

**SKILLS FRAMEWORK FOR FOOD SERVICES
TECHNICAL SKILLS AND COMPETENCIES (TSC) REFERENCE DOCUMENT**

TSC Category	Food and Beverage Operations					
TSC	Meat Storage and Fabrication					
TSC Description	Apply the principles of identifying, storing, and fabricating of meat and poultry for food service operations					
TSC Proficiency	Level 1	Level 2	Level 3	Level 4	Level 5	Level 6
	FSS-FBS-1015-1.1	FSS-FBS-2015-1.1	FSS-FBS-3015-1.1	<Insert TSC Code>	<Insert TSC Code>	<Insert TSC Code>
	Fabricate large cuts of meat and poultry to smaller specifications and store meat according to procedures	Fabricate meat and poultry parts for various usage and purpose	Guide the fabrication of meat and poultry using yield and quality grading that affect palatability and operations profitability			
Knowledge	<ul style="list-style-type: none"> Types and uses of kitchen tools and equipment Techniques of handling and using knives safely Ways of storing and sharpening knives Procedures of fabricating meat and poultry Meat and poultry portion control specifications Tying and trussing methods Safety and sanitation guidelines for meat and poultry Methods of storing meat and poultry Appropriate temperatures for storing meat and poultry Halal meat and poultry handling procedures 	<ul style="list-style-type: none"> Muscle, bone structure, and unique characteristics of meat and poultry Fabrication methods and techniques for meat and poultry type and its size Usage and purposes of respective meat and poultry parts Nutritional values of different types of meat and poultry Factors that alter tenderness, juiciness and flavour of meat and poultry Types of meat and poultry cut suited for different cooking methods Halal meat and poultry slaughtering criteria 	<ul style="list-style-type: none"> Yield grading for meat and poultry Characteristics and quality indicators of meat and poultry Guidelines and methods to source meat and poultry Yield calculation methods Difference between yield and quality grades Amount and distribution of marbling in meat and poultry cut Degree of maturity of meat and poultry cuts 			
Abilities	<ul style="list-style-type: none"> Assemble fabrication tools and equipment Identify various types and parts of meat and poultry Clean meat and poultry before fabrication Apply knife skills for meat and poultry fabrication 	<ul style="list-style-type: none"> Identify different parts and characteristics of meat and poultry for fabrication Fabricate meat and poultry parts for various usage and purpose 	<ul style="list-style-type: none"> Inspect meat and poultry to determine quality and yield grading Guide fabrication of meat and poultry based on yield indications Suggest ways to maintain quality of 			

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	<ul style="list-style-type: none"> • Fabricate large cuts of meat and poultry to smaller specifications • Reinstate workstations in accordance with organisational procedures • Perform proper handling of meat and poultry • Store meat and poultry in accordance with organisational procedures, recipes, and safety requirements • Handle meat and poultry preparation and processing according to Halal requirements 	<ul style="list-style-type: none"> • Fabricate cuts of meat and boning to menu or portion specifications • Advise suitable cooking methods based on meat and poultry parts • Advise usage of meat and poultry parts for cooking or other purposes • Advise on the nutritional values of different types of meat and poultry to guide preparation of dishes • Fabricate meat and poultry according to Halal requirements 	<p>fabricated meat and poultry products</p> <ul style="list-style-type: none"> • Suggest uses of various meat and poultry parts to minimise wastage • Identify parts of trimmings and its uses • Determine the yield and quality grade of meat and poultry cuts 			
<p>Range of Application</p>	<p>Meat may include but are not limited to:</p> <ul style="list-style-type: none"> • Beef • Lamb • Veil • Pork <p>Poultry may include but are not limited to:</p> <ul style="list-style-type: none"> • Duck • Chicken • Turkey • Goose 					