calculate return on investment for meat products	2/2