



## **ASSESSMENT CRITERIA**

### **Slaughtering and De-Boning Butchers**

#### **1. Introduction**

The following is a detailed description of the assessment criteria to be adopted by the Trade Testing Board (TTB) to reach a final decision on the award of a Certificate of Competence.

#### **2. Trade Test**

The trade test is to be made up of the following four components:

1. The Practical for Slaughtering of bovines and swine (other species may be tested on special request and such limitation would be included in the certificate).
2. The Practical for De-Boning of beef and pork (other species may be tested on special request and such limitation would be included in the certificate).
3. The Interview
4. The Written

**The accepted languages for the written and interview include Maltese and English.**

**The Board has agreed on the sequence of the test and the markings allocated to each specific component as indicated below:**

<b>Component</b>	<b>Mark</b>	<b>Pass Mark</b>
<b>Slaughtering Practical</b>	<b>100</b>	<b>50%</b>
<b>De-Boning Practical</b>	<b>100</b>	<b>50%</b>
<b>Interview</b>	<b>100</b>	<b>50%</b>
<b>Written</b>	<b>100</b>	<b>50%</b>

## **The Slaughtering Practical Component**

**Candidates will be given practical exercises where they will be asked to carry out operations along the slaughterline. These exercises will be carried out in one or more slaughterlines (swine, bovine, equine, small ruminants, poultry) depending on the orientation of the trainee. This session can involve the following criteria:**

### **1. Health and Safety at Work**

Candidates must possess the necessary knowledge to work in a safe environment, minimising the risk to the health of other employees and to themselves;

### **2. Personal Hygiene and Hygiene Practices**

Candidates must possess the necessary knowledge on good hygiene practices that must be applied when on the slaughterline;

### **3. Tool Maintenance**

Candidates must possess the necessary knowledge on the correct maintenance practices to be carried out on the working tools both during and after slaughter,

### **4. Slaughtering Practices**

Candidates must possess the necessary knowledge required to correctly slaughter an animal and produce a carcass dressed in accordance with the requirements of this trade and of a level in line with hygiene regulations

## **The De-Boning Practical Component**

**Candidates will be given practical exercises where they will be asked to carry out de-boning operations. This exercise will be carried out in a cutting and de-boning plant. This session can involve the following criteria:**

1. Health and Safety at Work

Candidates must possess the necessary knowledge to work in a safe environment, minimising the risk to the health of other employees and to themselves;

2. Personal Hygiene and Hygiene Practices

Candidates must possess the necessary knowledge on good hygiene practices that must be applied when working on a cutting a de-boning plant;

3. Tool Maintenance

Candidates must possess the necessary knowledge on the correct maintenance practices to be carried out on the working tools both during and after cutting and de-boning;

4. De-boning Practices

Candidates must possess the necessary knowledge and practicality to cut carcasses into the primary cuts at least in the 3 and 5 way methods and have to correctly cut and de-bone these primary cuts to produce boneless cuts of a commercial nature such as whole boneless forequarters, whole boneless hind quarters, specific cuts from the front and hind quarters, boneless loins with and without chain, etc.

## **The Written Component**

**The Board has agreed that candidates will be asked to carry out a brief written test.**

This session will cover the following aspects in Slaughter and De-Boning

1. General knowledge on slaughtering and de-boning tools and equipment;
2. General knowledge on animal species and breeding names;
3. General knowledge on organs of the different species;
4. General knowledge on meat cuts.

## **The Interview Component**

All candidates will be called to an interview so that the Board will be able to assess the proficiency and aptitude of the candidate in these two particular fields.

The duration of the interview will vary between 15 and 30 minutes during which the Board will have the opportunity to put forward questions related to the various skill requirements, working elements and the individual's aptitude.

The interview questions will cover the same topics presented for the Written and Practical components

The Board believes that candidate should answer questions on the given topics with confidence while portraying technical skills and knowledge of the subject.