

FOOD SERVICES AND TOURISM

BUTCHERY

5674

**SYNOPTIC TABLE OF EXAMINATIONS
PROGRAM ANALYSIS TABLES
TABLES OF SPECIFICATIONS
INFORMATION ON THE EVALUATIONS
PARTICIPATION EVALUATION FORMS
EVALUATION FORMS
FEEDBACK CHECKLIST**

MARCH 2002

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English Version

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Although much research went into the choice of technical terminology in the English version, some terms may not reflect current usage in the field. The Direction de la production en langue anglaise would very much appreciate receiving feedback from users of this document:

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INTRODUCTION

This document includes program analysis tables and tables of specifications. Most of the tables are accompanied by specific notes (*Information on the Evaluation*) regarding the evaluation of corresponding modules in the *Butchery* program. This information is intended for those responsible for examinations and is provided when an evaluation form was prepared for an examination under the responsibility of educational institutions. This material must be used to prepare examinations for the certification of studies.

A Synoptic Table of Examinations and Feedback Checklist have also been included in this document.

SYNOPTIC TABLE

Number of modules: 16
Duration in hours: 900
Credits: 60

Butchery
Code: 5674

CODE	TITLE OF THE MODULE	HOURS ¹	STATUS ²
900 411	1. The Trade and the Training Process	15	I
900 423	2. Hygiene, Health and Safety	45	I
900 432	3. Techniques in the Preparation of Meat Cuts	30	M
900 451	4. Professional Conduct	15	I
900 463	5. Meat Cutting	45	I
900 442	6. Management	30	I
900 478	7. Retail Cuts of a Beef Forequarter	120	I
900 522	8. Counter Preparation	30	I
900 535	9. Customer Service	75	I
900 488	10. Retail Cuts of a Beef Hindquarter	120	M
900 498	11. Retail Cuts of Veal, Pork and Lamb	120	M
900 504	12. Poultry, Fish and Other Products	60	I
900 552	13. Special Preparation of Meat and Poultry	30	I
900 513	14. Delicatessen Products	45	I
900 561	15. Job Search Techniques	15	I
900 547	16. Entering the Work Force	105	I

¹ 15 hours = 1 credit

² Examinations are prepared either by the educational institution (I) or by the Ministère (M).

SYNOPTIC TABLE OF EXAMINATIONS FOR THE *BUTCHERY* PROGRAM (5674)

MODULE CODE	MODULE NO.	TITLE	MODULE DUR.	RESP.¹	TYPE OF EVALUATION	EXAM DUR.²	MAX. NO. OF CANDIDATES	PERFORM. STANDARD	NO. OF VERSIONS	COMPL. MAT.³
900 411	1	The Trade and the Training Process	15 h	I	Participation					
900 423	2	Hygiene, Health and Safety	45 h	I	Theory					
900 432	3	Techniques in the Preparation of Meat Cuts	30 h	M	Practical	2 h	1, 2 and 4	80	1	
900 451	4	Professional Conduct	15 h	I	Participation					
900 463	5	Meat Cutting	45 h	I	Practical					
900 442	6	Management	30 h	I	Practical					
900 478	7	Retail Cuts of a Beef Forequarter	120 h	I	Practical					
900 522	8	Counter Preparation	30 h	I	Practical					
900 535	9	Customer Service	75 h	I	Practical					
900 488	10	Retail Cuts of a Beef Hindquarter	120 h	M	Practical	1 h 30	4	85	1	
900 498	11	Retail Cuts of Veal, Pork and Lamb	120 h	M	Practical	2 h	4	85	1	
900 504	12	Poultry, Fish and Other Products	60 h	I	Practical					
900 552	13	Special Preparation of Meat and Poultry	30 h	I	Practical					

MODULE CODE	MODULE NO.	TITLE	MODULE DUR.	RESP. ¹	TYPE OF EVALUATION	EXAM DUR. ²	MAX. NO. OF CANDIDATES	PERFORM. STANDARD	NO. OF VERSIONS	COMPL. MAT. ³
900 513	14	Delicatessen Products	45 h	I	Practical					
900 561	15	Job Search Techniques	15 h	I	Participation					
900 547	16	Entering the Work Force	105 h	I	Participation					

1. I: Examination under the responsibility of the educational institution
M: Examination under the responsibility of the Ministère de l'Éducation
2. Duration of the examination for a group of candidates. This duration includes only the examination time and not the time to read instructions.
3. An X in this column indicates that complementary materials are available for this examination.

PROGRAM: Butchery

CODE: 900 411

MODULE: 1 – THE TRADE AND THE TRAINING PROCESS

PROGRAM ANALYSIS TABLE
TABLE OF SPECIFICATIONS
INFORMATION ON THE EVALUATION
PARTICIPATION EVALUATION FORM

PROGRAM ANALYSIS (SITUATIONAL OBJECTIVE)**PROGRAM:** Butchery**CODE:** 900 411**MODULE:** 1 – THE TRADE AND THE TRAINING PROCESS**EXPECTED OUTCOME:** To determine their suitability for the trade and the training process

LEARNING CONTEXT	LRN. %	EVAL. %	PARTICIPATION INDICATORS
<p>PHASE 1: Information on the Trade and the Training Program</p> <ul style="list-style-type: none"> - Learning about the job market in butchery (i.e. work environments, job prospects, wages, advancement and transfer opportunities). - Learning about the nature and requirements of the trade (i.e. tasks, working conditions, rights and responsibilities of butchers). - Learning about developments in the trade and their impact on butchers' work. - Learning about business opportunities that the trade offers. - Learning about training (i.e. program of study, training process, evaluation criteria, certification of studies). 	30	25	<ul style="list-style-type: none"> • Collect information on most of the topics to be covered.

PROGRAM ANALYSIS (SITUATIONAL OBJECTIVE)

PROGRAM: Butchery

CODE: 900 411

MODULE: 1 – THE TRADE AND THE TRAINING PROCESS

EXPECTED OUTCOME: To determine their suitability for the trade and the training process

LEARNING CONTEXT	LRN. %	EVAL. %	PARTICIPATION INDICATORS
<p>PHASE 2: Participation in the Training Process</p> <ul style="list-style-type: none"> - Discussing their perception of butchery: <ul style="list-style-type: none"> - advantages and drawbacks - requirements - knowledge and skills required to practise the trade - Discussing developments in the trade and ways to keep up to date with changes. - Discussing the possibility of starting their own business. - Participating in learning activities (i.e. meeting with specialists in the trade, field trip to a butchery establishment). - Sharing first impressions about the program of study and the training process. 	40	30	<ul style="list-style-type: none"> • Express their views on the trade and the training program during a group discussion. • Participate in various learning activities.

PROGRAM ANALYSIS (SITUATIONAL OBJECTIVE)

PROGRAM: ButcheryCODE: 900 411MODULE: 1 – THE TRADE AND THE TRAINING PROCESSEXPECTED OUTCOME: To determine their suitability for the trade and the training process

LEARNING CONTEXT	LRN. %	EVAL. %	PARTICIPATION INDICATORS
<p>PHASE 3: Evaluation and Confirmation of Career Choice</p> <ul style="list-style-type: none"> - Assessing their career choice by comparing the nature and requirements of the trade with personal preferences, aptitudes and interests. - Writing a report in which they reach a conclusion about their career choice. 	30	45	<ul style="list-style-type: none"> • Write a report in which they: <ul style="list-style-type: none"> - specify their preferences, aptitudes and interests with respect to butchery - assess their career choice by comparing the different aspects and requirements of the trade with their own preferences, interests and aptitudes

TABLE OF SPECIFICATIONS (SITUATIONAL OBJECTIVE)

PROGRAM: Butchery

CODE: 900 411

MODULE: 1 – THE TRADE AND THE TRAINING PROCESS

EXPECTED OUTCOME: To determine their suitability for the trade and the training process

PARTICIPATION INDICATORS	WGT. %	CRITERION COMPONENTS	WGT. %
<p>PHASE 1:</p> <p>1. Collect information on most of the topics to be covered.</p>	25	<p>1.1 Gather relevant information on at least two topics related to the job market in butchery:</p> <ul style="list-style-type: none"> - work environments (types of businesses, products) - job prospects - wages - advancement and transfer opportunities <p>1.2 Provide information on at least two features of the nature and requirements of the trade:</p> <ul style="list-style-type: none"> - tasks - working conditions - rights and responsibilities of butchers <p>1.3 Provide information on at least one aspect of developments in the trade and their impact on butchers' work.</p>	<p>10</p> <p>10</p> <p>5</p>

TABLE OF SPECIFICATIONS (SITUATIONAL OBJECTIVE)

PROGRAM: Butchery

CODE: 900 411

MODULE: 1 – THE TRADE AND THE TRAINING PROCESS

EXPECTED OUTCOME: To determine their suitability for the trade and the training process

PARTICIPATION INDICATORS	WGT. %	CRITERION COMPONENTS	WGT. %
<p>PHASE 2:</p> <p>2. Express their views on the trade and the training program during a group discussion.</p> <p>3. Participate in various learning activities.</p> <p>PHASE 3:</p> <p>4. Write a report.</p>	<p>25</p> <p>5</p> <p>45</p>	<p>2.1 Present at least one aspect on which their views of the trade have changed or become clearer, listing the information gathered that contributed to this.</p> <p>2.2 Provide at least one example of developments in the trade and ways to keep up to date with changes.</p> <p>2.3 Share first impressions about the program of study and the training process.</p> <p>3.1 Follow the instructions received regarding the learning activities: meeting with specialists in the trade, field trip to a butchery establishment, etc.</p> <p>4.1 Describe their preferences, aptitudes and interests with respect to butchery.</p> <p>4.2 Assess their career choice by comparing the different aspects and requirements of the trade with their own preferences, interests and aptitudes.</p>	<p>15</p> <p>5</p> <p>5</p> <p>5</p> <p>20</p> <p>25</p>

INFORMATION ON THE EVALUATION

PROGRAM: Butchery

MODULE: 1 – THE TRADE AND THE TRAINING PROCESS

CODE: 900 411

ITEMS	COMMENTS
<p>Phase 1: Information on the Trade and the Training Process</p> <p>Collect information on most of the topics to be covered.</p> <p>Criterion Component 1.1 Gather relevant information on at least two topics related to the job market in butchery:</p> <ul style="list-style-type: none"> - work environments (types of businesses, products) - job prospects - wages - advancement and transfer opportunities <p>Criterion Component 1.2 Provide information on at least two features of the nature and requirements of the trade:</p> <ul style="list-style-type: none"> - tasks - working conditions - rights and responsibilities of butchers 	<p>The candidates will select several topics related to the job market in butchery. The information collected must provide a minimum amount of coherent information on at least two topics covered without necessarily painting a complete and strictly accurate portrait of the situation.</p> <p>The candidates will select several topics related to the nature and requirements of the trade. The information collected must provide significant information for at least two features of the topics covered.</p>

INFORMATION ON THE EVALUATION

PROGRAM: Butchery

MODULE: 1 – THE TRADE AND THE TRAINING PROCESS

CODE: 900 411

ITEMS	COMMENTS
<p>Criterion Component 1.3 Provide information on at least one aspect of developments in the trade and their impact on butchers' work.</p> <p>Phase 2: Participation in the Training Process Express their views on the trade and the training program during a group discussion.</p> <p>Criterion Component 2.1 Present at least one aspect on which their views of the trade have changed or become clearer, listing the information gathered that contributed to this.</p> <p>Criterion Component 2.2 Provide at least one example of developments in the trade and ways to keep up to date with changes.</p>	<p>The candidates will collect specific information on at least one aspect of developments in the trade and their impact on butchers' work.</p> <p>The candidates will show at least one aspect on which their views of the trade have changed or become clearer. The evaluation should not focus on the accuracy of their views, but rather on whether they have supported their views with relevant examples (emphasizing the related information collected).</p> <p>The evaluation should not focus on the example provided, but rather on whether the candidates have supported it with relevant arguments (which take into account the information collected previously).</p>

INFORMATION ON THE EVALUATION

PROGRAM: Butchery

MODULE: 1 – THE TRADE AND THE TRAINING PROCESS

CODE: 900 411

ITEMS	COMMENTS
<p>Criterion Component 2.3 Share first impressions about the program of study and the training process.</p> <p>Participate in various learning activities.</p> <p>Criterion Component 3.1 Follow the instructions received regarding the learning activities: meeting with specialists in the trade, field trip to a butchery establishment, etc.</p> <p>Phase 3: Evaluation and Confirmation of Career Choice</p> <p>Write a report.</p> <p>Criterion Component 4.1 Describe their preferences, aptitudes and interests with respect to butchery.</p>	<p>The discussion will focus on the merits of various aspects of the training program (in light of the situation in the job market and the requirements of the practice of the trade) as perceived by the candidates. The evaluation should not focus on how accurate the candidates' views are, but rather on whether the candidates openly expressed their views on the topics covered, supporting their opinions with relevant arguments (which take into account the information collected previously).</p> <p>The candidates are expected to follow the instructions given regarding the learning activities.</p> <p>The evaluation should not focus on the quality of the writing or the presentation of the report, but rather on whether the candidates have at least made the effort to include the required elements.</p>

INFORMATION ON THE EVALUATION

PROGRAM: Butchery

MODULE: 1 – THE TRADE AND THE TRAINING PROCESS

CODE: 900 411

ITEMS	COMMENTS
<p>Criterion Component 4.2 Assess their career choice by comparing the different aspects and requirements of the trade with their own preferences, interests and aptitudes.</p> <p>Pass/Fail Conditions:</p>	<p>The candidates are expected to assess their career choice by indicating in their report aspects or requirements of the trade that have persuaded them to choose a career as a butcher. In addition, they must list at least three aspects or requirements that, from their point of view, have a direct relationship with their personal preferences, interests and aptitudes. It is not necessary, at this stage, that their perceptions and opinions be objective or accurate.</p> <p>6 out of 9 components, including 1.1, 1.2, 2.1, 4.1 and 4.2, must be successfully completed.</p>

PARTICIPATION EVALUATION FORM

<p>BUTCHERY</p> <p>1- THE TRADE AND THE TRAINING PROCESS</p> <p>Candidate's name: _____</p> <p>School: _____</p> <p>Permanent code: _____</p> <p>Date of examination: _____</p>	<p>Program code: 5674</p> <p>Module code: 900 411</p>
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PARTICIPATION COMPONENTS	RESULT	
	YES	NO
PHASE 1: INFORMATION ON THE TRADE AND THE TRAINING PROCESS		
1 Collect information on most of the topics to be covered.		
1.1 Gather relevant information on at least two topics related to the job market in butchery.	<input type="checkbox"/>	<input type="checkbox"/>
1.2 Provide information on at least two features of the nature and requirements of the trade.	<input type="checkbox"/>	<input type="checkbox"/>
1.3 Provide information on at least one aspect of developments in the trade and their impact on butchers' work.	<input type="checkbox"/>	<input type="checkbox"/>
PHASE 2: PARTICIPATION IN THE TRAINING PROCESS		
2 Express their views on the trade and the training program during a group discussion.		
2.1 Present at least one aspect on which their views of the trade have changed or become clearer, listing the information gathered that contributed to this.	<input type="checkbox"/>	<input type="checkbox"/>
2.2 Provide at least one example of developments in the trade and ways to keep up to date with changes.	<input type="checkbox"/>	<input type="checkbox"/>
2.3 Share first impressions about the program of study and the training process.	<input type="checkbox"/>	<input type="checkbox"/>
3 Participate in various learning activities.		
3.1 Follow the instructions received regarding the learning activities: meeting with specialists in the trade, field trip to a butchery establishment, etc.	<input type="checkbox"/>	<input type="checkbox"/>

PARTICIPATION COMPONENTS	RESULT	
	YES	NO
PHASE 3: EVALUATION AND CONFIRMATION OF CAREER CHOICE		
4 Write a report.		
4.1 Describe their preferences, aptitudes and interests with respect to butchery.	<input type="checkbox"/>	<input type="checkbox"/>
4.2 Assess their career choice by comparing the different aspects and requirements of the trade with their own preferences, interests and aptitudes.	<input type="checkbox"/>	<input type="checkbox"/>

Pass/Fail Conditions: 6 YESes out of a possible 9, and a YES for components 1.1, 1.2, 2.1, 4.1 and 4.2

Pass: Fail: Name of examiner: _____

PROGRAM: Butchery

CODE: 900 423

MODULE: 2 – HYGIENE, HEALTH AND SAFETY

PROGRAM ANALYSIS TABLE
TABLE OF SPECIFICATIONS
INFORMATION ON THE EVALUATION

PROGRAM ANALYSIS (BEHAVIOURAL OBJECTIVE)**PROGRAM:** Butchery**CODE:** 900 423**MODULE:** 2 – HYGIENE, HEALTH AND SAFETY**EXPECTED BEHAVIOUR:** To apply the rules of hygiene, health and safety

POSSIBLE FOCUSES	LRN. %	EVAL. %	OBSERVABLE ASPECTS OR THEMES OF KNOWLEDGE	P* or T
- Describe the principal micro-organisms associated with food.	10	10	<ul style="list-style-type: none"> Principal types of micro-organisms Characteristics and proliferation factors 	T
- Draw a relationship between the main risk factors associated with hygiene, health and safety and their potential effects.	20	30	<ul style="list-style-type: none"> Risk factors associated with hygiene, health and safety and their potential effects 	T
- Apply personal hygiene and safety rules.	12	20	<ul style="list-style-type: none"> Rules regarding individual safety and personal hygiene 	T
- Associate the application of hygiene and health rules with the use of raw materials.	18	20	<ul style="list-style-type: none"> Association of hygiene and health rules with the handling of raw materials 	T
- Associate the application of hygiene and health rules with the maintenance of tools, equipment and the work area.	12	5	<ul style="list-style-type: none"> Association of hygiene and health rules with the maintenance of tools, equipment and the work area 	T
- Apply safety rules in the practice of the trade.	13	13	<ul style="list-style-type: none"> Safety rules regarding the practice of the trade 	T
- Apply safety rules in the maintenance of tools, equipment and the work area.	10	2	<ul style="list-style-type: none"> Safety rules regarding the maintenance of tools, equipment and the work area 	T
- Identify the behaviour to adopt in the event of an accident.	5	-	<ul style="list-style-type: none"> Identification of the behaviour to adopt in the event of an accident 	T

* P = Practical examination
T = Theory examination

TABLE OF SPECIFICATIONS (THEORY EXAMINATION)**PROGRAM:** Butchery**CODE: 900 423****MODULE:** 2 – HYGIENE, HEALTH AND SAFETY**EXPECTED BEHAVIOUR:** To apply the rules of hygiene, health and safety

EVALUATION FOCUSES	THEMES OF KNOWLEDGE	WGT. %	KNOWLEDGE COMPONENTS	WGT. %
Describe the principal micro-organisms associated with food. Draw a relationship between the main risk factors associated with hygiene, health and safety and their potential effects.	1. Principal types of micro-organisms	2	1.1 Distinction among the principal types of micro-organisms	2
	2. Characteristics of micro-organisms	3	2.1 Distinction among the characteristics of micro-organisms	3
	3. Proliferation factors for micro-organisms	5	3.1 Distinction among the proliferation factors for micro-organisms	5
	4. Risk factors associated with hygiene and health	5	4.1 List of risk factors associated with hygiene and health	5
	5. Risk factors associated with safety	10	5.1 List of risk factors associated with safety	10
	6. Potential effects on food products	3	6.1 Identification of the potential effects on food products of the risks associated with hygiene and health	3
	7. Potential effects on the customer's health	2	7.1 Identification of the potential effects on the customer's health of the risks associated with hygiene and health	2

TABLE OF SPECIFICATIONS (THEORY EXAMINATION)**PROGRAM:** Butchery**CODE: 900 423****MODULE:** 2 – HYGIENE, HEALTH AND SAFETY**EXPECTED BEHAVIOUR:** To apply the rules of hygiene, health and safety

EVALUATION FOCUSES	THEMES OF KNOWLEDGE	WGT. %	KNOWLEDGE COMPONENTS	WGT. %
Apply personal hygiene and safety rules.	8. Potential effects on the butcher's work	10	8.1 Identification of the potential effects on the butcher's work of the risks associated with safety	10
	9. Personal safety rules	10	9.1 List of personal safety rules	10
	10. Personal hygiene rules	10	10.1 List of personal hygiene rules	10
Associate the application of hygiene and health rules with the use of raw materials.	11. Hygiene and health rules regarding their handling	5	11.1 Association of hygiene and health rules with the handling of raw materials	5
	12. Hygiene and health rules regarding their processing	5	12.1 Association of hygiene and health rules with the processing of raw materials	5
	13. Hygiene and health rules regarding their storage	5	13.1 Association of hygiene and health rules with the storage of raw materials	5
	14. Hygiene and health rules regarding their preservation	5	14.1 Association of hygiene and health rules with the preservation of raw materials	5

TABLE OF SPECIFICATIONS (THEORY EXAMINATION)**PROGRAM:** Butchery**CODE: 900 423****MODULE:** 2 – HYGIENE, HEALTH AND SAFETY**EXPECTED BEHAVIOUR:** To apply the rules of hygiene, health and safety

EVALUATION FOCUSES	THEMES OF KNOWLEDGE	WGT. %	KNOWLEDGE COMPONENTS	WGT. %
Associate the application of hygiene and health rules with the maintenance of tools, equipment and the work area.	15. Hygiene and health rules regarding cleaning and disinfecting techniques	3	15.1 Association of hygiene and health rules with cleaning and disinfecting techniques	3
	16. Hygiene and health rules regarding the maintenance of tools, equipment and the work area	2	16.1 Association of hygiene and health rules with the maintenance of tools and equipment and cleanliness of the work area	2
Apply safety rules in the practice of the trade.	17. Safety rules regarding work methods and the use of tools and equipment	10	17.1 Association of safety rules with work methods and the use of tools and equipment	10
	18. Safety rules regarding handling loads	3	18.1 Association of safety rules with handling loads	3
Apply safety rules in the maintenance of tools, equipment and the work area.	19. Safety rules regarding the maintenance of tools, equipment and the work area	2	19.1 Association of safety rules with the maintenance of tools, equipment and the work area	2

INFORMATION ON THE EVALUATION

PROGRAM:	Butchery	
MODULE:	2 – HYGIENE, HEALTH AND SAFETY	CODE: 900 423

ITEMS	COMMENTS
Examination Information	<p>This theory examination deals with questions related to concepts of hygiene, health and safety in the workplace.</p> <p>There are two parts to the examination. The first part is on hygiene and health, and counts for 55 per cent of the mark for the module. The second part deals with safety in the workplace and represents 45 per cent of the mark for the module (criterion components 5.1, 8.1, 9.1, 17.1, 18.1 and 19.1). These two parts can be done separately.</p> <p>Types of questions suggested for the review evaluation of this module: multiple choice, matching, multiple association, closed short-answer (completion) on learning situations related to the job market.</p> <p>All the candidates can be asked to take the examination at the same time. They will not be permitted to use notes or reference books.</p>
Duration of the Examination	2 hours
Information on Criterion Components	The paragraphs below provide further information on the criterion components or on the evaluation of the candidates.
<p>Describe the principal micro-organisms associated with food.</p> <p>Criterion Component 1.1 Distinction among the principal types of micro-organisms</p>	The questions will cover the three principal types of micro-organisms associated with food.

INFORMATION ON THE EVALUATION

PROGRAM:

Butchery

MODULE:

2 – HYGIENE, HEALTH AND SAFETY

CODE: 900 423

ITEMS	COMMENTS
<p>Criterion Component 2.1 Distinction among the characteristics of micro-organisms</p> <p>Criterion Component 3.1 Distinction among the proliferation factors for micro-organisms</p> <p>Draw a relationship between the main risk factors associated with hygiene, health and safety and their potential effects.</p> <p>Criterion Component 4.1 List of risk factors associated with hygiene and health</p> <p>Criterion Component 5.1 List of risk factors associated with safety</p> <p>Criterion Component 6.1 Identification of the potential effects on food products of the risks associated with hygiene and health</p>	<p>The questions will focus on the characteristics, such as signs of poor quality making food suspect, the foods (low water content, very sweet, etc.) attacked by certain micro-organisms, harmful or pathogenic micro-organisms, etc.</p> <p>The questions will focus on the proliferation factors for micro-organisms: temperature, time, water, acidity, oxygen, ingredients and food additives.</p> <p>The candidates will list risk factors associated with hygiene and health, such as micro-biological causes, chemical causes, foreign bodies, insects and rodents. Short-answer closed questions are recommended.</p> <p>The candidates will list risk factors associated with safety, including among others, risk factors associated with the work environment and with work situations. Short-answer closed questions are recommended.</p> <p>The candidates will identify the potential effects on food products of risks associated with hygiene and health.</p>

INFORMATION ON THE EVALUATION

PROGRAM:

Butchery

MODULE:

2 – HYGIENE, HEALTH AND SAFETY

CODE: 900 423

ITEMS	COMMENTS
<p>Criterion Component 7.1 Identification of the potential effects on the customer's health of the risks associated with hygiene and health</p> <p>Criterion Component 8.1 Identification of the potential effects on the butcher's work of the risks associated with safety</p> <p>Apply personal hygiene and safety rules.</p> <p>Criterion Component 9.1 List of personal safety rules</p> <p>Criterion Component 10.1 List of personal hygiene rules</p> <p>Associate the application of hygiene and health rules with the use of raw materials.</p> <p>Criterion Component 11.1 Association of hygiene and health rules with the handling of raw materials</p>	<p>The candidates will identify the potential effects on the customer's health of the risks associated with hygiene and health.</p> <p>The candidates will identify the potential effects on the butcher's work of the risks associated with safety.</p> <p>The questions focus on personal safety rules: intervention at source, intervention between the source of the risk and the person exposed, intervention with exposed persons. Short-answer closed questions are recommended.</p> <p>The questions focus on personal hygiene rules: personal cleanliness, clothing, hand washing, rules to follow when a butcher has an injury or an illness. Short-answer closed questions are recommended.</p> <p>The question will focus on hygiene and health rules associated with the handling of raw materials: behaviours, cross-contamination, recommendations, etc.</p>

INFORMATION ON THE EVALUATION

PROGRAM:

Butchery

MODULE:

2 – HYGIENE, HEALTH AND SAFETY

CODE: 900 423

ITEMS	COMMENTS
<p>Criterion Component 12.1 Association of hygiene and health rules with the processing of raw materials</p> <p>Criterion Component 13.1 Association of hygiene and health rules with the storage of raw materials</p> <p>Criterion Component 14.1 Association of hygiene and health rules with the preservation of raw materials</p> <p>Associate the application of hygiene and health rules with the maintenance of tools, equipment and the work area.</p> <p>Criterion Component 15.1 Association of hygiene and health rules with cleaning and disinfecting techniques</p>	<p>The question will focus on hygiene and health rules associated with the processing of raw materials: effects of cooking on the quality of food products, recommended temperatures, effects of freezing and thawing, methods of thawing food products, etc.</p> <p>The question will focus on hygiene and health rules associated with the storage of raw materials: rotation, storage by food family, expiration dates, vacuum-packed cuts of beef, recommended placement, temperature, etc.</p> <p>The question will focus on hygiene and health rules associated with the preservation of raw materials: temperature, storage life, specific conditions, etc.</p> <p>The question will focus on hygiene and health rules associated with cleaning and disinfecting techniques: definitions of the terms "cleaning" and "disinfecting," choice of products, use of products, stages in cleaning and disinfecting, work procedures and methods, rules to follow, effectiveness of the stages of cleaning and disinfecting, etc.</p>

INFORMATION ON THE EVALUATION

PROGRAM:

Butchery

MODULE:

2 – HYGIENE, HEALTH AND SAFETY

CODE: 900 423

ITEMS	COMMENTS
<p>Criterion Component 16.1 Association of hygiene and health rules with the maintenance of tools and equipment and cleanliness of the work area</p>	<p>The question will focus on hygiene and health rules associated with the maintenance of tools and equipment and cleanliness of the work area: frequency of cleaning and disinfection, tools that fall on the floor, handling of garbage, etc.</p>
<p>Apply safety rules in the practice of the trade.</p>	
<p>Criterion Component 17.1 Association of safety rules with work methods and the use of tools and equipment</p>	<p>The question will focus on safety rules associated with work methods and the use of tools and equipment: handling of knives and other tools, use of appliances, work procedures and methods specific to each appliance (stances, movements, surroundings, clothing, etc.), protective devices related to the appliances, safety devices, etc.</p>
<p>Criterion Component 18.1 Association of safety rules with handling loads</p>	<p>The question will cover safety rules associated with handling loads: work procedures and methods (stances, movements, etc.), absence of obstacles, etc.</p>
<p>Apply safety rules in the maintenance of tools, equipment and the work area.</p>	
<p>Criterion Component 19.1 Association of safety rules with the maintenance of tools, equipment and the work area</p>	<p>The question will cover safety rules associated with the maintenance of tools, equipment and the work area: safety information sheets, labels on products used (pictograms, instructions, etc.), personal protective equipment (safety glasses, waterproof gloves, etc.), handling of products, etc.</p>
<p>Minimum Performance Standard</p>	<p>70 per cent, i.e. 40 out of 55 for the "hygiene and health" part and 30 out of 45 for the "safety" part</p>

PROGRAM: Butchery

CODE: 900 432

MODULE: 3 – TECHNIQUES IN THE PREPARATION OF MEAT CUTS

PROGRAM ANALYSIS TABLE

TABLE OF SPECIFICATIONS

PROGRAM ANALYSIS (BEHAVIOURAL OBJECTIVE)**PROGRAM:** Butchery**CODE:** 900 432**MODULE:** 3 – TECHNIQUES IN THE PREPARATION OF MEAT CUTS**EXPECTED BEHAVIOUR:** To apply techniques related to the preparation of meat cuts

POSSIBLE FOCUSES	LRN. %	EVAL. %	OBSERVABLE ASPECTS OR THEMES OF KNOWLEDGE	P* or T
- Prepare the equipment.	20	35	<ul style="list-style-type: none"> • Assembling of attachments • Adjustments • Thorough checking 	P
- Sharpen the knives.	10	20	<ul style="list-style-type: none"> • Methods for using: <ul style="list-style-type: none"> - the knife sharpener - the butcher's steel • Absence of bone dust • Criteria for the quality of shaping meat cuts • Hygiene and health rules 	P
- Perform boning operations.	25	15	<ul style="list-style-type: none"> • Accuracy of the meat cut • Trimming • Yield of meat cut 	P
- Perform slicing operations.	25	10	<ul style="list-style-type: none"> • Appliance operating instructions • Thicknesses 	P
- Perform additional operations: <ul style="list-style-type: none"> - grinding - tenderizing - barding - trussing 	10	10	<ul style="list-style-type: none"> • Ground, tenderized and barded products • Quality of trussing 	P

* P = Practical examination
T = Theory examination

PROGRAM ANALYSIS (BEHAVIOURAL OBJECTIVE)**PROGRAM:** Butchery**CODE:** 900 432**MODULE:** 3 – TECHNIQUES IN THE PREPARATION OF MEAT CUTS**EXPECTED BEHAVIOUR:** To apply techniques related to the preparation of meat cuts

POSSIBLE FOCUSES	LRN. %	EVAL. %	OBSERVABLE ASPECTS OR THEMES OF KNOWLEDGE	P* or T
- Maintain the work area.	10	10	<ul style="list-style-type: none"> • Cleaning, disinfecting and maintenance techniques • Storage of: <ul style="list-style-type: none"> - tools and equipment - products 	P

* P = Practical examination
T = Theory examination

TABLE OF SPECIFICATIONS – PRACTICAL EXAMINATION

PROGRAM: Butchery

CODE: 900 432

MODULE: 3 – TECHNIQUES IN THE PREPARATION OF MEAT CUTS

EXPECTED BEHAVIOUR: To apply techniques related to the preparation of meat cuts

EVALUATION FOCUSES	STR.*	OBSERVABLE ASPECTS	WGT. %	CRITERION COMPONENTS	WGT. %
- Prepare the equipment.	PS	1. Assembly and checking of the attachments on the meat saw	25	1.1 Followed the logical sequence for assembling the attachments on the meat saw	5
				1.2 Correctly assembled the attachments on the meat saw	10
				1.3 Checked the assembly and ensured that the meat saw was operating properly before using it	10
- Sharpen the knives.	PS	2. Assembly and checking of the attachments on the appliances	10	2.1 Correctly assembled the attachments and ensured that they were operating properly before using it	10
				3. Methods for using: - knife sharpener - the butcher's steel	8
		4. Criteria for the quality of shaping meat cuts	9	3.1 Observed the recommended technique for the use of the knife sharpener	4
				3.2 Observed the recommended technique for the use of the butcher's steel	4
		4.1 Observed the criteria for the quality of shaping meat cuts	6		
		4.2 Obtained the desired cut	3		

* Evaluation strategy: process (PS), product (PT) or theory (T)

TABLE OF SPECIFICATIONS – PRACTICAL EXAMINATION

PROGRAM: Butchery

CODE: 900 432

MODULE: 3 – TECHNIQUES IN THE PREPARATION OF MEAT CUTS

EXPECTED BEHAVIOUR: To apply techniques related to the preparation of meat cuts

EVALUATION FOCUSES	STR.*	OBSERVABLE ASPECTS	WGT. %	CRITERION COMPONENTS	WGT. %
- Perform boning operations.	PT	5. Hygiene and health rules	3	5.1 Washed and disinfected the knife after sharpening	3
		6. Accuracy of the meat cut	5	6.1 Completed the operations with a minimum of knife cuts in the muscles	5
		7. Trimming	5	7.1 Completed the trimming correctly	5
		8. Yield of the meat cut	5	8.1 Obtained the maximum yield of meat cut	5
- Perform slicing operations.	PS	9. Appliance operating instructions	10	9.1 Applied the recommended work technique	10
- Perform additional operations: - grinding - tenderizing - barding and trussing	PT	10. Quality of trussing	10	10.1 Trussed the piece with equal tension	5
				10.2 Trussed the piece placing the cords symmetrically	5
- Maintain the work area.	PS	11. Cleaning, disinfecting and maintenance techniques	10	11.1 Cleaned and disinfected the work area using the appropriate method	10

* Evaluation strategy: process (PS), product (PT) or theory (T)

PROGRAM: Butchery

CODE: 900 451

MODULE: 4 – PROFESSIONAL CONDUCT

**PROGRAM ANALYSIS TABLE
TABLE OF SPECIFICATIONS
INFORMATION ON THE EVALUATION
PARTICIPATION EVALUATION FORM**

PROGRAM ANALYSIS (SITUATIONAL OBJECTIVE)**PROGRAM:** Butchery**CODE:** 900 451**MODULE:** 4 – PROFESSIONAL CONDUCT**EXPECTED OUTCOME:** To adopt professional attitudes, habits and behaviours

LEARNING CONTEXT	LRN. %	EVAL. %	PARTICIPATION INDICATORS
<p>PHASE 1: Information</p> <ul style="list-style-type: none"> - Learning about which professional qualities are appreciated in the trade. - Identifying the principal rules of conduct of the trade. 	30	25	<ul style="list-style-type: none"> • Read the information alone or in a group.
<p>PHASE 2: Participation</p> <ul style="list-style-type: none"> - Participating in hypothetical work situations in butchery and attempting to adopt the appropriate attitudes and behaviours. - Participating in a group discussion to identify the attitudes and behaviours which were appropriate as well as those which could be improved. - Discussing the importance of personal development in the trade. - Reflecting on their behaviours and habits, with respect to the trade's principal rules of conduct, and how to improve them. 	40	30	<ul style="list-style-type: none"> • Give their views on the necessity and usefulness of adopting the appropriate job attitudes, habits and behaviours. • Participate in the proposed activities.

PROGRAM ANALYSIS (SITUATIONAL OBJECTIVE)

PROGRAM: Butchery

CODE: 900 451

MODULE: 4 – PROFESSIONAL CONDUCT

EXPECTED OUTCOME: To adopt professional attitudes, habits and behaviours

LEARNING CONTEXT	LRN. %	EVAL. %	PARTICIPATION INDICATORS
<p>PHASE 3: Self-evaluation</p> <ul style="list-style-type: none"> - Evaluating their attitudes, habits and behaviours with respect to the requirements of the trade. - Illustrating the results of their self-evaluation using a grid. 	30	45	<ul style="list-style-type: none"> • Fill out a self-evaluation grid that illustrates: <ul style="list-style-type: none"> - the attitudes demonstrated when tasks were performed at the beginning and at the end of a module - behaviours with respect to the trade's rules of conduct - improvements that were made and areas that could still be improved upon • Compare their self-evaluation with the teacher's evaluation.

TABLE OF SPECIFICATIONS (SITUATIONAL OBJECTIVE)

PROGRAM: Butchery

CODE: 900 451

MODULE: 4 – PROFESSIONAL CONDUCT

EXPECTED OUTCOME: To adopt professional attitudes, habits and behaviours

PARTICIPATION INDICATORS	WGT. %	CRITERION COMPONENTS	WGT. %
<p>PHASE 1:</p> <p>1. Read the information alone or in a group.</p> <p>PHASE 2:</p> <p>2. Give their views on the necessity and usefulness of adopting the appropriate job attitudes, habits and behaviours.</p> <p>3. Participate in the proposed activities.</p>	<p>25</p> <p>25</p> <p>5</p>	<p>1.1 Gather relevant information on at least seven professional qualities appreciated in the trade.</p> <p>1.2 Provide information on at least four rules of conduct of the trade of butcher.</p> <p>2.1 Attempt to adopt professional attitudes and behaviours appropriate to hypothetical work situations in butchery.</p> <p>2.2 Share views on attitudes and behaviours observed in the learning situations and that are appropriate or could be improved.</p> <p>2.3 Provide at least one element related to the importance of personal development in the trade.</p> <p>3.1 Follow the instructions received during the learning situations.</p>	<p>15</p> <p>10</p> <p>10</p> <p>10</p> <p>5</p> <p>5</p>

TABLE OF SPECIFICATIONS (SITUATIONAL OBJECTIVE)

PROGRAM: Butchery

CODE: 900 451

MODULE: 4 – PROFESSIONAL CONDUCT

EXPECTED OUTCOME: To adopt professional attitudes, habits and behaviours

PARTICIPATION INDICATORS	WGT. %	CRITERION COMPONENTS	WGT. %
<p>PHASE 3:</p> <p>4. Fill out a self-evaluation grid.</p> <p>5. Compare their self-evaluation with the teacher's evaluation.</p>	<p>35</p> <p>10</p>	<p>4.1 Evaluate their attitudes, habits and behaviours when tasks were performed at the beginning and at the end of the module.</p> <p>4.2 Describe improvements that were made and areas that could still be improved upon.</p> <p>5.1 Show flexibility and openness when comparing their self-evaluation with the teacher's evaluation.</p>	<p>20</p> <p>15</p> <p>10</p>

INFORMATION ON THE EVALUATION

PROGRAM:

Butchery

MODULE:

4 – PROFESSIONAL CONDUCT

CODE: 900 451

ITEMS	COMMENTS
Examination Information	<p>Evaluation of the candidates' participation will be based on information gathered at certain times during the learning activities, depending on the criterion components. However, a definitive evaluation by criterion component should be done only at the end of the corresponding phase in the learning situation.</p> <p>Final evaluation of the candidate's participation in all of the learning activities should take place only at the very end of the module.</p> <p>The candidates will have access to relevant documents (information on the trade, preliminary studies, job analysis reports, etc.) and will be given a self-evaluation grid.</p>
Information on Criterion Components	<p>The paragraphs below provide further information on the context in which the criterion components are applied and on their interpretation.</p> <p>It is important during this activity to indicate clearly to the candidates the nature of the information they should collect and present in the group discussion. Whatever the media and formats used to record the information, the evaluation should not focus on the accuracy, quality or presentation of the information collected, but rather on whether the candidates made the effort to collect a sufficient quantity of relevant information on the topics to be covered and organized it in such a way as to be able to use it during the group discussion. At the end of the module, the teacher should provide feedback to any students who may have had mistaken perceptions.</p>

INFORMATION ON THE EVALUATION

PROGRAM:

Butchery

MODULE:

4 – PROFESSIONAL CONDUCT

CODE: 900 451

ITEMS	COMMENTS
<p>Phase 1: Information</p> <p>Read the information alone or in a group.</p> <p>Criterion Component 1.1 Gather relevant information on at least seven professional qualities appreciated in the trade.</p> <p>Criterion Component 1.2 Provide information on at least four rules of conduct of the trade of butcher.</p> <p>Phase 2: Participation</p> <p>Give their views on the necessity and usefulness of adopting the appropriate job attitudes, habits and behaviours.</p>	<p>The candidates are expected to collect information that provides a minimum amount of coherent information on at least seven professional qualities appreciated in the trade.</p> <p>The candidates will be able to select several topics related to the rules of conduct of the trade of butcher. It is expected that the information collected provide significant information on at least four of them.</p> <p>The candidates will discuss attitudes and behaviours which were appropriate as well as those which could be improved and that were observed in the learning situations. They will also cover the importance of personal development in the trade. This group discussion will take place in light of the professional qualities and rules of conduct appreciated in the trade. Evaluation should not focus on the accuracy of the candidates' perceptions, but rather on whether they openly expressed their views on the topics covered, supporting their opinions with relevant arguments (which take into account the information collected previously).</p>

INFORMATION ON THE EVALUATION

PROGRAM:

Butchery

MODULE:

4 – PROFESSIONAL CONDUCT

CODE: 900 451

ITEMS	COMMENTS
<p>Criterion Component 2.1 Attempt to adopt professional attitudes and behaviours appropriate to hypothetical work situations in butchery.</p> <p>Criterion Component 2.2 Share views on attitudes and behaviours observed in the learning situations and that are appropriate or could be improved.</p> <p>Criterion Component 2.3 Provide at least one element related to the importance of personal development in the trade.</p> <p>Participate in the proposed activities.</p> <p>Criterion Component 3.1 Follow the instructions received during the learning situations.</p>	<p>During the hypothetical work situations in butchery, the candidates should attempt to adopt professional attitudes and behaviours appropriate to the situation. Evaluation should focus not on the accuracy of the candidates' attitudes or behaviours, but rather on whether they participated and attempted to adopt appropriate attitudes and behaviours.</p> <p>The candidates are expected to share views on attitudes and behaviours observed in the learning situations and that are appropriate or could be improved. The evaluation should focus not on the accuracy of their perception, but rather on whether they have supported their views with relevant arguments (emphasizing the related information collected).</p> <p>The candidates are expected to provide at least one element related to the importance of personal development in the trade. The evaluation should focus not on the accuracy of their perception of personal development but rather on whether they have supported their perceptions with relevant examples.</p> <p>The candidates are expected to follow the instructions received regarding the learning activities.</p>

INFORMATION ON THE EVALUATION

PROGRAM:	Butchery	
MODULE:	4 – PROFESSIONAL CONDUCT	CODE: 900 451

ITEMS	COMMENTS
<p>Phase 3: Self-evaluation Fill out a self-evaluation grid.</p> <p>Criterion Component 4.1 Evaluate their attitudes, habits and behaviours when tasks were performed at the beginning and at the end of the module.</p> <p>Criterion Component 4.2 Describe improvements that were made and areas that could still be improved upon.</p> <p>Compare their self-evaluation with the teacher's evaluation.</p> <p>Criterion Component 5.1 Show flexibility and openness when comparing their self-evaluation with the teacher's evaluation.</p> <p>Pass/Fail Conditions:</p>	<p>In light of the professional qualities and principal rules of conduct appreciated by the trade, candidates are expected to evaluate their attitudes, habits and behaviours when tasks are performed at the beginning and at the end of the module. Evaluation should not focus on a judgment of their attitudes, habits and behaviours but rather on whether they made the effort to include all the required elements.</p> <p>The candidates are expected to describe the improvements made and areas that could still be improved upon. Evaluation should focus not on the accuracy of their perception, but rather on whether they engaged in a personal reflection and filled out the self-evaluation grid.</p> <p>The candidates are expected to show flexibility and openness when comparing their self-evaluation with the teacher's evaluation.</p> <p>10 out of 12 components, including 1.1, 1.2, 2.2, 4.1 and 4.2, must be successfully completed.</p>

PARTICIPATION EVALUATION FORM

<p>BUTCHERY</p> <p>4- PROFESSIONAL CONDUCT</p> <p>Candidate's name: _____</p> <p>School: _____</p> <p>Permanent code: _____</p> <p>Date of examination: _____</p>	<p>Program code: 5674</p> <p>Module code: 900 451</p>
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PARTICIPATION COMPONENTS	RESULT	
	YES	NO
PHASE 1: INFORMATION		
1 Read the information alone or in a group.		
1.1 Gather relevant information on at least seven professional qualities appreciated in the trade.	<input type="checkbox"/>	<input type="checkbox"/>
1.2 Provide information on at least four rules of conduct of the trade of butcher.	<input type="checkbox"/>	<input type="checkbox"/>
PHASE 2: PARTICIPATION		
2 Give their views on the necessity and usefulness of adopting the appropriate job attitudes, habits and behaviours.		
2.1 Attempt to adopt professional attitudes and behaviours appropriate to hypothetical work situations in butchery.	<input type="checkbox"/>	<input type="checkbox"/>
2.2 Share views on attitudes and behaviours observed in the learning situations and that are appropriate or could be improved.	<input type="checkbox"/>	<input type="checkbox"/>
2.3 Provide at least one element related to the importance of personal development in the trade.	<input type="checkbox"/>	<input type="checkbox"/>
3 Participate in the proposed activities.		
3.1 Follow the instructions received during the learning situations.	<input type="checkbox"/>	<input type="checkbox"/>

PARTICIPATION COMPONENTS	RESULT	
	YES	NO
PHASE 3: SELF-EVALUATION		
4 Fill out a self-evaluation grid.		
4.1 Evaluate their attitudes, habits and behaviours when tasks were performed at the beginning and at the end of the module.	<input type="checkbox"/>	<input type="checkbox"/>
4.2 Describe improvements that were made and areas that could still be improved upon.	<input type="checkbox"/>	<input type="checkbox"/>
5 Compare their self-evaluation with the teacher's evaluation.		
5.1 Show flexibility and openness when comparing their self-evaluation with the teacher's evaluation.	<input type="checkbox"/>	<input type="checkbox"/>

Pass/Fail Conditions: 6 YESes out of a possible 9, and a YES for components 1.1, 1.2, 2.2, 4.1 and 4.2

Pass: Fail: Name of examiner: _____

PROGRAM: Butchery

CODE: 900 463

MODULE: 5 – MEAT CUTTING

**PROGRAM ANALYSIS TABLE
TABLE OF SPECIFICATIONS
INFORMATION ON THE EVALUATION
EVALUATION FORM**

PROGRAM ANALYSIS (BEHAVIOURAL OBJECTIVE)

PROGRAM: Butchery

CODE: 900 463

MODULE: 5 – MEAT CUTTING

EXPECTED BEHAVIOUR: To perform meat cutting operations

POSSIBLE FOCUSES	LRN. %	EVAL. %	OBSERVABLE ASPECTS OR THEMES OF KNOWLEDGE	P* or T
- Locate the principal bones of: - beef - pork - lamb	6	9	<ul style="list-style-type: none"> • The principal bones of a beef forequarter and hindquarter • Identification of their locations 	T/P
- Match the principal joints to beef, pork and lamb bones.	1	5	<ul style="list-style-type: none"> • Principal joints • Locations of the principal joints in relation to the bones of beef 	T/P
- Identify the standard meat cuts of: - beef - veal - pork - lamb	20	10	<ul style="list-style-type: none"> • Identification of the cuts according to: <ul style="list-style-type: none"> - the kind of animal - the location of the cut 	P
- Organize the work.	2	--	<ul style="list-style-type: none"> • Planning the work • Choice of tools and equipment • Preparation of tools and equipment 	P
- Apply meat cutting techniques to: - a beef forequarter - a beef hindquarter - veal, pork and lamb carcasses	53	56	<ul style="list-style-type: none"> • Application of meat cutting techniques • Use of tools and equipment • Observance of points of reference • Conformity of cut pieces with requirements 	P

* P = Practical examination
T = Theory examination

PROGRAM ANALYSIS (BEHAVIOURAL OBJECTIVE)

PROGRAM: Butchery

CODE: 900 463

MODULE: 5 – MEAT CUTTING

EXPECTED BEHAVIOUR: To perform meat cutting operations

POSSIBLE FOCUSES	LRN. %	EVAL. %	OBSERVABLE ASPECTS OR THEMES OF KNOWLEDGE	P* or T
- Store the cut pieces.	3	10	<ul style="list-style-type: none"> • Choice of storage for cut pieces • Appropriate storage according to: <ul style="list-style-type: none"> - preservation - inventory turnover - use 	P
- Maintain the work area.	15	-	<ul style="list-style-type: none"> • Application of cleaning, disinfecting and maintenance techniques for: <ul style="list-style-type: none"> - tools and equipment - the work area • Storage of: <ul style="list-style-type: none"> - tools and equipment - products 	P
- Perform meat cutting operations.	-	10	<ul style="list-style-type: none"> • Application of hygiene, health and safety rules 	P

* P = Practical examination
T = Theory examination

TABLE OF SPECIFICATIONS – PRACTICAL EXAMINATION

PROGRAM: Butchery

CODE: 900 463

MODULE: 5 – MEAT CUTTING

DURATION: 1 hour 15 min

EXPECTED BEHAVIOUR: To perform meat cutting operations

EVALUATION FOCUSES	STR.*	OBSERVABLE ASPECTS	WGT. %	CRITERION COMPONENTS	WGT. %
- Locate the principal bones and joints of beef.	T	1. Identification of the principal bones and joints of a beef forequarter and hindquarter	7	1.1 Identified the principal bones and joints of a beef forequarter and hindquarter	7
		2. Identification of their locations	7	2.1 Located the principal bones and joints of a beef forequarter and hindquarter	7
- Apply meat cutting techniques to: - a beef forequarter - a beef hindquarter	PS	3. Application of meat cutting techniques	38	3.1 Made the lines in accordance with the instructions (beef forequarter)	16
				3.2 Made the lines in accordance with the instructions (beef hindquarter)	16
				3.3 Observed the recommended techniques, procedures or methods (beef forequarter)	3
				3.4 Observed the recommended techniques, procedures or methods (beef hindquarter)	3

* Evaluation strategy: process (PS), product (PT) or theory (T)

TABLE OF SPECIFICATIONS – PRACTICAL EXAMINATION

PROGRAM: Butchery

CODE: 900 463

MODULE: 5 – MEAT CUTTING

DURATION: 1 hour 15 min

EXPECTED BEHAVIOUR: To perform meat cutting operations

EVALUATION FOCUSES	STR.*	OBSERVABLE ASPECTS	WGT. %	CRITERION COMPONENTS	WGT. %
- Identify the standard cuts of beef.		4. Use of tools and equipment	4	4.1 Used the tools and equipment in the recommended manner (beef forequarter)	2
				4.2 Used the tools and equipment in the recommended manner (beef hindquarter)	2
		5. Observance of points of reference	8	5.1 Observed the points of reference (beef forequarter)	4
				5.2 Observed the points of reference (beef hindquarter)	4
		6. Conformity of cut pieces with requirements	6	6.1 Obtained the planned cuts (beef forequarter)	3
				6.2 Obtained the planned cuts (beef hindquarter)	3
		7. Identification of the cuts	10	7.1 Identified the cuts performed (beef forequarter)	5
				7.2 Identified the cuts performed (beef hindquarter)	5

* Evaluation strategy: process (PS), product (PT) or theory (T)

TABLE OF SPECIFICATIONS – PRACTICAL EXAMINATION

PROGRAM: Butchery

CODE: 900 463

MODULE: 5 – MEAT CUTTING

DURATION: 1 hour 15 min

EXPECTED BEHAVIOUR: To perform meat cutting operations

EVALUATION FOCUSES	STR.*	OBSERVABLE ASPECTS	WGT. %	CRITERION COMPONENTS	WGT. %
- Store the cut pieces.	PS	8. Storage according to: - preservation - inventory turnover - use	10	8.1 Stored the cut pieces in accordance with the recommended techniques, procedures or methods	10
- Perform meat cutting operations.	PS	9. Application of hygiene, health and safety rules	10	9.1 Applied hygiene and health rules	5
				9.2 Applied safety rules	5

* Evaluation strategy: process (PS), product (PT) or theory (T)

INFORMATION ON THE EVALUATION

PROGRAM: Butchery

MODULE: 5 – MEAT CUTTING

CODE: 900 463

ITEMS	COMMENTS
Examination Information	<p>This examination consists in (1) naming and locating the principal bones of beef, (2) cutting up a beef forequarter and a beef hindquarter, and (3) storing the cuts. The choice of beef quarters was made because an examination on a veal, pork or lamb carcass would not have permitted a meaningful measurement of learning. In addition, it is recognized that, in the job market and in training centres, the next step after meat cutting is usually the processing of cut pieces. However, for the purposes of evaluation, the candidates are asked to store the cut pieces. By the end of the training, the students are expected to have integrated these behaviours, and will be evaluated according to the pass/fail conditions.</p>
Examination Procedure	<p>First of all, in the classroom, the candidates will name the principal bones. Then, in the shop, they locate the principal bones, apply the meat cutting techniques and store the pieces obtained. For the cutting, no more than two candidates can take the examination at once, and it could be divided into two sessions (beef forequarter and beef hindquarter). The following cuts are to be obtained from the forequarter: the plate, the rib, the shank, the brisket, the shoulder, the shoulder clod, the chuck and the neck. The following cuts are to be obtained from the hindquarter: the flank, the loin, the sirloin, the sirloin tip, the round and the shank.</p> <p>The candidates will have access to:</p> <ul style="list-style-type: none"> - the necessary tools and equipment - the raw materials (one beef forequarter and one beef hindquarter) - personal protective equipment
Duration of the Examination	<p>1 hour and 15 minutes divided as follows:</p> <ul style="list-style-type: none"> - 5 minutes to identify the principal bones and joints - 70 minutes to locate the principal bones and joints, apply meat cutting techniques and store the cut pieces <p>The candidates are expected to perform the operations in the time allotted. They will fail if they exceed the allotted examination time by 15 minutes.</p>

INFORMATION ON THE EVALUATION

PROGRAM: Butchery

MODULE: 5 – MEAT CUTTING

CODE: 900 463

ITEMS	COMMENTS
<p>Information on Criterion Components</p> <p>Locate the principal bones and joints of beef.</p> <p>Criterion Component 1.1 Identified the principal bones and joints of a beef forequarter and hindquarter</p> <p>Criterion Component 2.1 Located the principal bones and joints of a beef forequarter and hindquarter</p> <p>Apply meat cutting techniques to:</p> <ul style="list-style-type: none"> - a beef forequarter - a beef hindquarter <p>Criterion Component 3.1 Made the lines in accordance with the instructions (beef forequarter)</p>	<p>The paragraphs below provide further information on the criterion components or on the evaluation of the candidates.</p> <p>Candidates are expected to name the principal bones and the joints of a beef forequarter and hindquarter using an anatomical diagram of the beef forequarter and hindquarter. The candidates must write down correctly the names of the principal bones, and, in the case of the vertebrae, also give the number (except for the coccygeal vertebrae, the number can vary from one animal to another). The anatomical diagram could be a work sheet included in the Candidate's Booklet.</p> <p>This criterion component is observed before the candidates apply the meat cutting techniques. No more than five errors will be allowed (out of about 19 possible answers, including four joints) for this component.</p> <p>In the presence of the examiner, the candidate will point out the principal bones and joints of a beef forequarter and hindquarter (oral examination). The examiner will choose eight bones or vertebrae (four in the forequarter and four in the hindquarter) and two joints (one in each quarter). No errors will be allowed for this component.</p> <p>The candidates are expected to make the lines in accordance with the instructions and teaching received. They make the lines by marking with a ribbon or making a light cut with a knife. To avoid significant losses, it is very important that the examiner check the lines before the cutting.</p> <p>Error tolerance: 1.25 cm (1/2 inch) from the actual location when removing a sirloin tip, while an error of more than 1.25 cm could be acceptable when cutting up the plate or the rib. The examiner will evaluate this aspect.</p>

INFORMATION ON THE EVALUATION

PROGRAM: Butchery

MODULE: 5 – MEAT CUTTING

CODE: 900 463

ITEMS	COMMENTS
<p>Criterion Component 3.2 Made the lines in accordance with the instructions (beef hindquarter)</p> <p>Criterion Component 3.3 Observed the recommended techniques, procedures or methods (beef forequarter)</p> <p>Criterion Component 3.4 Observed the recommended techniques, procedures or methods (beef hindquarter)</p> <p>Criterion Component 4.1 Used the tools and equipment in the recommended manner (beef forequarter)</p> <p>Criterion Component 4.2 Used the tools and equipment in the recommended manner (beef hindquarter)</p> <p>Criterion Component 5.1 Observed the points of reference (beef forequarter)</p>	<p>See 3.1.</p> <p>The candidates are expected to follow the recommended techniques, procedures or methods for the cutting up of a beef forequarter. Throughout the examination, the examiner will pay close attention to this component. No major errors will be allowed. The examiner will evaluate this aspect.</p> <p>See 3.3.</p> <p>The candidates will follow the technique recommended for the use of the tools and equipment (boning knife, steak knife, handsaw, electric saw, etc.). This observation will take place during the cutting up of the beef forequarter. No major errors will be allowed. The examiner will evaluate this aspect.</p> <p>See 4.1.</p> <p>The candidates are expected to perform the operation accurately, i.e. they will not deviate from the initial lines (points of reference) more than 1.25 cm (1/2 inch). This aspect will be observed during the cutting operation.</p>

INFORMATION ON THE EVALUATION

PROGRAM: Butchery

MODULE: 5 – MEAT CUTTING

CODE: 900 463

ITEMS	COMMENTS
<p>Criterion Component 5.2 Observed the points of reference (beef hindquarter)</p>	See 5.1.
<p>Criterion Component 6.1 Obtained the planned cuts (beef forequarter)</p>	<p>The examiner will check the conformity of the meat cuts, including the neatness of the cuts, the rectangular shape, the angle of the cut, etc. This component is observed after the cutting. No major errors will be allowed. The examiner will evaluate this aspect.</p>
<p>Criterion Component 6.2 Obtained the planned cuts (beef hindquarter)</p>	See 6.1.
<p>Identify the cuts of beef.</p>	
<p>Criterion Component 7.1 Identified the cuts performed (beef forequarter)</p>	<p>The candidates are expected to name the meat cuts for the forequarters. The examiner will check this component at the end of the examination by using the pieces obtained by the candidates. No more than one error will be allowed for this component.</p>
<p>Criterion Component 7.2 Identified the cuts performed (beef hindquarter)</p>	See 7.1.

INFORMATION ON THE EVALUATION

PROGRAM: Butchery

MODULE: 5 – MEAT CUTTING

CODE: 900 463

ITEMS	COMMENTS
<p>Store the cut pieces.</p> <p>Criterion Component 8.1 Stored the cut pieces in accordance with the recommended techniques, procedures or methods</p> <p>Perform meat cutting operations.</p> <p>Criterion Component 9.1 Applied hygiene and health rules</p> <p>Criterion Component 9.2 Applied safety rules</p>	<p>The candidates will store the cut pieces in accordance with the recommended techniques, procedures or methods (on a meat tree, shelves, trays, peach wrap, on bones or on fat, identification of pieces, etc.) and according to needs: preservation, inventory turnover, use, etc. No major errors will be allowed. The examiner will evaluate this aspect.</p> <p>The examiner will ensure that the candidates apply hygiene and health rules. Many components can be taken into account here, including the following: remove jewellery, rings and watches before handling meat; wear hairnets; wash and disinfect hands before entering the shop; maintain a neat appearance: clean-shaven, clean work clothes, etc.). Observations on most of these points will be made throughout the examination. No more than one error will be allowed for this component.</p> <p>The examiner must ensure that the candidates apply safety rules when preparing meat cuts, using tools and equipment and handling loads (e.g. wearing personal protective equipment, putting away the knife when it is not being used, etc.). In addition, in the case of gross neglect of the rules of health and safety, pass/fail conditions have been established. Observations on most of these points will be made throughout the examination. No errors will be allowed for this component.</p>

INFORMATION ON THE EVALUATION

PROGRAM: Butchery

MODULE: 5 – MEAT CUTTING

CODE: 900 463

ITEMS	COMMENTS
<p>Minimum Performance Standard</p> <p>Pass/Fail Conditions</p>	<p>85 per cent</p> <p>The observance of health and safety rules will be checked throughout the examination. The examiner will ensure that he or she has the means to carry out verifications and observe the candidates. Any action considered dangerous or potentially harmful to the health and safety of the candidate or other persons in the work area will result in an immediate halt to the examination and the failure of the candidate.</p>

EVALUATION FORM

<p>BUTCHERY</p> <p>5 – Meat Cutting</p> <p>Candidate's name: _____</p> <p>School: _____</p> <p>Permanent code: _____</p> <p>Date of examination: _____</p>	<p>Program code: 5674</p> <p>Module code: 900 463</p>
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OBSERVATION		RESULT
<p>1 IDENTIFICATION OF THE PRINCIPAL BONES AND JOINTS OF A BEEF FOREQUARTER AND HINDQUARTER</p> <p>1.1 Identified the principal bones and joints of a beef forequarter and hindquarter</p> <p>Error tolerance: 5</p>	<p>YES NO</p> <p><input type="checkbox"/> <input type="checkbox"/></p>	<p>0 or 7</p>
<p>2 IDENTIFICATION OF THEIR LOCATIONS</p> <p>2.1 Located the principal bones and joints of a beef forequarter and hindquarter</p> <ul style="list-style-type: none"> - forequarter bones (4) - hindquarter bones (4) - forequarter joints (1) - hindquarter joints (1) <p>Error tolerance: 1</p>	<p><input type="checkbox"/> <input type="checkbox"/></p> <p><input type="checkbox"/> <input type="checkbox"/></p> <p><input type="checkbox"/> <input type="checkbox"/></p> <p><input type="checkbox"/> <input type="checkbox"/></p>	<p>0 or 7</p>

OBSERVATION	YES NO	RESULT
<u>BEEF FOREQUARTER</u>		
3 APPLICATION OF MEAT CUTTING TECHNIQUES		
3.1 Made the lines in accordance with the instructions (beef forequarter)	<input type="checkbox"/> <input type="checkbox"/>	0 or 16
3.3 Observed the recommended techniques, procedures or methods (beef forequarter)	<input type="checkbox"/> <input type="checkbox"/>	0 or 3
<input type="checkbox"/> Point for evaluation in the presence of the examiner		
4 USE OF TOOLS AND EQUIPMENT		
4.1 Used the tools and equipment in the recommended manner (beef forequarter)	<input type="checkbox"/> <input type="checkbox"/>	0 or 2
5 OBSERVANCE OF POINTS OF REFERENCE		
5.1 Observed the points of reference	<input type="checkbox"/> <input type="checkbox"/>	0 or 4
Error tolerance: 1.25 cm (1/2 inch) from the initial lines		
6 CONFORMITY OF CUT PIECES WITH REQUIREMENTS		
6.1 Obtained the planned cuts	<input type="checkbox"/> <input type="checkbox"/>	0 or 3
7 IDENTIFICATION OF THE CUTS		
7.1 Identified the cuts performed	<input type="checkbox"/> <input type="checkbox"/>	0 or 5
<u>BEEF HINDQUARTER</u>		
3 APPLICATION OF MEAT CUTTING TECHNIQUES		
3.2 Made the lines in accordance with the instructions (beef hindquarter)	<input type="checkbox"/> <input type="checkbox"/>	0 or 16
3.4 Observed the recommended techniques, procedures or methods (beef hindquarter)	<input type="checkbox"/> <input type="checkbox"/>	0 or 3
<input type="checkbox"/> Point for evaluation in the presence of the examiner		

OBSERVATION		RESULT
	YES NO	
4 USE OF TOOLS AND EQUIPMENT		
4.2 Used the tools and equipment in the recommended manner (beef forequarter)	<input type="checkbox"/> <input type="checkbox"/>	0 or 2
5 OBSERVANCE OF POINTS OF REFERENCE		
5.2 Observed the points of reference	<input type="checkbox"/> <input type="checkbox"/>	0 or 4
Error tolerance: 1.25 cm (½ inch) in relation to the initial lines		
6 CONFORMITY OF CUT PIECES WITH REQUIREMENTS		
6.2 Observed the points of reference	<input type="checkbox"/> <input type="checkbox"/>	0 or 3
7 IDENTIFICATION OF THE CUTS		
7.2 Identified the cuts	<input type="checkbox"/> <input type="checkbox"/>	0 or 5
8 STORAGE ACCORDING TO:		
- PRESERVATION		
- INVENTORY TURNOVER		
- USE		
8.1 Stored the cut pieces in accordance with the recommended techniques, procedures or methods	<input type="checkbox"/> <input type="checkbox"/>	0 or 10
9 APPLICATION OF HYGIENE, HEALTH AND SAFETY RULES		
9.1 Applied hygiene and health rules		0 or 5
- <u>during the cutting up of the forequarter and the storage of the cut pieces</u>		
- removal of jewellery, rings and watches	<input type="checkbox"/> <input type="checkbox"/>	
- use of hairnets	<input type="checkbox"/> <input type="checkbox"/>	
- washing and disinfection of hands	<input type="checkbox"/> <input type="checkbox"/>	
- neat appearance	<input type="checkbox"/> <input type="checkbox"/>	

OBSERVATION		RESULT
	YES NO	
<ul style="list-style-type: none"> - <u>during the cutting up of the hindquarter and the storage of the cut pieces</u> - removal of jewellery, rings and watches - use of hairnets - washing and disinfection of hands - neat appearance 	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	0 or 5
<p>9.2 Applied hygiene and health rules</p> <ul style="list-style-type: none"> - <u>during the cutting up of the forequarter and the storage of the cut pieces</u> - preparation of the cuts - use of tools and equipment - handling of loads 	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
<ul style="list-style-type: none"> - <u>during the cutting up of the hindquarter and the storage of the cut pieces</u> - preparation of the cuts - use of tools and equipment - handling of loads 	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
<p>Identify and locate the bones and joints:</p> <ul style="list-style-type: none"> - Start ___ : ___ - End ___ : ___ - Time ___ : ___ 		
<p>Apply meat cutting techniques, identify the cuts and store them:</p> <ul style="list-style-type: none"> - Beef forequarter - Start ___ : ___ - End ___ : ___ - Time ___ : ___ 		

OBSERVATION		RESULT
<p>- Beef hindquarter</p> <p style="margin-left: 20px;">- Start ___ : ___</p> <p style="margin-left: 20px;">- End ___ : ___</p> <p style="margin-left: 20px;">- Time ___ : ___</p> <p><i>Total time:</i> ___ : ___</p> <p>Pass/Fail Conditions: Any action considered dangerous or potentially harmful to the health and safety of the candidate or other persons in the work area will result in an immediate halt to the examination and the failure of the candidate.</p>		

Notes for the examiner:

1. Marking is dichotomous. For each marking unit, give either full points or 0 (zero) and circle the points given.
2. Give full points only if you have checked YES for each item in the marking unit, unless an error tolerance is indicated on the Evaluation Form.
3. No errors will be allowed for an element, unless an error tolerance is indicated on the Evaluation Form.

Minimum Performance Standard: 85 per cent

TOTAL: / 100

PASS

FAIL

Name of examiner: _____

PROGRAM: Butchery

CODE: 900 442

MODULE: 6 – MANAGEMENT

**PROGRAM ANALYSIS TABLE
TABLE OF SPECIFICATIONS
INFORMATION ON THE EVALUATION
EVALUATION FORM**

PROGRAM ANALYSIS (BEHAVIOURAL OBJECTIVE)

PROGRAM: Butchery

CODE: 900 442

MODULE: 6 – MANAGEMENT

EXPECTED BEHAVIOUR: To perform standard managerial operations

POSSIBLE FOCUSES	LRN. %	EVAL. %	OBSERVABLE ASPECTS OR THEMES OF KNOWLEDGE	P* or T
- Take inventory.	8	-	<ul style="list-style-type: none"> • Use of management tools regarding inventory • Observance of current methods • Accuracy of data recorded 	P
- Plan purchases.	18	15	<ul style="list-style-type: none"> • Determination of purchases according to: <ul style="list-style-type: none"> - inventory - sales projections • Evaluation of quantities needed • Choice of suppliers 	P
- Order the products.	8	-	<ul style="list-style-type: none"> • Observation of the purchasing procedure: <ul style="list-style-type: none"> - telephone orders - orders using forms • Communication of the information 	P
- Receive products.	20	30	<ul style="list-style-type: none"> • Check of: <ul style="list-style-type: none"> - the conformity of products received with the order - the quantity and weight - product quality • Verification of invoice 	P

* P = Practical examination
T = Theory examination

PROGRAM ANALYSIS (BEHAVIOURAL OBJECTIVE)**PROGRAM:** Butchery**CODE:** 900 442**MODULE:** 6 – MANAGEMENT**EXPECTED BEHAVIOUR:** To perform standard managerial operations

POSSIBLE FOCUSES	LRN. %	EVAL. %	OBSERVABLE ASPECTS OR THEMES OF KNOWLEDGE	P* or T
- Store the products.	6	25	<ul style="list-style-type: none"> • Storage of products according to: <ul style="list-style-type: none"> - the nature of the product - inventory turnover - preservation method • Hygiene, health and safety rules 	P
- Calculate the cost price and selling price.	30	30	<ul style="list-style-type: none"> • Use of formulas • Accurate calculations 	P
- Perform standard cash register operations.	10	-	<ul style="list-style-type: none"> • Availability of materials and cash float • Proper use of cash register • Accuracy of data recorded on the: <ul style="list-style-type: none"> - cash register - invoices • Observance of instructions regarding payment methods • Application of cash register closing operations: <ul style="list-style-type: none"> - cash readout - cash report - deposit slip 	P

* P = Practical examination
T = Theory examination

TABLE OF SPECIFICATIONS – PRACTICAL EXAMINATION**PROGRAM:** Butchery**CODE:** 900 442**MODULE:** 6 – MANAGEMENT**DURATION:** 1 h 15 min**EXPECTED BEHAVIOUR:** To perform standard managerial operations

EVALUATION FOCUSES	STR.*	OBSERVABLE ASPECTS	WGT. %	CRITERION COMPONENTS	WGT. %
- Plan purchases.	PS	1. Determination of purchases according to: - inventory - sales projections	15	1.1 Accurately determined the quantities of products to be purchased	15
- Receive products.	PS	2. Check of: - the conformity of products received with the order - the quantity and weight - product quality	25	2.1 Ensured that the products delivered corresponded to the order	10
				2.2 Checked the quantity and weight of the products delivered	10
				2.3 Checked the quality of the products delivered	5
		3. Verification of invoice	5	3.1 Thoroughly checked the invoice	5
- Store the products.	PS	4. Storage of products according to: - the nature of the product - inventory turnover - preservation method	15	4.1 Correctly stored the products received	15

* Evaluation strategy: process (PS), product (PT) or theory (T)

TABLE OF SPECIFICATIONS – PRACTICAL EXAMINATION**PROGRAM:** Butchery**CODE:** 900 442**MODULE:** 6 – MANAGEMENT**DURATION:** 1 h 15 min**EXPECTED BEHAVIOUR:** To perform standard managerial operations

EVALUATION FOCUSES	STR.*	OBSERVABLE ASPECTS	WGT. %	CRITERION COMPONENTS	WGT. %
- Calculate the cost price and selling price.	PS	5. Hygiene, health and safety rules	10	5.1 Observed the hygiene, health and safety rules	10
		6. Calculations	30	6.1 Made accurate calculations using an expertise sheet	15
				6.2 Determined, on the basis of specific conditions, the cost prices and selling prices of products	15

* Evaluation strategy: process (PS), product (PT) or theory (T)

INFORMATION ON THE EVALUATION

PROGRAM: Butchery

MODULE: 6 – MANAGEMENT

CODE: 900 442

ITEMS	COMMENTS
Examination Information	<p>This practical examination consists in performing standard managerial operations in situations that reflect the job market in butchery. This examination has two parts. Part One is held in the classroom and Part Two in the shop:</p> <ol style="list-style-type: none"> 1) the candidates will plan purchases and calculate the cost price and selling price of products 2) the candidates will receive products and store them
Examination Procedure	<p>The candidates will have access to:</p> <ul style="list-style-type: none"> - written information on inventory, past sales, products on sale and the season - the necessary tools and equipment - the products and the purchase invoice - an expertise sheet - a calculator <p>For the receiving and storing of products, only one candidate can take the examination at a time.</p>
Duration of the Examination	<p>Approximately 1 hour and 15 minutes divided as follows:</p> <ul style="list-style-type: none"> - 45 minutes to plan the purchases and calculate the cost price and selling price - 30 minutes to receive and store the products
Information on Criterion Components	<p>The paragraphs below provide further information on the criterion components or on the evaluation of the candidates.</p>

INFORMATION ON THE EVALUATION

PROGRAM: Butchery

MODULE: 6 – MANAGEMENT

CODE: 900 442

ITEMS	COMMENTS
<p>Plan purchases.</p> <p>Criterion Component 1.1 Accurately determined the quantities of products to be purchased</p>	<p>Using a learning situation, the candidates will plan current butchery purchases in accordance with the information related to an inventory and certain information such as past sales, promotions and products in season. The candidates will accurately determine the quantities of products to be purchased. They will be expected to anticipate weekly needs for raw materials. They will, at the request of the examiner, show that the quantity of product determined is appropriate and precisely related to the needs of the business. This could be verified using a work sheet included in the Candidate's Booklet. No errors that could result in substantial financial losses will be allowed.</p> <p>During evaluation, if the examiner so chooses, the products delivered could include an important error related to criterion component 2.1, 2.2 or 2.3.</p>
<p>Receive products.</p> <p>Criterion Component 2.1 Ensured that the products delivered corresponded to the order</p>	<p>In the presence of the examiner, the candidates will receive the products (in a learning situation or in a real situation). Using the purchase invoice, they will ensure that the products delivered correspond to the order. This is essentially a description of the products (e.g. invoiced: pork loin, delivered: pork shoulder, New York cut steak). This component is observed simultaneously with the following two.</p> <p>No errors will be allowed for this component.</p>
<p>Criterion Component 2.2 Checked the quantity and weight of the products delivered</p>	<p>In the presence of the examiner, the candidates will verify the quantity and weight of the products delivered. The candidates will verify the quantity of each of the products invoiced and the weight (mass) of two of the items. The examiner will also ensure that the candidates are using the scales correctly.</p> <p>No errors will be allowed for this component.</p>

INFORMATION ON THE EVALUATION

PROGRAM: Butchery

MODULE: 6 – MANAGEMENT

CODE: 900 442

ITEMS	COMMENTS
<p>Criterion Component 2.3 Checked the quality of the products delivered</p> <p>Criterion Component 3.1 Thoroughly checked the invoice</p> <p>Store the products.</p> <p>Criterion Component 4.1 Correctly stored the products received</p> <p>Criterion Component 5.1 Observed the hygiene, health and safety rules</p> <p>Calculate the cost price and selling price.</p> <p>Criterion Component 6.1 Made accurate calculations using an expertise sheet</p>	<p>According to pre-established quality criteria (no excess fat, meats properly wrapped, expiration dates, etc.), and in the presence of the examiner, the candidates will verify the quality of the products delivered. No errors will be allowed for this component.</p> <p>The candidates are expected to carry out a detailed check of the invoice, verifying, among other things, the accuracy of the calculations (multiplications and additions). No errors will be allowed for this component.</p> <p>The candidates are expected to correctly store the products received (refrigeration or freezing, food families, placement of cooked and raw products, rotation, etc.). No errors resulting in a loss of products will be allowed.</p> <p>The examiner will ensure that the candidates observe the hygiene and health rules (cross contamination, 10 cm above the floor, quick storage, etc.) and the safety rules (handling hooks, handling loads, piling boxes, etc.). No serious errors will be allowed. The examiner will evaluate this aspect.</p> <p>Using an expertise sheet and corresponding formulas, the candidates will calculate the cost prices and selling prices for a limited quantity of retail meat cuts: for example, those coming from a beef hip, a chuck, etc. The expertise sheet could be a work sheet included in the Candidate's Booklet. A difference of a few cents will be allowed in the information since certain calculation results may not have been rounded off.</p>

INFORMATION ON THE EVALUATION

PROGRAM: Butchery

MODULE: 6 – MANAGEMENT

CODE: 900 442

ITEMS	COMMENTS
<p>Criterion Component 6.2 Determined, on the basis of specific conditions, the cost prices and selling prices of products</p> <p>Minimum Performance Standard</p>	<p>The candidates are expected to determine the cost prices and selling prices of products bought or sold under specific conditions. "Specific conditions" can mean products purchased in the store and sold by the unit, products purchased or sold on special or with a discount (volume discount: "1 for \$0.39, 3 for \$1"; "13 to a dozen"; discount for quick payment: 30 days net, 2 per cent discount if paid within 10 days, etc.).</p> <p>No serious errors will be allowed. The examiner will evaluate this aspect.</p> <p>85 per cent.</p>

EVALUATION FORM

<p>BUTCHERY</p> <p>6 – Management</p> <p>Candidate's name: _____</p> <p>School: _____</p> <p>Permanent code: _____</p> <p>Date of examination: _____</p>	<p>Program code: 5674</p> <p>Module code: 900 442</p>
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OBSERVATION		RESULT
<p>1 DETERMINATION OF PURCHASES ACCORDING TO:</p> <p style="margin-left: 20px;">- INVENTORY</p> <p style="margin-left: 20px;">- SALES PROJECTIONS</p> <p>1.1 Accurately determined the quantities of products to be purchased</p> <p>Error tolerance: no substantial financial losses</p>	<p>YES NO</p> <p><input type="checkbox"/> <input type="checkbox"/></p>	<p>0 or 15</p>
<p>2 CHECK OF:</p> <p style="margin-left: 20px;">- THE CONFORMITY OF PRODUCTS RECEIVED WITH THE ORDER</p> <p style="margin-left: 20px;">- THE QUANTITY AND WEIGHT</p> <p style="margin-left: 20px;">- PRODUCT QUALITY</p> <p>2.1 Ensured that the products delivered corresponded to the order</p> <p>2.2 Checked the quantity and weight of the products delivered</p> <p style="margin-left: 40px;">– quantity</p> <p style="margin-left: 40px;">– weight (2 products)</p> <p>2.3 Checked the quality of the products delivered</p>	<p><input type="checkbox"/> <input type="checkbox"/></p> <p><input type="checkbox"/> <input type="checkbox"/></p> <p><input type="checkbox"/> <input type="checkbox"/></p> <p><input type="checkbox"/> <input type="checkbox"/></p>	<p>0 or 10</p> <p>0 or 10</p> <p>0 or 5</p>
<p>3 VERIFICATION OF INVOICE</p> <p>3.1 Thoroughly checked the invoice</p>	<p><input type="checkbox"/> <input type="checkbox"/></p>	<p>0 or 5</p>

OBSERVATION		RESULT
	YES NO	
4 STORAGE OF PRODUCTS ACCORDING TO: - THE NATURE OF THE PRODUCT - INVENTORY TURNOVER - PRESERVATION METHOD		
4.1 Correctly stored the products received	<input type="checkbox"/> <input type="checkbox"/>	0 or 15
5 HYGIENE, HEALTH AND SAFETY RULES		
5.1 Observed the hygiene, health and safety rules	<input type="checkbox"/> <input type="checkbox"/>	0 or 10
6 CALCULATIONS		
6.1 Made accurate calculations using an expertise sheet	<input type="checkbox"/> <input type="checkbox"/>	0 or 15
6.2 Determined, on the basis of specific conditions, the cost prices and selling prices of products	<input type="checkbox"/> <input type="checkbox"/>	0 or 15

Notes for the examiner:

1. Marking is dichotomous. For each marking unit, give either full points or 0 (zero) and circle the points given.
2. Give full points only if you have checked YES for each item in the marking unit, unless an error tolerance is indicated on the Evaluation Form.
3. No errors will be allowed for an element, unless an error tolerance is indicated on the Evaluation Form.

Minimum Performance Standard: 85 per cent

TOTAL: / 100

PASS

FAIL

Name of examiner: _____

PROGRAM: Butchery

CODE: 900 478

MODULE: 7 – RETAIL CUTS OF A BEEF FOREQUARTER

**PROGRAM ANALYSIS TABLE
TABLE OF SPECIFICATIONS
INFORMATION ON THE EVALUATION
EVALUATION FORM**

PROGRAM ANALYSIS (BEHAVIOURAL OBJECTIVE)

PROGRAM: Butchery

CODE: 900 478

MODULE: 7 – RETAIL CUTS OF A BEEF FOREQUARTER

EXPECTED BEHAVIOUR: To perform a retail cut of a beef forequarter

POSSIBLE FOCUSES	LRN. %	EVAL. %	OBSERVABLE ASPECTS OR THEMES OF KNOWLEDGE	P* or T
- Associate appropriate cooking methods with retail cuts of a beef forequarter.	2	10	<ul style="list-style-type: none"> • Cooking methods • Association of cooking methods with the different cuts 	T
- Describe retail cuts of a beef forequarter.	13	10	<ul style="list-style-type: none"> • Identification of retail cuts of a beef forequarter • Definition of their characteristics • Location of cuts 	T
- Organize the work.	2	-	<ul style="list-style-type: none"> • Planning of work • Choice of tools and equipment • Preparation of tools and equipment 	T
- Prepare the meat cuts: - pieces - slices - cubes - ground beef	58	50	<ul style="list-style-type: none"> • Application of meat cutting techniques • Use of tools and equipment • Observance of points of reference, where applicable • Conformity of the meat cuts obtained with the requirements • Quality of trimming and trussing 	P

* P = Practical examination
T = Theory examination

PROGRAM ANALYSIS (BEHAVIOURAL OBJECTIVE)

PROGRAM: Butchery

CODE: 900 478

MODULE: 7 – RETAIL CUTS OF A BEEF FOREQUARTER

EXPECTED BEHAVIOUR: To perform a retail cut of a beef forequarter

POSSIBLE FOCUSES	LRN. %	EVAL. %	OBSERVABLE ASPECTS OR THEMES OF KNOWLEDGE	P* or T
- Package and label the retail cuts of a beef forequarter.	10	10	<ul style="list-style-type: none"> • Choice of packaging according to: <ul style="list-style-type: none"> - meat cuts - quantities - preservation methods • Application of packaging techniques • Use of: <ul style="list-style-type: none"> - equipment - measuring instruments • Displaying meat cuts • Compliance with government standards for packaging and labelling 	P
- Maintain the work area.	15	-	<ul style="list-style-type: none"> • Application of cleaning, disinfecting and maintenance techniques for: <ul style="list-style-type: none"> - tools and equipment - the work area • Storage of: <ul style="list-style-type: none"> - tools and equipment - products 	P
- Perform retail cuts of a beef forequarter.	-	20	<ul style="list-style-type: none"> • Observance of hygiene, health and safety rules • Adoption of professional attitudes and behaviours 	P

* P = Practical examination
T = Theory examination

TABLE OF SPECIFICATIONS – PRACTICAL EXAMINATION

PROGRAM: Butchery

CODE: 900 478

MODULE: 7 – RETAIL CUTS OF A BEEF FOREQUARTER

Duration: 1 ½ hours

EXPECTED BEHAVIOUR: To perform a retail cut of a beef forequarter

EVALUATION FOCUSES	STR.*	OBSERVABLE ASPECTS	WGT. %	CRITERION COMPONENTS	WGT. %
- Associate appropriate cooking methods with retail cuts of a beef forequarter.	T	1. Association of cooking methods with the different cuts	10	1.1 Chose the appropriate cooking methods for the different cuts	10
- Describe retail cuts of a beef forequarter.	T	2. Identification of retail cuts of a beef forequarter	10	2.1 Correctly identified retail cuts of a beef forequarter	10
- Prepare the meat cuts: - pieces - slices - cubes - ground beef	PS	3. Application of meat cutting techniques	23	3.1 Followed the recommended techniques, procedures or methods	16
				3.2 Performed the operations minimizing the knife cuts to the muscles	7
		4. Use of tools and equipment	4	4.1 Used the tools and equipment in the recommended manner	4
		5. Quality of trimming and trussing	18	5.1 Observed the criteria for quality trimming	10
				5.2 Observed the criteria for quality trussing	8
		6. Conformity of the meat cuts obtained with the requirements	5	6.1 Obtained the planned retail meat cuts	5

* Evaluation strategy: process (PS), product (PT) or theory (T)

TABLE OF SPECIFICATIONS – PRACTICAL EXAMINATION

PROGRAM: Butchery

CODE: 900 478

MODULE: 7 – RETAIL CUTS OF A BEEF FOREQUARTER

Duration: 1 ½ hours

EXPECTED BEHAVIOUR: To perform a retail cut of a beef forequarter

EVALUATION FOCUSES	STR.*	OBSERVABLE ASPECTS	WGT. %	CRITERION COMPONENTS	WGT. %
- Package and label the retail cuts of a beef forequarter.	PS	7. Packaging and presentation	10	7.1 Packaged and presented the retail cuts appropriately	10
- Perform retail cuts of a beef forequarter.	PS	8. Observance of hygiene, health and safety rules	10	8.1 Applied the rules of hygiene and health	5
				8.2 Applied the rules of safety	5
		9. Adoption of professional attitudes and behaviours	10	9.1 Showed a sense of organization	10

* Evaluation strategy: process (PS), product (PT) or theory (T)

INFORMATION ON THE EVALUATION

PROGRAM:

Butchery

MODULE:

7 – RETAIL CUTS OF A BEEF FOREQUARTER

CODE: 900 478

ITEMS	COMMENTS
Examination Information	<p>The examination consists in (1) associating cooking methods with retail cuts of a beef forequarter, (2) identifying retail cuts of a beef forequarter, (3) preparing cuts (trussed roasts) and finally (4) packaging and labelling the prepared retail cuts. The candidates will perform the retail cuts with one of the three meat cuts chosen, i.e. the shoulder, the chuck or the rib.</p> <p>The shoulder will be converted into cross rib roasts (tied with a tying machine or rolled, half or whole). The chuck will be prepared in one of the following ways: (1) divided in two to obtain half blade roasts and rolled, boneless chuck short rib roasts, (2) bottom blade roasts as well as the eye and the top blade portion, (3) semi-boneless blade roasts. However, a part usually sold as a roast will be boned so that the quality criteria for trimming can be properly evaluated (criterion component 5.1). Finally, the rib will be converted into rib roasts and rib eye roasts. These retail cuts will make it possible to evaluate the competency of the candidate in preparing cuts frequently requested in the job market.</p>
Examination Procedure	<p>The candidates will have access to:</p> <ul style="list-style-type: none"> - the required tools and equipment - the raw material (shoulder, chuck or rib, cord, packaging material, etc.) - personal protective equipment
Duration of the Examination	<p>1 ½ hours</p> <p>A maximum of four candidates can take the examination at one time.</p> <p>The candidates are expected to complete the operations in the time allotted. A candidate who exceeds the time allotted for the examination by more than 10 minutes will fail the examination.</p>
Information on Criterion Components	<p>The paragraphs below provide further information on the criterion components or on the evaluation of the candidates.</p>

INFORMATION ON THE EVALUATION

PROGRAM:

Butchery

MODULE:

7 – RETAIL CUTS OF A BEEF FOREQUARTER

CODE: 900 478

ITEMS	COMMENTS
<p>Associate appropriate cooking methods with retail cuts of a beef forequarter.</p> <p>Criterion Component 1.1 Chose the appropriate cooking methods for the different cuts</p> <p>Describe retail cuts of a beef forequarter.</p> <p>Criterion Component 2.1 Correctly identified retail cuts of a beef forequarter</p> <p>Prepare the meat cuts:</p> <ul style="list-style-type: none"> - pieces - slices - cubes - ground beef 	<p>The candidates are expected to choose the appropriate cooking methods for the different retail cuts (ideally ten) of a beef forequarter using a written objective questionnaire (multiple choice, matching type, true or false, etc.) completed in the classroom or in the shop. It is suggested that this questionnaire take the form of a work sheet included in the Candidate's Booklet.</p> <p>The candidates must obtain a minimum result of 8 out of 10 on this criterion component.</p> <p>Starting with a certain number of retail cuts of a beef forequarter, the candidates are expected to identify ten retail cuts. The examiner will decide on ten cuts among the range of cuts offered. This component can be evaluated in the shop and it can be presented as a work sheet included in the Candidate's Booklet. Illustrations, such as photos or slides, could also be used.</p> <p>The candidates must obtain a minimum result of 8 out of 10 on this criterion component.</p>

INFORMATION ON THE EVALUATION

PROGRAM:

Butchery

MODULE:

7 – RETAIL CUTS OF A BEEF FOREQUARTER

CODE: 900 478

ITEMS	COMMENTS
<p>Criterion Component 3.1 Followed the recommended techniques, procedures or methods</p> <p>Criterion Component 3.2 Performed the operations minimizing the knife cuts to the muscles</p> <p>Criterion Component 4.1 Used the tools and equipment in the recommended manner</p> <p>Criterion Component 5.1 Observed the criteria for quality trimming</p>	<p>The candidates are expected to follow the recommended techniques, procedures or methods during the preparation of retail cuts. Throughout the examination, the examiner will pay close attention to this component.</p> <p>No serious errors will be allowed (for example, laying the ribs in the wrong direction during the preparation of cross rib roasts). The examiner will evaluate this aspect.</p> <p>The examiner will ensure that the retail cuts are performed with precision. A piece will be considered satisfactory if it does not have cuts more than 2.5 cm deep in the muscles.</p> <p>This aspect will be observed before the candidates truss the piece of meat.</p> <p>The candidates will observe the recommended manner for using the tools and equipment (boning knife, steak knife, electric saw, etc.). This aspect will be observed while candidates are preparing retail cuts of a beef forequarter.</p> <p>No serious errors will be allowed for this component. The examiner will evaluate this aspect.</p> <p>The candidates are expected to observe the criteria for quality trimming. They should therefore recover the maximum amount of meat, i.e. ensure that the bones are well trimmed and that there is a minimum quantity of edible meat discarded. In addition, the trimmings obtained should contain an acceptable quantity of fat according to how they are marketed (trimmings intended for the preparation of lean ground beef, for example). The percentage of fat should not exceed the standards set by law. Likewise, the retail cuts should contain an acceptable quantity of fat according to how they are marketed. Finally, the retail cuts and trimmings obtained by the candidates must not contain stains, tendons or other inedible parts. This aspect will be checked after the meat has been prepared.</p> <p>No serious errors will be allowed for this component. The examiner will evaluate this aspect.</p>

INFORMATION ON THE EVALUATION

PROGRAM:

Butchery

MODULE:

7 – RETAIL CUTS OF A BEEF FOREQUARTER

CODE: 900 478

ITEMS	COMMENTS
<p>Criterion Component 5.2 Observed the criteria for quality trussing</p> <p>Criterion Component 6.1 Obtained the planned retail meat cuts</p> <p>Package and label the retail cuts of a beef forequarter.</p> <p>Criterion Component 7.1 Packaged and presented the retail cuts appropriately</p> <p>Perform retail cuts of a beef forequarter.</p> <p>Criterion Component 8.1 Applied the rules of hygiene and health</p>	<p>The examiner must ensure that the candidates observe the criteria for quality trussing (even tension, symmetrical arrangement). No more than one error will be allowed for this component.</p> <p>The examiner will verify the conformity of the retail cuts (cleanness of the cut, absence of scarring, shape, angle, etc.). This aspect is observed after the meat has been prepared. No serious errors will be allowed for this component. The examiner will evaluate this aspect.</p> <p>The candidates are expected to made an appropriate choice of packaging (size, type of packaging, pads if necessary, etc.), observe the packaging techniques, use the scales properly and finally, observe the rules of presentation (arrangement of the labels and the piece in the container, etc.). No serious errors will be allowed for this component. The examiner will evaluate this aspect.</p> <p>The examiner will ensure that the candidates apply the rules of hygiene and health. Several elements can be considered here, including the following: removal of jewellery, rings and watches before handling meat, wearing of hairnets, washing and disinfecting hands before entering the shop; neat appearance (clean-shaven, clean work clothes, etc.). This aspect will be observed throughout the examination. No errors will be allowed for this aspect.</p>

INFORMATION ON THE EVALUATION

PROGRAM:

Butchery

MODULE:

7 – RETAIL CUTS OF A BEEF FOREQUARTER

CODE: 900 478

ITEMS	COMMENTS
<p>Criterion Component 8.2 Applied the rules of safety</p>	<p>The examiner will ensure that the candidates apply the rules of safety during the preparation of the cuts and the use of tools and equipment (e.g. wearing of personal protective equipment, proper storage of the knife when not in use, etc.). In the case of a major error with respect to the rules of health and safety, pass/fail conditions have been established.</p> <p>This aspect will be observed throughout the examination.</p> <p>No errors will be allowed for this aspect.</p>
<p>Criterion Component 9.1 Showed a sense of organization</p>	<p>The examiner will ensure that the candidates demonstrate a sense of organization (clear work table, each task completed before going on to the next, the candidate does not accumulate trimmings that have to be reworked, etc.). This aspect will be observed throughout the examination.</p> <p>No errors will be allowed for this aspect.</p>
<p>Minimum Performance Standard</p>	<p>85 per cent</p>
<p>Pass/Fail Conditions</p>	<p>The observance of health and safety rules will be verified throughout the examination. The examiner will ensure that he or she has the means to check and monitor the candidates. Any actions deemed dangerous and potentially harmful to the health and safety of the candidate or other persons, at the work station or in the work area, will result in an immediate halt to the examination and the failure of the candidate.</p>

EVALUATION FORM

<p>BUTCHERY</p> <p>7 – Retail Cuts of a Beef Forequarter</p> <p>Candidate's name: _____</p> <p>School: _____</p> <p>Permanent code: _____</p> <p>Date of examination: _____</p>	<p>Program code: 5674</p> <p>Module code: 900 478</p>
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OBSERVATION		RESULT
<p>1 ASSOCIATION OF COOKING METHODS WITH THE DIFFERENT CUTS</p> <p>1.1 Chose the appropriate cooking methods for the different cuts</p> <p>Error tolerance: 2 out of 10</p>	<p>YES NO</p> <p><input type="checkbox"/> <input type="checkbox"/></p>	<p>0 or 10</p>
<p>2 IDENTIFICATION OF RETAIL CUTS OF A BEEF FOREQUARTER</p> <p>2.1 Correctly identified retail cuts of a beef forequarter</p> <p>Error tolerance: 2 out of 10</p> <p>Time to associate the cooking methods with retail cuts of a beef forequarter: ____ min.</p>	<p><input type="checkbox"/> <input type="checkbox"/></p>	<p>0 or 10</p>
<p>3 APPLICATION OF MEAT CUTTING TECHNIQUES</p> <p>3.1 Followed the recommended techniques, procedures or methods</p> <p>3.2 Performed the operations minimizing the knife cuts to the muscles</p> <p>Error tolerance: cuts 2.5 cm deep</p>	<p><input type="checkbox"/> <input type="checkbox"/></p> <p><input type="checkbox"/> <input type="checkbox"/></p>	<p>0 or 16</p> <p>0 or 7</p>

OBSERVATION		RESULT
	YES NO	
4 USE OF TOOLS AND EQUIPMENT		
4.1	Used the tools and equipment in the recommended manner	<input type="checkbox"/> <input type="checkbox"/> 0 or 4
5 QUALITY OF TRIMMING AND TRUSSING		
5.1	Observed the criteria for quality trimming	0 or 10
	- bones and scraps	<input type="checkbox"/> <input type="checkbox"/>
	- trimmings	<input type="checkbox"/> <input type="checkbox"/>
	- retail cuts	<input type="checkbox"/> <input type="checkbox"/>
5.2	Observed the criteria for quality trussing	0 or 8
	- even tension	<input type="checkbox"/> <input type="checkbox"/>
	- symmetrical arrangement	<input type="checkbox"/> <input type="checkbox"/>
Error tolerance: 1		
6 CONFORMITY OF THE MEAT CUTS OBTAINED WITH THE REQUIREMENTS		
6.1	Obtained the planned retail meat cuts	0 or 5
	- cleanness of the cut	<input type="checkbox"/> <input type="checkbox"/>
	- absence of scarring	<input type="checkbox"/> <input type="checkbox"/>
	- correct shape	<input type="checkbox"/> <input type="checkbox"/>
	- right angle	<input type="checkbox"/> <input type="checkbox"/>
7 PACKAGING AND PRESENTATION		
7.1	Packaged and presented the retail cuts appropriately	0 or 10
	- appropriate choice of packaging	<input type="checkbox"/> <input type="checkbox"/>
	- observance of packaging techniques	<input type="checkbox"/> <input type="checkbox"/>
	- proper use of scales	<input type="checkbox"/> <input type="checkbox"/>
	- aesthetic presentation	<input type="checkbox"/> <input type="checkbox"/>

OBSERVATION		RESULT
Pass/Fail Conditions: Any action considered dangerous or potentially harmful to the health and safety of the candidate or other persons in the work area will result in an immediate halt to the examination and the failure of the candidate.		

Notes for the examiner:

1. Marking is dichotomous. For each marking unit, give either full points or 0 (zero) and circle the points given.
2. Give full points only if you have checked YES for each item in the marking unit, unless an error tolerance is indicated on the Evaluation Form.
3. No errors will be allowed for an element, unless an error tolerance is indicated on the Evaluation Form.

Minimum Performance Standard: 85 per cent

TOTAL: / 100

PASS

FAIL

Name of examiner: _____

PROGRAM: Butchery

CODE: 900 522

MODULE: 8 – COUNTER PREPARATION

**PROGRAM ANALYSIS TABLE
TABLE OF SPECIFICATIONS
INFORMATION ON THE EVALUATION
EVALUATION FORM**

PROGRAM ANALYSIS (BEHAVIOURAL OBJECTIVE)

PROGRAM: Butchery

CODE: 900 522

MODULE: 8 – COUNTER PREPARATION

EXPECTED BEHAVIOUR: To display the products in the counters

POSSIBLE FOCUSES	LRN. %	EVAL. %	OBSERVABLE ASPECTS OR THEMES OF KNOWLEDGE	P* or T
- Plan the work.	15	20	<ul style="list-style-type: none"> • Interpretation of instructions • Organization of work • Planning of counter display according to: <ul style="list-style-type: none"> - products - quantities - sales projections and promotions - expected profits - available space 	T
- Stock the counters.	30	30	<ul style="list-style-type: none"> • Full counters • Constant quality control of: <ul style="list-style-type: none"> - products - their display - packaging and labelling • Compliance with government standards for: <ul style="list-style-type: none"> - counter temperature - labelling of repackaged products • Use of equipment 	P

* P = Practical examination
T = Theory examination

PROGRAM ANALYSIS (BEHAVIOURAL OBJECTIVE)**PROGRAM:** Butchery**CODE:** 900 522**MODULE:** 8 – COUNTER PREPARATION**EXPECTED BEHAVIOUR:** To display the products in the counters

POSSIBLE FOCUSES	LRN. %	EVAL. %	OBSERVABLE ASPECTS OR THEMES OF KNOWLEDGE	P* or T
- Display products.	40	50	<ul style="list-style-type: none"> • Appropriate arrangement of products according to: <ul style="list-style-type: none"> - prior planning - inventory turnover • Display of products • Posting of prices • Stocking of counters • Tidying of counters 	P
- Maintain counters and equipment.	15	-	<ul style="list-style-type: none"> • Storage of perishable items • Cleaning, disinfecting and maintenance techniques • Cleaning of counters • Storage of equipment and products 	P

* P = Practical examination
T = Theory examination

TABLE OF SPECIFICATIONS – PRACTICAL EXAMINATION

PROGRAM: Butchery

CODE: 900 522

MODULE: 8 – COUNTER PREPARATION

Duration: 1 ½ hours

EXPECTED BEHAVIOUR: To display the products in the counters

EVALUATION FOCUSES	STR.*	OBSERVABLE ASPECTS	WGT. %	CRITERION COMPONENTS	WGT. %
- Plan the work.	PT	1. Planning of counter display according to: - products - quantities - sales projections and promotions - expected profits - available space	20	1.1 Carefully planned the display	20
- Stock the counters.	PS	2. Quality control of: - products - their display - packaging and labelling	10	2.1 Carried out constant quality control	10
	PS	3. Compliance with government standards for: - counter temperature - labelling of repackaged products	20	3.1 Ensured that the counters were at the correct temperature	10
				3.2 Correctly labelled a repackaged product	10
- Display products.	PS	4. Appropriate arrangement of products according to: - prior planning - inventory turnover	25	4.1 Respected the concept of the prior planning	15
				4.2 Performed inventory turnover	10

* Evaluation strategy: process (PS), product (PT), or theory (T)

TABLE OF SPECIFICATIONS – PRACTICAL EXAMINATION

PROGRAM: Butchery

CODE: 900 522

MODULE: 8 – COUNTER PREPARATION

Duration: 1 ½ hours

EXPECTED BEHAVIOUR: To display the products in the counters

EVALUATION FOCUSES	STR.*	OBSERVABLE ASPECTS	WGT. %	CRITERION COMPONENTS	WGT. %
		5. Display of products	5	5.1 Created an attractive display of products	5
		6. Stocking of counters	10	6.1 Carried out continuous stocking of counters	10
		7. Tidying of counters	10	7.1 Continuously tidied the counters	10

* Evaluation strategy: process (PS), product (PT), or theory (T)

INFORMATION ON THE EVALUATION

PROGRAM:

Butchery

MODULE:

8 – COUNTER PREPARATION

CODE: 900 522

ITEMS	COMMENTS
Examination Information	The practical examination consists in (1) planning the counter display, (2) stocking the counters and (3) displaying the products. Since this examination involves sales (fictional or actual) so that the candidates can perform continual stocking of the counters (criterion component 6.1), it is suggested that it be done at the same time as the one for Module 9.
Examination Procedure	<p>The candidates will place products in the counters:</p> <p>using:</p> <ul style="list-style-type: none"> - instructions - an unprepared counter - a diagram - a plan (ideally the one developed in Part 1) <p>with:</p> <ul style="list-style-type: none"> - raw material and products - equipment and material <p>The examination can be taken by three candidates simultaneously. Each person places products in one of three counters: fresh meat self-serve, free meat closed counter, frozen products self-serve.</p>
Duration of the Examination	<p>Approximately 1 hour and 30 minutes, broken down as follows:</p> <ul style="list-style-type: none"> - 30 minutes to plan the counter displays - 15 minutes to stock the counters - 45 minutes to display the products
Information on Criterion Components	The paragraphs below provide further information on the criterion components or on the evaluation of the candidates.

INFORMATION ON THE EVALUATION

PROGRAM:

Butchery

MODULE:

8 – COUNTER PREPARATION

CODE: 900 522

ITEMS	COMMENTS
<p>Plan the work.</p> <p>Criterion Component 1.1 Carefully planned the display</p>	<p>The candidates are expected to carefully plan the display of products in the counters. This planning is done in the classroom using diagrams of the different counters. With the help of various written information (available products, past sales, sales projections, promotions, low-margin and high-margin products, time of the year, high-demand products, direction of customer traffic flow, etc.), the candidates will individually develop and draw the display of products using diagrams. Depending on the teaching method used, this display will illustrate a key food display concept, i.e. according to species, cooking method, etc.</p> <p>The candidates will have their display plan approved by the examiner who, if necessary, will make the corrections that will permit them to continue the examination. This planning stage must be completed before the candidates stock the counters.</p> <p>No serious error will be allowed (for example, failing to take into account the information provided, the space available or the concepts taught).</p>
<p>Stock the counters.</p> <p>Criterion Component 2.1 Carried out constant quality control</p>	<p>To accomplish this, the candidates will make certain of (1) the quality of the products (discolouration, excess fat, scarring, stains, tendons, uneven thickness, odours, trussing, packaging date, expiration date, etc.); (2) their presentation (placement in the container, decoration, placement of the label, etc.); (3) the packaging and labelling (airtightness, packaging format, labelling compliant with government standards "product name, list of ingredients, entity responsible, etc."), etc. The elements of quality control can vary according to the type of counter (open or closed).</p> <p>No serious error, such as a product containing a tiny quantity of scarring, will be allowed.</p>
<p>Criterion Component 3.1 Ensured that the counters were at the correct temperature</p>	<p>The examiner will ensure that the candidates check the temperature of the counters at least once in the course of the examination, preferably before displaying the products.</p> <p>No errors will be allowed for this component.</p>

INFORMATION ON THE EVALUATION

PROGRAM:

Butchery

MODULE:

8 – COUNTER PREPARATION

CODE: 900 522

ITEMS	COMMENTS
<p>Criterion Component 3.2 Correctly labelled a repackaged product</p> <p>Display products.</p> <p>Criterion Component 4.1 Respected the concept of the prior planning</p> <p>Criterion Component 4.2 Performed inventory turnover</p> <p>Criterion Component 5.1 Created an attractive display of products</p> <p>Criterion Component 6.1 Carried out continuous stocking of counters</p>	<p>The candidates are expected to correctly label a repackaged product whose date differs from the current date. They will change the date of the scales so that the date of the first packaging appears on the repackaged product. The examiner will ensure at the same time that the candidates use the scales correctly.</p> <p>No errors will be allowed for this component.</p> <p>The examiner will ensure that the candidates respect the concept of prior planning established in criterion component 1.1. Verification will be limited to observance of the concept, since the plan carried out in criterion component 1.1 could differ from the actual display because of the time elapsed between the performance of these two criterion components.</p> <p>The examiner will evaluate this aspect.</p> <p>The examiner will ensure that the candidates perform inventory turnover when they do the counter displays.</p> <p>No errors will be allowed for this component.</p> <p>The candidates are expected to produce an attractive display of products (colours, layout, location, appearance of the display, varieties available, pieces arranged in the same direction, no oversupply of products, excessive stacking, etc.).</p> <p>No errors will be allowed for this component. The examiner will evaluate this aspect.</p> <p>The candidates are expected to carry out a continuous stocking of the counters. They will therefore fill empty spaces in the counters as soon as possible.</p> <p>No serious errors will be allowed for this component. The examiner will evaluate this aspect.</p>

INFORMATION ON THE EVALUATION

PROGRAM: Butchery
MODULE: 8 – COUNTER PREPARATION **CODE:** 900 522

ITEMS	COMMENTS
<p>Criterion Component 7.1 Continuously tidied the counters</p> <p>Minimum Performance Standard</p>	<p>The candidates are expected to continuously tidy the counters. This means that they will regularly replace products, keep the display surface covered at all times, ensure the availability of products that sell quickly, etc.</p> <p>No serious errors will be allowed for this component. The examiner will evaluate this aspect.</p> <p>85 per cent</p>

PERFORMANCE EVALUATION FORM

BUTCHERY 8 – COUNTER PREPARATION Candidate's name: _____ School: _____ Permanent code: _____ Date of examination: _____	Program code: 5674 Module code: 900 522
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OBSERVATION		RESULT
<p>1 PLANNING OF COUNTER DISPLAY ACCORDING TO:</p> <ul style="list-style-type: none"> - PRODUCTS - QUANTITIES - SALES PROJECTIONS AND PROMOTIONS - EXPECTED PROFITS - AVAILABLE SPACE <p>1.1 Carefully planned the display</p> <p>Time to plan the work: ____ minutes</p>	YES NO <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	 0 or 20
<p>2 CONSTANT QUALITY CONTROL OF:</p> <ul style="list-style-type: none"> - PRODUCTS - THEIR DISPLAY - PACKAGING AND LABELLING <p>2.1 Carried out constant quality control</p> <ul style="list-style-type: none"> - products - display - packaging and labelling 	 <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	 0 or 10

OBSERVATION	YES NO	RESULT
<p>3 COMPLIANCE WITH GOVERNMENT STANDARDS FOR: - COUNTER TEMPERATURE - LABELLING OF REPACKAGED PRODUCTS</p>		
<p>3.1 Ensured that the counters were at the correct temperature</p>	<input type="checkbox"/> <input type="checkbox"/>	<p>0 or 10</p>
<p>3.2 Correctly labelled a repackaged product</p>	<input type="checkbox"/> <input type="checkbox"/>	<p>0 or 10</p>
<p>4 APPROPRIATE ARRANGEMENT OF PRODUCTS ACCORDING TO: - PRIOR PLANNING - INVENTORY TURNOVER</p>		
<p>4.1 Respected the concept of the prior planning</p>	<input type="checkbox"/> <input type="checkbox"/>	<p>0 or 15</p>
<p>4.2 Performed inventory turnover</p>	<input type="checkbox"/> <input type="checkbox"/>	<p>0 or 10</p>
<p>5 DISPLAY OF PRODUCTS</p>		
<p>5.1 Created an attractive display of products</p>	<input type="checkbox"/> <input type="checkbox"/>	<p>0 or 5</p>
<p>6 STOCKING OF COUNTERS</p>		
<p>6.1 Carried out continuous stocking of counters</p>	<input type="checkbox"/> <input type="checkbox"/>	<p>0 or 10</p>
<p>7 TIDYING OF COUNTERS</p>		
<p>7.1 Continuously tidied the counters</p>	<input type="checkbox"/> <input type="checkbox"/>	<p>0 or 10</p>
<p>Time to stock the counters and display products: - Start ___ : ___ - End ___ : ___ - Time ___ : ___</p>		

OBSERVATION		RESULT
<i>Total duration of the examination: ___ : ___</i> Pass/Fail Conditions: Perform the operations in the time allotted		

Notes for the examiner:

1. Marking is dichotomous. For each marking unit, give either full points or 0 (zero) and circle the points given.
2. Give full points only if you have checked YES for each item in the marking unit, unless an error tolerance is indicated on the Evaluation Form.
3. No errors will be allowed for an element, unless an error tolerance is indicated on the Evaluation Form.

Minimum Performance Standard: 85 per cent

TOTAL: / 100

PASS

FAIL

Name of examiner: _____

PROGRAM: Butchery

CODE: 900 535

MODULE: 9 – CUSTOMER SERVICE

**PROGRAM ANALYSIS TABLE
TABLE OF SPECIFICATIONS
INFORMATION ON THE EVALUATION
EVALUATION FORM**

PROGRAM ANALYSIS (BEHAVIOURAL OBJECTIVE)

PROGRAM: Butchery

CODE: 900 535

MODULE: 9 – CUSTOMER SERVICE

EXPECTED BEHAVIOUR: To serve customers

POSSIBLE FOCUSES	LRN. %	EVAL. %	OBSERVABLE ASPECTS OR THEMES OF KNOWLEDGE	P* or T
- Establish contact with the customer.	15	15	<ul style="list-style-type: none"> • Rules regarding courtesy • Approach according to: <ul style="list-style-type: none"> - type of customer - the customer's attitude and behaviour 	P
- Inquire into the customer's needs and expectations.	25	20	<ul style="list-style-type: none"> • Questions • Use of listening techniques • Paraphrasing • Determination of needs and expectations 	P
- Offer a product.	25	25	<ul style="list-style-type: none"> • Choice of product according to the customer's needs and expectations • Selling points • Answers to questions and queries • Advice 	P
- Meet specific customer requests.	15	20	<ul style="list-style-type: none"> • Interpretation of customer's request • Offer of substitute products, where applicable • Application of techniques in the preparation of meat cuts • Use of tools and equipment • Compliance with government standards for packaging and labelling 	P

* P = Practical examination
T = Theory examination

PROGRAM ANALYSIS (BEHAVIOURAL OBJECTIVE)**PROGRAM:** Butchery**CODE:** 900 535**MODULE:** 9 – CUSTOMER SERVICE**EXPECTED BEHAVIOUR:** To serve customers

POSSIBLE FOCUSES	LRN. %	EVAL. %	OBSERVABLE ASPECTS OR THEMES OF KNOWLEDGE	P* or T
- Close the sale.	15	10	<ul style="list-style-type: none"> • Application of techniques for closing the sale • Practices in effect at the business with respect to recording a sale 	P
- Serve customers.	5	10	<ul style="list-style-type: none"> • Adoption of professional attitudes and behaviours 	P

* P = Practical examination
T = Theory examination

TABLE OF SPECIFICATIONS – PRACTICAL EXAMINATION

PROGRAM: Butchery

CODE: 900 535

MODULE: 9 – CUSTOMER SERVICE

Duration: 20 minutes

EXPECTED BEHAVIOUR: To serve customers

EVALUATION FOCUSES	STR.*	OBSERVABLE ASPECTS	WGT. %	CRITERION COMPONENTS	WGT. %
- Establish contact with the customer.	PS	1. Rules regarding courtesy	10	1.1 Observed the rules regarding courtesy	10
		2. Approach according to: - type of customer - the customer's attitude and behaviour	5	2.1 Used an appropriate approach	5
- Inquire into the customer's needs and expectations.	PS	3. Questions	10	3.1 Asked pertinent, accurate questions	10
		4. Use of listening techniques	5	4.1 Listened attentively to the answers of the customer	5
		5. Determination of needs and expectations	5	5.1 Recognized needs and expectations	5
- Offer a product.	PS	6. Choice of product according to the customer's needs and expectations	5	6.1 Made an appropriate choice of product to offer	5
		7. Selling points	10	7.1 Made an appropriate choice of selling points	10

* Evaluation strategy: process (PS), product (PT) or theory (T)

TABLE OF SPECIFICATIONS – PRACTICAL EXAMINATION

PROGRAM: Butchery

CODE: 900 535

MODULE: 9 – CUSTOMER SERVICE

Duration: 20 minutes

EXPECTED BEHAVIOUR: To serve customers

EVALUATION FOCUSES	STR.*	OBSERVABLE ASPECTS	WGT. %	CRITERION COMPONENTS	WGT. %
- Meet specific customer requests.	PS	8. Answers to questions and queries	10	8.1 Provided clear answers to questions and queries	10
		9. Interpretation of customer's request	10	9.1 Accurately interpreted the customer's request	10
		10. Offer of substitute products	10	10.1 Offered a substitute product	10
- Close the sale.	PS	11. Application of techniques for closing the sale	10	11.1 Applied techniques for closing the sale	10
- Serve customers.	PS	12. Adoption of professional attitudes and behaviours	10	12.1 Adopted professional attitudes and behaviours with respect to the customers	10

* Evaluation strategy: process (PS), product (PT) or theory (T)

INFORMATION ON THE EVALUATION

PROGRAM:

Butchery

MODULE:

9 – CUSTOMER SERVICE

CODE: 900 535

ITEMS	COMMENTS
Examination Information	<p>This practical examination consists in serving a customer who wants to first purchase various products, then return a product that is not satisfactory. In some cases, these could be two distinct learning situations. The candidates will establish contact with the customer, inquire into the customer's needs and expectations, offer a product, meet a specific customer request (return of a product) and finally close the sale. In addition, throughout the examination, the adoption of professional attitudes and behaviour will be verified regularly. Since this examination involves sales (fictional or actual), it is suggested that it be done with the examination for Module 8, <i>Counter Preparation</i>. In addition, since the application of techniques in the preparation of meat cuts, the use of tools and equipment and compliance with government standards for packaging and labelling were evaluated in other modules, it was decided not to evaluate them in this module.</p>
Examination Procedure	<p>The candidates will individually serve customers: using:</p> <ul style="list-style-type: none"> - learning situations that reflect the job market - a previously prepared counter <p>with:</p> <ul style="list-style-type: none"> - tools and equipment - a cash register and materials for the operation of the cash register - the required work clothes - personal protective equipment <p>The examination should be taken by one candidate at a time.</p>
Duration of the Examination	20 minutes

INFORMATION ON THE EVALUATION

PROGRAM:

Butchery

MODULE:

9 – CUSTOMER SERVICE

CODE: 900 535

ITEMS	COMMENTS
<p>Information on Criterion Components</p> <p>Establish contact with the customer.</p> <p>Criterion Component 1.1 Observed the rules regarding courtesy</p> <p>Criterion Component 2.1 Used an appropriate approach</p> <p>Inquire into the customer's needs and expectations.</p> <p>Criterion Component 3.1 Asked pertinent, accurate questions</p>	<p>The paragraphs below provide further information on the criterion components or on the evaluation of the candidates.</p> <p>Throughout the examination, the candidates are expected to observe the rules regarding courtesy (recognizing a person's presence, greetings, being receptive, polite terms of address, etc.). They will ensure that the first thirty seconds will be pleasant (the customers will feel they are important, etc.).</p> <p>No errors will be allowed for this component.</p> <p>The candidates are expected to be attentive to the attitude and behaviour of the customer, and to use an appropriate approach according to the type of customer.</p> <p>No errors will be allowed for this component. The examiner will evaluate this aspect.</p> <p>The examiner will ensure that the candidates ask pertinent, accurate questions. These questions should be, among other things, descriptive and clarify and sum up if necessary.</p> <p>No serious errors will be allowed for this component. The examiner will evaluate this aspect.</p>

INFORMATION ON THE EVALUATION

PROGRAM:

Butchery

MODULE:

9 – CUSTOMER SERVICE

CODE: 900 535

ITEMS	COMMENTS
<p>Criterion Component 4.1 Listened attentively to the answers of the customer</p>	<p>The candidates are expected to listen attentively to the answers of the customer, to take the time to let the customer talk, to determine the evaluation criteria for the purchase, not to interrupt the customer, to provide reinforcement in the conversation, etc. No errors will be allowed for this component.</p>
<p>Criterion Component 5.1 Recognized needs and expectations</p>	<p>The candidates are expected to recognize the needs and expectations of the customer. In fact, they are expected to be capable of evaluating the answers given, and, if necessary, to paraphrase the needs of the customer and ask for more details. No errors will be allowed for this component.</p>
<p>Offer a product.</p>	
<p>Criterion Component 6.1 Made an appropriate choice of product to offer</p>	<p>The candidates are expected to make an appropriate choice of product to offer. They will present the product (clear, accurate description). No errors will be allowed for this component.</p>
<p>Criterion Component 7.1 Made an appropriate choice of selling points</p>	<p>The examiner will ensure that the candidates make an appropriate choice of selling points and, among other things, that they demonstrate that the product meets the customer's needs (highlighting the qualities of the product). No serious errors will be allowed for this component. The examiner will evaluate this aspect.</p>
<p>Criterion Component 8.1 Provided clear answers to questions and queries</p>	<p>The candidates are expected to formulate clear answers to the questions and queries of the customer. They should answer quickly, with conviction and without hesitation. The examiner will also evaluate the relevance of the advice given and the quality of the communication (volume, delivery, intonation). No serious errors will be allowed for this component. The examiner will evaluate this aspect.</p>

INFORMATION ON THE EVALUATION

PROGRAM:

Butchery

MODULE:

9 – CUSTOMER SERVICE

CODE: 900 535

ITEMS	COMMENTS
<p>Meet specific customer requests.</p> <p>Criterion Component 9.1 Accurately interpreted the customer's request</p> <p>Criterion Component 10.1 Offered a substitute product</p> <p>Close the sale.</p> <p>Criterion Component 11.1 Applied techniques for closing the sale</p>	<p>The candidates are expected to accurately interpret the customer's request, that is, a product return. The examiner will ensure that the candidates defuse the situation if necessary by soothing the customer; asking pertinent, accurate questions; practising active, selective listening and finally, recognizing the needs and expectations of the customer.</p> <p>No errors will be allowed for this component.</p> <p>The candidates are expected to provide an alternative solution to the customer.</p> <p>No serious errors will be allowed for this component. The examiner will evaluate this aspect.</p> <p>The examiner will ensure that the candidates seek the consent of the customer, detect any sign of approval and do not overly prolong the conversation with the customer. They are also expected to observe the rules regarding courtesy that apply when the transaction is being completed (thank you, goodbye and invitation to come back).</p> <p>No errors will be allowed for this component.</p>

INFORMATION ON THE EVALUATION

PROGRAM:

Butchery

MODULE:

9 – CUSTOMER SERVICE

CODE: 900 535

ITEMS	COMMENTS
<p>Serve customers.</p> <p>Criterion Component 12.1 Adopted professional attitudes and behaviours with respect to the customers</p> <p>Minimum Performance Standard</p>	<p>The examiner will ensure that the candidates adopt professional attitudes and behaviours throughout the examination. They will show concern for hygiene and health, and maintain a neat appearance, show concern for customer satisfaction, be pleasant and, finally, be attentive.</p> <p>No errors will be allowed for this component.</p> <p>85 per cent</p>

PERFORMANCE EVALUATION FORM

BUTCHERY 9 – CUSTOMER SERVICE Candidate's name: _____ School: _____ Permanent code: _____ Date of examination: _____	Program code: 5674 Module code: 900 535
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OBSERVATION	YES	NO	RESULT
1 RULES REGARDING COURTESY			
1.1 Observed the rules regarding courtesy	<input type="checkbox"/>	<input type="checkbox"/>	0 or 10
2 APPROACH ACCORDING TO: - TYPE OF CUSTOMER - THE CUSTOMER'S ATTITUDE AND BEHAVIOUR			
2.1 Used an appropriate approach	<input type="checkbox"/>	<input type="checkbox"/>	0 or 5
3 QUESTIONS			
3.1 Asked pertinent, accurate questions	<input type="checkbox"/>	<input type="checkbox"/>	0 or 10
4 USE OF LISTENING TECHNIQUES			
4.1 Listened attentively to the answers of the customer	<input type="checkbox"/>	<input type="checkbox"/>	0 or 5
5 DETERMINATION OF NEEDS AND EXPECTATIONS			
5.1 Recognized needs and expectations	<input type="checkbox"/>	<input type="checkbox"/>	0 or 5

OBSERVATION		RESULT
	YES NO	
6 CHOICE OF PRODUCT ACCORDING TO THE CUSTOMER'S NEEDS AND EXPECTATIONS		
6.1 Made an appropriate choice of product to offer	<input type="checkbox"/> <input type="checkbox"/>	0 or 5
7 SELLING POINTS		
7.1 Made an appropriate choice of selling points	<input type="checkbox"/> <input type="checkbox"/>	0 or 10
8 ANSWERS TO QUESTIONS AND QUERIES		
8.1 Provided clear answers to questions and queries	<input type="checkbox"/> <input type="checkbox"/>	0 or 10
9 INTERPRETATION OF CUSTOMER'S REQUEST		
9.1 Accurately interpreted the customer's request:		0 or 10
- soothed the customer (if necessary)	<input type="checkbox"/> <input type="checkbox"/>	
- asked pertinent, accurate questions	<input type="checkbox"/> <input type="checkbox"/>	
- listened attentively	<input type="checkbox"/> <input type="checkbox"/>	
- recognized the needs and expectations	<input type="checkbox"/> <input type="checkbox"/>	
10 OFFER OF SUBSTITUTE PRODUCTS		
10.1 Offered a substitute product	<input type="checkbox"/> <input type="checkbox"/>	0 or 10
11 APPLICATION OF TECHNIQUES FOR CLOSING THE SALE		
11.1 Applied techniques for closing the sale	<input type="checkbox"/> <input type="checkbox"/>	0 or 10

OBSERVATION		RESULT
<p>12 ADOPTION OF PROFESSIONAL ATTITUDES AND BEHAVIOURS</p> <p>12.1 Adopted professional attitudes and behaviours with respect to the customers</p> <ul style="list-style-type: none"> - concern for hygiene and health - neat appearance - concern for customer satisfaction - pleasant - attentive 	YES	NO
	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>
		0 or 10

Notes for the examiner:

1. Marking is dichotomous. For each marking unit, give either full points or 0 (zero) and circle the points given.
2. Give full points only if you have checked YES for each item in the marking unit, unless an error tolerance is indicated on the Evaluation Form.
3. No errors will be allowed for an element, unless an error tolerance is indicated on the Evaluation Form.

Minimum Performance Standard: 85 per cent

TOTAL: / 100

PASS

FAIL

Name of examiner: _____

PROGRAM: Butchery

CODE: 900 488

MODULE: 10 – RETAIL CUTS OF A BEEF HINDQUARTER

PROGRAM ANALYSIS TABLE

TABLE OF SPECIFICATIONS

PROGRAM ANALYSIS (BEHAVIOURAL OBJECTIVE)

PROGRAM: Butchery

CODE: 900 488

MODULE: 10 – RETAIL CUTS OF A BEEF HINDQUARTER

EXPECTED BEHAVIOUR: To perform a retail cut of a beef hindquarter

POSSIBLE FOCUSES	LRN. %	EVAL. %	OBSERVABLE ASPECTS OR THEMES OF KNOWLEDGE	P* or T
- Describe retail cuts of a beef hindquarter.	10	10	<ul style="list-style-type: none"> • Identification of retail cuts of a beef hindquarter • Definition of their characteristics • Location of cuts 	T
- Associate appropriate cooking methods with retail cuts of a beef hindquarter.	2	10	<ul style="list-style-type: none"> • Cooking methods • Association of cooking methods with the different cuts 	T
- Organize the work.	2	-	<ul style="list-style-type: none"> • Planning of work • Choice of tools and equipment • Preparation of tools and equipment 	T
- Prepare the meat cuts: - pieces - slices - cubes - ground beef	61	50	<ul style="list-style-type: none"> • Application of meat cutting techniques • Use of tools and equipment • Observance of points of reference, where applicable • Conformity of the meat cuts obtained with the requirements • Quality of trimming, tenderizing, barding and trussing 	P

* P = Practical examination
T = Theory examination

PROGRAM ANALYSIS (BEHAVIOURAL OBJECTIVE)

PROGRAM: Butchery

CODE: 900 488

MODULE: 10 – RETAIL CUTS OF A BEEF HINDQUARTER

EXPECTED BEHAVIOUR: To perform a retail cut of a beef hindquarter

POSSIBLE FOCUSES	LRN. %	EVAL. %	OBSERVABLE ASPECTS OR THEMES OF KNOWLEDGE	P* or T
- Package and label the retail cuts of a beef hindquarter: - standard packaging - vacuum packaging	10	10	<ul style="list-style-type: none"> • Choice of packaging according to: <ul style="list-style-type: none"> - meat cuts - quantities - preservation methods • Application of working techniques: <ul style="list-style-type: none"> - standard packaging - vacuum packaging • Use of equipment • Displaying meat cuts • Compliance with government standards for packaging and labelling 	P
- Maintain the work area.	15	-	<ul style="list-style-type: none"> • Application of cleaning, disinfecting and maintenance techniques for: <ul style="list-style-type: none"> - tools and equipment - the work area • Storage of: <ul style="list-style-type: none"> - tools and equipment - products 	P
- Perform retail cuts of a beef hindquarter.	-	20	<ul style="list-style-type: none"> • Observance of hygiene, health and safety rules • Adoption of professional attitudes and behaviours 	P

* P = Practical examination
T = Theory examination

TABLE OF SPECIFICATIONS – PRACTICAL EXAMINATION

PROGRAM: Butchery

CODE: 900 488

MODULE: 10 – RETAIL CUTS OF A BEEF HINDQUARTER

Duration: 1 ½ hours

EXPECTED BEHAVIOUR: To perform a retail cut of a beef hindquarter

EVALUATION FOCUSES	STR.*	OBSERVABLE ASPECTS	WGT. %	CRITERION COMPONENTS	WGT. %
- Associate appropriate cooking methods with retail cuts of a beef hindquarter.	T	1. Association of cooking methods with the different cuts	10	1.1 Chose the appropriate cooking methods for the different cuts	10
- Describe retail cuts of a beef hindquarter.	T	2. Identification of retail cuts of a beef hindquarter	10	2.1 Correctly identified retail cuts of a beef hindquarter	10
- Prepare the meat cuts: - pieces - slices - cubes - ground beef	PS/PT	3. Application of meat cutting techniques	23	3.1 Followed the recommended techniques, procedures or methods	16
				3.2 Performed the operations minimizing the knife cuts to the muscles	7
		4. Use of tools and equipment	4	4.1 Used the tools and equipment in the recommended manner	4
		5. Quality of trimming and tenderizing	23	5.1 Observed the criteria for quality trimming	8
				5.2 Obtained the maximum yield of meat cut	7
				5.3 Observed the criteria for quality tenderizing	8

* Evaluation strategy: process (PS), product (PT) or theory (T)

TABLE OF SPECIFICATIONS – PRACTICAL EXAMINATION

PROGRAM: Butchery

CODE: 900 488

MODULE: 10 – RETAIL CUTS OF A BEEF HINDQUARTER

Duration: 1 ½ hours

EXPECTED BEHAVIOUR: To perform a retail cut of a beef hindquarter

EVALUATION FOCUSES	STR.*	OBSERVABLE ASPECTS	WGT. %	CRITERION COMPONENTS	WGT. %
- Package and label the retail cuts of a beef hindquarter. - Perform retail cuts of a beef hindquarter.	PS	6. Conformity of the meat cuts obtained with the requirements	10	6.1 Obtained the planned retail meat cuts	10
		7. Packaging and presentation	5	7.1 Packaged and presented the retail cuts appropriately	5
		8. Observance of hygiene, health and safety rules	10	8.1 Applied the rules of hygiene and health	5
				8.2 Applied the rules of safety	5
		9. Adoption of professional attitudes and behaviours	5	9.1 Showed a sense of organization	5

* Evaluation strategy: process (PS), product (PT) or theory (T)

PROGRAM: Butchery

CODE: 900 498

MODULE: 11 – RETAIL CUTS OF VEAL, PORK AND LAMB

PROGRAM ANALYSIS TABLE

TABLE OF SPECIFICATIONS

PROGRAM ANALYSIS (BEHAVIOURAL OBJECTIVE)

PROGRAM: Butchery

CODE: 900 498

MODULE: 11 – RETAIL CUTS OF VEAL, PORK AND LAMB

EXPECTED BEHAVIOUR: To perform retail cuts of veal, pork and lamb

POSSIBLE FOCUSES	LRN. %	EVAL. %	OBSERVABLE ASPECTS OR THEMES OF KNOWLEDGE	P* or T
- Describe retail cuts of: - veal - pork - lamb	13	10	<ul style="list-style-type: none"> • Identification of retail cuts for each type of animal • Definition of their characteristics • Location of cuts 	T
- Associate appropriate cooking methods with retail cuts of veal, pork and lamb.	2	-	<ul style="list-style-type: none"> • Cooking methods • Association of cooking methods with the different cuts 	T
- Organize the work.	2	-	<ul style="list-style-type: none"> • Planning of work • Choice of tools and equipment • Preparation of tools and equipment 	T
- Prepare the meat cuts: - pieces - slices - cubes - ground meat	58	65	<ul style="list-style-type: none"> • Application of meat cutting techniques • Use of tools and equipment • Observance of points of reference, where applicable • Conformity of the meat cuts obtained with the requirements • Quality of trimming, tenderizing, barding and trussing 	P

* P = Practical examination
T = Theory examination

PROGRAM ANALYSIS (BEHAVIOURAL OBJECTIVE)

PROGRAM: Butchery

CODE: 900 498

MODULE: 11 – RETAIL CUTS OF VEAL, PORK AND LAMB

EXPECTED BEHAVIOUR: To perform retail cuts of veal, pork and lamb

POSSIBLE FOCUSES	LRN. %	EVAL. %	OBSERVABLE ASPECTS OR THEMES OF KNOWLEDGE	P* or T
- Package and label the retail cuts of veal, pork and lamb.	10	10	<ul style="list-style-type: none"> • Choice of packaging according to: <ul style="list-style-type: none"> - meat cuts - quantities - preservation methods • Packaging techniques • Use of equipment • Display of meat cuts • Compliance with government standards for packaging and labelling 	P
- Maintain the work area.	15	-	<ul style="list-style-type: none"> • Application of cleaning, disinfecting and maintenance techniques for: <ul style="list-style-type: none"> - tools and equipment - the work area • Storage of: <ul style="list-style-type: none"> - tools and equipment - products 	P
- Perform retail cuts of veal, pork and lamb.	-	15	<ul style="list-style-type: none"> • Observance of hygiene, health and safety rules • Adoption of professional attitudes and behaviours 	P

* P = Practical examination
T = Theory examination

TABLE OF SPECIFICATIONS – PRACTICAL EXAMINATION

PROGRAM: Butchery

CODE: 900 498

MODULE: 11 – RETAIL CUTS OF VEAL, PORK AND LAMB

Duration: 1 ½ hours

EXPECTED BEHAVIOUR: To perform retail cuts of veal, pork and lamb

EVALUATION FOCUSES	STR.*	OBSERVABLE ASPECTS	WGT. %	CRITERION COMPONENTS	WGT. %
- Describe retail cuts of veal, pork and lamb.	T	1. Identification of retail cuts of veal, pork and lamb	10	1.1 Correctly identified retail cuts of veal, pork and lamb	10
- Prepare the meat cuts: - pieces - slices - cubes - ground meat	PS	2. Application of meat cutting techniques	26	2.1 Followed the recommended techniques, procedures or methods	16
				2.2 Performed the operations minimizing the knife cuts to the muscles	10
		3. Use of tools and equipment	6	3.1 Used the tools and equipment in the recommended manner	6
		4. Quality of trimming	18	4.1 Observed the criteria for quality trimming	8
				4.2 Obtained the maximum yield of meat cut	10
		5. Conformity of the meat cuts obtained with the requirements	15	5.1 Obtained the planned retail meat cuts	15
- Package and label the retail cuts of veal, pork and lamb.	PS	6. Packaging and presentation	10	6.1 Packaged and presented the retail cuts appropriately	10

* Evaluation strategy: process (PS), product (PT) or theory (T)

TABLE OF SPECIFICATIONS – PRACTICAL EXAMINATION

PROGRAM: Butchery

CODE: 900 498

MODULE: 11 – RETAIL CUTS OF VEAL, PORK AND LAMB

Duration: 1 ½ hours

EXPECTED BEHAVIOUR: To perform retail cuts of veal, pork and lamb

EVALUATION FOCUSES	STR.*	OBSERVABLE ASPECTS	WGT. %	CRITERION COMPONENTS	WGT. %
- Perform retail cuts of veal, pork and lamb.	PS	7. Observance of hygiene, health and safety rules	10	7.1 Applied the rules of hygiene, health and safety	10
		8. Adoption of professional attitudes and behaviours	5	8.1 Showed a sense of organization	5

* Evaluation strategy: process (PS), product (PT) or theory (T)

PROGRAM: Butchery

CODE: 900 504

MODULE: 12 – POULTRY, FISH AND OTHER PRODUCTS

**PROGRAM ANALYSIS TABLE
TABLE OF SPECIFICATIONS
INFORMATION ON THE EVALUATION
EVALUATION FORM**

PROGRAM ANALYSIS (BEHAVIOURAL OBJECTIVE)

PROGRAM: Butchery

CODE: 900 504

MODULE: 12 – POULTRY, FISH AND OTHER PRODUCTS

EXPECTED BEHAVIOUR: To perform cuts of poultry and fish and prepare other products

POSSIBLE FOCUSES	LRN. %	EVAL. %	OBSERVABLE ASPECTS OR THEMES OF KNOWLEDGE	P* or T
- Identify cuts of: - poultry - fish	5	-	<ul style="list-style-type: none"> • Identification of cuts according to: <ul style="list-style-type: none"> - type of poultry - type of fish 	T
- Associate appropriate cooking methods with: - poultry cuts - fish cuts - other products	2	15	<ul style="list-style-type: none"> • Distinction between different cooking methods • Association of cooking methods with the different cuts and products 	T
- Organize the work.	2	-	<ul style="list-style-type: none"> • Planning of work according to instructions • Choice of tools and equipment according to the work to be performed • Preparation of tools and equipment 	T
- Prepare cuts of poultry and fish: - pieces - slices - cubes - ground	51	55	<ul style="list-style-type: none"> • Application of cutting techniques for: <ul style="list-style-type: none"> - poultry - fish • Use of tools and equipment • Observance of points of reference, where applicable • Conformity of the cuts obtained with requirements • Observance of criteria with respect to the quality of the: <ul style="list-style-type: none"> - trimming - barding and trussing, where applicable 	P

* P = Practical examination
T = Theory examination

PROGRAM ANALYSIS (BEHAVIOURAL OBJECTIVE)

PROGRAM: Butchery

CODE: 900 504

MODULE: 12 – POULTRY, FISH AND OTHER PRODUCTS

EXPECTED BEHAVIOUR: To perform cuts of poultry and fish and prepare other products

POSSIBLE FOCUSES	LRN. %	EVAL. %	OBSERVABLE ASPECTS OR THEMES OF KNOWLEDGE	P* or T
<ul style="list-style-type: none"> - Perform operations related to the preparation of other products. 	15	30	<ul style="list-style-type: none"> • Application, as required, of the following techniques: <ul style="list-style-type: none"> - cutting - trimming • Use of tools and equipment • Observance of points of reference, where applicable • Conformity of product preparation with requirements 	P
<ul style="list-style-type: none"> - Package and label the poultry, fish and other products: <ul style="list-style-type: none"> - standard packaging - vacuum packaging 	10	-	<ul style="list-style-type: none"> • Appropriate choice of packaging according to: <ul style="list-style-type: none"> - cuts or products - quantities - preservation methods • Work techniques for: <ul style="list-style-type: none"> - standard packaging - vacuum packaging • Use of: <ul style="list-style-type: none"> - equipment - measuring instruments • Observance of rules for displaying products • Compliance with government standards for packaging and labelling 	P

* P = Practical examination
T = Theory examination

PROGRAM ANALYSIS (BEHAVIOURAL OBJECTIVE)**PROGRAM:** Butchery**CODE:** 900 504**MODULE:** 12 – POULTRY, FISH AND OTHER PRODUCTS**EXPECTED BEHAVIOUR:** To perform cuts of poultry and fish and prepare other products

POSSIBLE FOCUSES	LRN. %	EVAL. %	OBSERVABLE ASPECTS OR THEMES OF KNOWLEDGE	P* or T
- Maintain the work area.	15	-	<ul style="list-style-type: none"> • Application of cleaning, disinfecting and maintenance techniques for: <ul style="list-style-type: none"> - tools and equipment - the work area • Storage of: <ul style="list-style-type: none"> - tools and equipment - products 	P
- Perform cuts of poultry and fish and prepare other products.	-	-	<ul style="list-style-type: none"> • Rigorous application of hygiene, health and safety rules • Adoption of professional attitudes and behaviours • Observance of the business's profitability standards 	P

* P = Practical examination
T = Theory examination

TABLE OF SPECIFICATIONS – PRACTICAL EXAMINATION

PROGRAM: Butchery

CODE: 900 504

MODULE: 12 – POULTRY, FISH AND OTHER PRODUCTS

Duration: 1 hour

EXPECTED BEHAVIOUR: To perform cuts of poultry and fish and prepare other products

EVALUATION FOCUSES	STR.*	OBSERVABLE ASPECTS	WGT. %	CRITERION COMPONENTS	WGT. %
Associate appropriate cooking methods with: - poultry cuts - fish cuts - other products	T	1. Association of cooking methods with the different cuts and products	15	1.1 Chose the cooking methods appropriate for different cuts and products	15
Prepare cuts of poultry and fish: - pieces - slices - cubes - ground	PS	2. Application of cutting techniques	25	2.1 Followed the recommended techniques, procedures or methods	15
				2.2 Performed the operations minimizing the knife cuts to the muscles	10
		3. Quality of trimming and trussing	20	3.1 Observed the criteria for quality trimming	15
				3.2 Observed the criteria for quality trussing	5
		4. Conformity of the cuts obtained with the requirements	10	4.1 Obtained the planned retail cuts	10
Perform operations related to the preparation of other products.	PS	5. Application of cutting techniques	15	5.1 Followed the recommended techniques, procedures or methods	15
		6. Conformity of the cuts obtained with the requirements	15	6.1 Obtained the planned retail cuts	15

* Evaluation strategy: process (PS), product (PT) or theory (T)

INFORMATION ON THE EVALUATION

PROGRAM:

Butchery

MODULE:

12 – POULTRY, FISH AND OTHER PRODUCTS

CODE: 900 504

ITEMS	COMMENTS
Examination Information	The examination consists in (1) associating cooking methods with cuts of poultry and fish and other products, (2) preparing cuts of poultry and (3) slicing liver. The students' ability to prepare cuts of fish will not be evaluated for the following reasons: dangers of contamination; the organizational complexity since all the work areas would have to be assigned to the preparation of fish during part of the examination; the lesser importance of this part of the competency. In addition, since the packaging and labelling of products and maintenance of the work area were evaluated in previous modules, they will not be evaluated here.
Examination Procedure	The candidates will perform cuts of poultry and will prepare the following products: using: - raw materials (poultry, liver, cord, packaging material, etc.) with: - the required tools and equipment - personal protective equipment
Duration of the Examination	Approximately 1 hour, broken down as follows: - 10 minutes to associate cooking methods with cuts of poultry and fish and other products - 35 minutes to prepare cuts of poultry - 15 minutes to slice liver The candidates are expected to complete the operations in the time allotted. A candidate who exceeds the time allotted for the examination by more than 10 minutes will fail the examination.

INFORMATION ON THE EVALUATION

PROGRAM:

Butchery

MODULE:

12 – POULTRY, FISH AND OTHER PRODUCTS

CODE: 900 504

ITEMS	COMMENTS
<p>Information on Criterion Components</p> <p>Associate appropriate cooking methods with:</p> <ul style="list-style-type: none"> - poultry cuts - fish cuts - other products <p>Criterion Component 1.1 Chose the cooking methods appropriate for different cuts and products</p> <p>Prepare cuts of poultry and fish:</p> <ul style="list-style-type: none"> - pieces - slices - cubes - ground 	<p>The paragraphs below provide further information on the criterion components or on the evaluation of the candidates.</p> <p>The candidates are expected to choose the cooking methods appropriate for different cuts of poultry and fish and other products (15 in all) using a written objective questionnaire (multiple choice, matching type, true or false, etc.). This component is evaluated in the classroom or in the shop and is observed before the candidates prepare the cuts and perform the operations related to the preparation of other products. It is suggested that this questionnaire take the form of a work sheet included in the Candidate's Booklet.</p> <p>The candidates must obtain a minimum result of 12 out of 15 for this criterion component.</p> <p>The candidates will prepare the cuts of poultry using 3 or 4 chickens: 1 cut into legs and breast with back attached, 1 cut into legs and breast without back, 1 cut into drumsticks, thighs and boneless breast. Finally, the candidates will perform boneless and trussed cuts using a whole chicken or cuts already made. It should be noted that it is best to vary the mass (weight) of the poultry used for the examination.</p>

INFORMATION ON THE EVALUATION

PROGRAM:

Butchery

MODULE:

12 – POULTRY, FISH AND OTHER PRODUCTS

CODE: 900 504

ITEMS	COMMENTS
<p>Criterion Component 2.1 Followed the recommended techniques, procedures or methods</p>	<p>The candidates are expected to follow the techniques, procedures and methods recommended and taught during the course on the preparation of cuts of poultry. Throughout the examination, the examiner will pay close attention to this component.</p> <p>No serious errors will be allowed (for example, cut the wings at the wrong joint).</p>
<p>Criterion Component 2.2 Performed the operations minimizing the knife cuts to the muscles</p>	<p>The examiner will ensure that the cuts of poultry are performed with precision. The piece will be considered satisfactory if it does not have cuts more than 0.60 cm (1/4 inch) deep in the muscles.</p> <p>This aspect will be observed before the candidates truss the piece of meat.</p>
<p>Criterion Component 3.1 Observed the criteria for quality trimming</p>	<p>The examiner will ensure that the candidates observe the criteria for quality trimming. They should therefore recover the maximum amount of meat, i.e. ensure that the bones are well trimmed and there is a minimum quantity of edible meat discarded. In addition, the fat content in the trimmings obtained should be consistent with how they are marketed (medium ground chicken for example). The percentage of fat should not exceed the standards set by law.</p> <p>Likewise, the fat content of the retail cuts should be consistent with how they are marketed. Finally, the retail cuts and trimmings obtained by the candidates must not contain stains, tendons or other inedible parts. This aspect is verified after the preparation has been completed.</p> <p>No serious errors will be allowed for this component. The examiner will evaluate this aspect.</p>
<p>Criterion Component 3.2 Observed the criteria for quality trussing</p>	<p>The examiner must ensure that the candidates observe the criteria for quality trussing (even tension, symmetrical arrangement).</p> <p>No more than one error will be allowed for this component.</p>

INFORMATION ON THE EVALUATION

PROGRAM:

Butchery

MODULE:

12 – POULTRY, FISH AND OTHER PRODUCTS

CODE: 900 504

ITEMS	COMMENTS
<p>Criterion Component 4.1 Obtained the planned retail cuts</p>	<p>The examiner will verify the conformity of the retail cuts (cleanness of the cut, absence of scarring, shape, angle, etc.). This component is observed after the preparation is completed.</p> <p>No serious errors will be allowed for this component, for example, the presence of breast meat with the wing or with the trimmings.</p>
<p>Perform operations related to the preparation of other products.</p>	<p>The candidates will perform the slicing of a pork liver (or the liver of another type of animal according to availability).</p>
<p>Criterion Component 5.1 Followed the recommended techniques, procedures or methods</p>	<p>The candidates are expected to follow the techniques, procedures and methods recommended and taught during the preparation of the liver. Throughout the examination, the examiner will pay close attention to this component.</p> <p>No errors will be allowed for this component. The examiner will evaluate this aspect.</p>
<p>Criterion Component 6.1 Obtained the planned retail cuts</p>	<p>The examiner will verify the conformity of the retail cuts (cleanness of the cut, uniform thickness, absence of fat and tendons, etc.). This component is observed after the preparation is completed.</p> <p>No serious errors will be allowed for this component. The examiner will evaluate this aspect.</p>
<p>Minimum Performance Standard</p>	<p>85 per cent</p>
<p>Pass/Fail Conditions</p>	<p>The observance of health and safety rules will be verified throughout the examination. The examiner will ensure he or she has the means to check and monitor the candidates. Any actions deemed dangerous and potentially harmful to the health and safety of the candidate or other persons in the work area will result in an immediate halt to the examination and the failure of the candidate.</p>

EVALUATION FORM

BUTCHERY	Program code:	5674
12 – POULTRY, FISH AND OTHER PRODUCTS	Module code:	900 504
Candidate's name: _____		
School: _____		
Permanent code: _____		
Date of examination: _____		

OBSERVATION		RESULT
<p>1 ASSOCIATION OF COOKING METHODS WITH THE DIFFERENT CUTS AND PRODUCTS</p> <p>1.1 Chose the cooking methods appropriate for different cuts and products</p> <p>Error tolerance: 3 errors out of 15 questions</p> <p>Time to associate the cooking methods with the cuts of poultry, fish and other products: ____ minutes</p>	<p>YES NO</p> <p><input type="checkbox"/> <input type="checkbox"/></p>	<p>0 or 15</p>
<p>2 APPLICATION OF CUTTING TECHNIQUES</p> <p>2.1 Followed the recommended techniques, procedures or methods</p> <p>2.2 Performed the operations minimizing the knife cuts to the muscles</p> <p>Error tolerance: cuts 0.60 cm (1/4 inch) deep</p>	<p><input type="checkbox"/> <input type="checkbox"/></p> <p><input type="checkbox"/> <input type="checkbox"/></p>	<p>0 or 15</p> <p>0 or 10</p>

OBSERVATION		RESULT
	YES NO	
<p>3 QUALITY OF TRIMMING AND TRUSSING</p>		
<p>3.1 Observed the criteria for quality trimming:</p>		0 or 15
<p>- bones and scraps</p>	<input type="checkbox"/> <input type="checkbox"/>	
<p>- trimmings</p>	<input type="checkbox"/> <input type="checkbox"/>	
<p>- retail cuts</p>	<input type="checkbox"/> <input type="checkbox"/>	
<p>3.2 Observed the criteria for quality trussing</p>		0 or 5
<p>- even tension</p>	<input type="checkbox"/> <input type="checkbox"/>	
<p>- symmetrical arrangement</p>	<input type="checkbox"/> <input type="checkbox"/>	
<p>4 CONFORMITY OF THE CUTS OBTAINED WITH THE REQUIREMENTS</p>		
<p>4.1 Obtained the planned retail cuts</p>		0 or 10
<p>- cleanness of the cut</p>	<input type="checkbox"/> <input type="checkbox"/>	
<p>- correct shape</p>	<input type="checkbox"/> <input type="checkbox"/>	
<p>Start ___ : ___ End ___ : ___ Time ___ : ___</p>		
<p>5 APPLICATION OF CUTTING TECHNIQUES</p>		
<p>5.1 Followed the recommended techniques, procedures or methods</p>	<input type="checkbox"/> <input type="checkbox"/>	0 or 15

OBSERVATION		RESULT
<p>6 CONFORMITY OF THE CUTS OBTAINED WITH THE REQUIREMENTS</p> <p>6.1 Obtained the planned retail cuts</p> <ul style="list-style-type: none"> - cleanness of the cut - uniformity of thickness - absence of fat and tendons <p>Start ___ : ___ End ___ : ___ Time ___ : ___</p> <p><i>Total duration of the examination: ___ : ___</i></p> <p>Pass/Fail Conditions: Any action considered dangerous or potentially harmful to the health and safety of the candidate or other persons in the work area will result in an immediate halt to the examination and the failure of the candidate.</p>	<p>YES NO</p> <p><input type="checkbox"/> <input type="checkbox"/></p> <p><input type="checkbox"/> <input type="checkbox"/></p> <p><input type="checkbox"/> <input type="checkbox"/></p>	<p>0 or 15</p>

Notes for the examiner:

1. Marking is dichotomous. For each marking unit, give either full points or 0 (zero) and circle the points given.
2. Give full points only if you have checked YES for each item in the marking unit, unless an error tolerance is indicated on the Evaluation Form.
3. No errors will be allowed for an element, unless an error tolerance is indicated on the Evaluation Form.

Minimum Performance Standard: 85 per cent

TOTAL: / 100

PASS

FAIL

Name of examiner: _____

PROGRAM: Butchery

CODE: 900 552

MODULE: 13 – SPECIAL PREPARATION OF MEAT AND POULTRY

**PROGRAM ANALYSIS TABLE
TABLE OF SPECIFICATIONS
INFORMATION ON THE EVALUATION
EVALUATION FORM**

PROGRAM ANALYSIS (BEHAVIOURAL OBJECTIVE)

PROGRAM: Butchery

CODE: 900 552

MODULE: 13 – SPECIAL PREPARATION OF MEAT AND POULTRY

EXPECTED BEHAVIOUR: To prepare meat and poultry

POSSIBLE FOCUSES	LRN. %	EVAL. %	OBSERVABLE ASPECTS OR THEMES OF KNOWLEDGE	P* or T
- Organize the work.	5	-	<ul style="list-style-type: none"> • Planning of work according to instructions • Determination of: <ul style="list-style-type: none"> - pieces to be arranged - type of preparation to be done • Choice of tools and equipment according to the work to be performed • Preparation of tools and equipment 	P
- Prepare stuffing and marinades.	25	30	<ul style="list-style-type: none"> • Choice of recipes according to the: <ul style="list-style-type: none"> - pieces to be stuffed or marinated - desired results • Measurement of ingredients • Application of method of preparation 	P
- Stuff the meat and poultry.	20	25	<ul style="list-style-type: none"> • Preparation of pieces to be stuffed • Proportions • Criteria with respect to the quality of the: <ul style="list-style-type: none"> - filling - barding, where applicable - trussing • Conformity of stuffed pieces with requirements 	P

* P = Practical examination
T = Theory examination

PROGRAM ANALYSIS (BEHAVIOURAL OBJECTIVE)

PROGRAM: Butchery

CODE: 900 552

MODULE: 13 – SPECIAL PREPARATION OF MEAT AND POULTRY

EXPECTED BEHAVIOUR: To prepare meat and poultry

POSSIBLE FOCUSES	LRN. %	EVAL. %	OBSERVABLE ASPECTS OR THEMES OF KNOWLEDGE	P* or T
- Prepared twinned cuts of: - meat - meat and poultry	20	30	<ul style="list-style-type: none"> • Choice of cuts to be twinned • Preparation of cuts according to the desired results • Arrangement of cuts according to: <ul style="list-style-type: none"> - fibre direction - shapes of pieces • Observance of criteria for proper: <ul style="list-style-type: none"> - barding, where applicable - trussing • Conformity of twinned cuts with requirements 	P
- Marinate meat cuts and poultry cuts.	5	-	<ul style="list-style-type: none"> • Cuts completely covered • Observance of time allotted 	P
- Package and label the products	10	-	<ul style="list-style-type: none"> • Appropriate choice of packaging according to: <ul style="list-style-type: none"> - products - quantities - preservation methods • Packaging techniques • Rules for displaying products • Compliance with government standards for packaging and labelling 	P

* P = Practical examination
T = Theory examination

PROGRAM ANALYSIS (BEHAVIOURAL OBJECTIVE)**PROGRAM:** Butchery**CODE:** 900 552**MODULE:** 13 – SPECIAL PREPARATION OF MEAT AND POULTRY**EXPECTED BEHAVIOUR:** To prepare meat and poultry

POSSIBLE FOCUSES	LRN. %	EVAL. %	OBSERVABLE ASPECTS OR THEMES OF KNOWLEDGE	P* or T
- Maintain the work area	15	-	<ul style="list-style-type: none"> • Application of cleaning, disinfecting and maintenance techniques for: <ul style="list-style-type: none"> - tools and equipment - the work area • Storage of: <ul style="list-style-type: none"> - tools and equipment - products 	P
- Prepare meat and poultry	-	15	<ul style="list-style-type: none"> • Adoption of professional attitudes and behaviours 	P

* P = Practical examination
T = Theory examination

TABLE OF SPECIFICATIONS – PRACTICAL EXAMINATION

PROGRAM: Butchery

CODE: 900 552

MODULE: 13 – SPECIAL PREPARATION OF MEAT AND POULTRY

Duration: 45 minutes

EXPECTED BEHAVIOUR: To prepare meat and poultry

EVALUATION FOCUSES	STR.*	OBSERVABLE ASPECTS	WGT. %	CRITERION COMPONENTS	WGT. %
Prepare stuffing.	PS	1. Measurement of ingredients	15	1.1 Measured the ingredients accurately	15
		2. Application of method of preparation	15	2.1 Properly applied the method of preparation	15
Stuff the meat and poultry.	PS	3. Preparation of pieces to be stuffed	5	3.1 Properly prepared the pieces to be stuffed	5
		4. Proportions	5	4.1 Use an appropriate quantity of stuffing	5
		5. Criteria with respect to the quality of the: - filling - barding, where applicable - trussing	15	5.1 Observed the criteria with respect to the quality of the filling and barding	8
Prepared twinned cuts of: - meat - meat and poultry	PS	6. Preparation of cuts according to the desired results	5	6.1 Properly prepared the cuts according to the desired result	5
		7. Arrangement of cuts according to: - fibre direction - shapes of pieces	15	7.1 Correctly arranged the cuts according to the fibre direction	10
				7.2 Correctly arranged the cuts according to the shapes of the pieces	5

* Evaluation strategy: process (PS) product (PT) or theory (T)

TABLE OF SPECIFICATIONS – PRACTICAL EXAMINATION

PROGRAM: Butchery

CODE: 900 552

MODULE: 13 – SPECIAL PREPARATION OF MEAT AND POULTRY

Duration: 45 minutes

EXPECTED BEHAVIOUR: To prepare meat and poultry

EVALUATION FOCUSES	STR.*	OBSERVABLE ASPECTS	WGT. %	CRITERION COMPONENTS	WGT. %
Prepare meat and poultry	PS	8. Observance of criteria for proper: - barding, where applicable - trussing	10	8.1 Observed the criteria with respect to the quality of the trussing	10
		9. Adoption of professional attitudes and behaviours	15	9.1 Showed a sense of organization	15

* Evaluation strategy: process (PS) product (PT) or theory (T)

INFORMATION ON THE EVALUATION

PROGRAM:

Butchery

MODULE:

13 – SPECIAL PREPARATION OF MEAT AND POULTRY

CODE: 900 552

ITEMS	COMMENTS
Duration of the Examination	<p>Approximately 45 minutes, broken down as follows:</p> <ul style="list-style-type: none"> - 20 minutes to prepare the stuffing - 10 minutes to stuff a piece (meat or poultry) - 15 minutes to prepare a twinned cut <p>The candidates are expected to complete the operations in the time allotted. A candidate who exceeds the time allotted for the examination by more than 10 minutes will fail the examination.</p>
Information on Criterion Components	<p>The paragraphs below provide further information on the criterion components or on the evaluation of the candidates.</p>
<p>Prepare stuffing.</p> <p>Criterion Component 1.1 Measured the ingredients accurately</p>	<p>The candidates are expected to measure accurately the ingredients required to prepare the stuffing. The examiner will make a quick visual check, but will verify the accuracy of the quantities of two of the most important ingredients.</p> <p>No serious errors will be allowed for this component. The examiner will evaluate this aspect.</p>
<p>Criterion Component 2.1 Properly applied the method of preparation</p>	<p>The examiner will ensure that the candidates properly apply the method of preparation when making the stuffing (meat ground the required number of times, ingredients added and mixed at the right time, work steps observed, consistency of the mixture, uniformity of the mixtur, etc.).</p> <p>No serious errors will be allowed for this component. The examiner will evaluate this aspect.</p>
Stuff the meat and poultry.	

INFORMATION ON THE EVALUATION

PROGRAM:

Butchery

MODULE:

13 – SPECIAL PREPARATION OF MEAT AND POULTRY

CODE: 900 552

ITEMS	COMMENTS
<p>Criterion Component 3.1 Properly prepared the pieces to be stuffed</p>	<p>The candidates are expected to properly prepare a piece (meat or poultry) that has been previously boned to receive the stuffing. They should recover the maximum amount of meat. In addition, the piece should contain an acceptable percentage of fat and not contain stains, tendons or other inedible parts. Finally, the examiner will ensure that the piece is prepared with precision, that is, no cuts made into the muscles with the knife.</p> <p>No serious errors will be allowed for this component. The examiner will evaluate this aspect.</p>
<p>Criterion Component 4.1 Use an appropriate quantity of stuffing</p>	<p>The piece stuffed by the candidates is expected to contain an appropriate quantity of stuffing.</p> <p>No serious errors will be allowed for this component. The examiner will evaluate this aspect.</p>
<p>Criterion Component 5.1 Observed the criteria with respect to the quality of the filling and barding</p>	<p>The candidates are expected to observe the criteria with respect to the quality of the filling (uniformity and arrangement of the stuffing, etc.) and the barding (arrangement and quantity of barding, etc.).</p> <p>No serious errors will be allowed for this component. The examiner will evaluate this aspect.</p>
<p>Criterion Component 5.2 Observed the criteria with respect to the quality of the trussing</p>	<p>The candidates are expected to truss the piece with even tension and arrange the cord symmetrically.</p> <p>No errors will be allowed for this component.</p>
<p>Prepared twinned cuts of: - meat - meat and poultry</p>	

INFORMATION ON THE EVALUATION

PROGRAM:

Butchery

MODULE:

13 – SPECIAL PREPARATION OF MEAT AND POULTRY

CODE: 900 552

ITEMS	COMMENTS
<p>Criterion Component 6.1 Properly prepared the cuts according to the desired result</p>	<p>The candidates are expected to properly prepare the two previously boned pieces. They should recover the maximum amount of meat. Likewise, the pieces should contain an acceptable percentage of fat and not contain stains, tendons or other inedible parts. Finally, the examiner will ensure that the piece is prepared with precision, i.e. that care has been taken to avoid knife cuts in the muscles.</p> <p>No serious errors will be allowed for this component. The examiner will evaluate this aspect.</p>
<p>Criterion Component 7.1 Correctly arranged the cuts according to the fibre direction</p>	<p>The candidates are expected to arrange the cuts correctly according to the fibre direction of the muscles of the pieces.</p> <p>No errors will be allowed for this component.</p>
<p>Criterion Component 7.2 Correctly arranged the cuts according to the shapes of the pieces</p>	<p>The candidates are expected to arrange the cuts correctly according to the shapes of the pieces.</p> <p>No errors will be allowed for this component.</p>
<p>Criterion Component 8.1 Observed the criteria with respect to the quality of the trussing</p>	<p>The candidates are expected to truss the piece with even tension and arrange the cord symmetrically.</p> <p>No errors will be allowed for this component.</p>
<p>Prepare meat and poultry.</p>	

INFORMATION ON THE EVALUATION

PROGRAM:

Butchery

MODULE:

13 – SPECIAL PREPARATION OF MEAT AND POULTRY

CODE: 900 552

ITEMS	COMMENTS
<p>Criterion Component 9.1 Showed a sense of organization</p> <p>Minimum Performance Standard</p> <p>Pass/Fail Conditions</p>	<p>The examiner will ensure that the candidates demonstrate a sense of organization (clear work table; each task completed before going on to the next; no accumulation of trimmings that have to be reworked; orderly, methodical work, etc.). This aspect will be observed throughout the operation.</p> <p>No errors will be allowed for this aspect.</p> <p>85 per cent</p> <p>The observance of health and safety rules will be verified throughout the examination. The examiner will ensure he or she has the means to check and monitor the candidates. Any actions deemed dangerous and potentially harmful to the health and safety of the candidate or other persons in the work area will result in an immediate halt to the examination and the failure of the candidate.</p>

EVALUATION FORM

BUTCHERY	Program code:	5674
13 – SPECIAL PREPARATION OF MEAT AND POULTRY	Module code:	900 552
Candidate's name: _____		
School: _____		
Permanent code: _____		
Date of examination: _____		

OBSERVATION		RESULT
	YES NO	
1 MEASUREMENT OF INGREDIENTS		
1.1 Measured the ingredients accurately	<input type="checkbox"/> <input type="checkbox"/>	0 or 15
2 APPLICATION OF METHOD OF PREPARATION		
2.1 Properly applied the method of preparation	<input type="checkbox"/> <input type="checkbox"/>	0 or 15
Time to prepare the stuffing: ___ minutes		
3 PREPARATION OF PIECES TO BE STUFFED		
3.1 Properly prepared the pieces to be stuffed		0 or 5
- minimum quantity of meat discarded	<input type="checkbox"/> <input type="checkbox"/>	
- pieces (fat, stains, tendons)	<input type="checkbox"/> <input type="checkbox"/>	
- precision (knife cuts)	<input type="checkbox"/> <input type="checkbox"/>	
4 PROPORTIONS		
4.1 Used an appropriate quantity of stuffing	<input type="checkbox"/> <input type="checkbox"/>	0 or 5

OBSERVATION		RESULT
	YES NO	
<p>5 CRITERIA WITH RESPECT TO THE QUALITY OF THE:</p> <p>- FILLING</p> <p>- BARDING, WHERE APPLICABLE</p> <p>- TRUSSING</p>		
<p>5.1 Observed the criteria with respect to the quality of the filling and barding</p> <p>- stuffing (uniformity, arrangement)</p> <p>- barding (quantity, arrangement)</p> <p>- basic decorative elements</p>	<p><input type="checkbox"/> <input type="checkbox"/></p> <p><input type="checkbox"/> <input type="checkbox"/></p> <p><input type="checkbox"/> <input type="checkbox"/></p>	0 or 8
<p>5.2 Observed the criteria with respect to the quality of the trussing</p> <p>- even tension</p> <p>- symmetrical arrangement</p>	<p><input type="checkbox"/> <input type="checkbox"/></p> <p><input type="checkbox"/> <input type="checkbox"/></p>	0 or 7
<p>Start ___ : ___ End ___ : ___ Time ___ : ___</p>		
<p>6 PREPARATION OF CUTS ACCORDING TO THE DESIRED RESULTS</p>		
<p>6.1 Properly prepared the cuts according to the desired result</p> <p>- minimum quantity of meat discarded</p> <p>- pieces (fat, stains, tendons)</p>	<p><input type="checkbox"/> <input type="checkbox"/></p> <p><input type="checkbox"/> <input type="checkbox"/></p>	0 or 5
<p>7 ARRANGEMENT OF CUTS ACCORDING TO:</p> <p>- FIBRE DIRECTION</p> <p>- SHAPES OF PIECES</p>		
<p>7.1 Correctly arranged the cuts according to the fibre direction</p>	<p><input type="checkbox"/> <input type="checkbox"/></p>	0 or 10
<p>7.2 Correctly arranged the cuts according to the shapes of the pieces</p>	<p><input type="checkbox"/> <input type="checkbox"/></p>	0 or 5

OBSERVATION	YES NO	RESULT
<p>8 OBSERVANCE OF CRITERIA FOR PROPER: - BARDING, WHERE APPLICABLE - TRUSSING</p> <p>8.1 Observed the criteria with respect to the quality of the trussing</p> <ul style="list-style-type: none"> - even tension - symmetrical arrangement <p>Start ___ : ___ End ___ : ___ Time ___ : ___</p> <p><i>Total duration of the examination: ___ : ___</i></p> <p>9 ADOPTION OF PROFESSIONAL ATTITUDES AND BEHAVIOURS</p> <p>9.1 Showed a sense of organization</p> <ul style="list-style-type: none"> - clear work table - each task completed before going on to the next - orderly, methodical work <p>Pass/Fail Conditions: Any error in the rigorous application of health and safety rules will result in a fail.</p>	<p>YES NO</p> <p><input type="checkbox"/> <input type="checkbox"/></p> <p><input type="checkbox"/> <input type="checkbox"/></p> <p><input type="checkbox"/> <input type="checkbox"/></p> <p><input type="checkbox"/> <input type="checkbox"/></p> <p><input type="checkbox"/> <input type="checkbox"/></p>	<p>0 or 10</p> <p>0 or 15</p>

Notes for the examiner:

1. Marking is dichotomous. For each marking unit, give either full points or 0 (zero) and circle the points given.
2. Give full points only if you have checked YES for each item in the marking unit, unless an error tolerance is indicated on the Evaluation Form.
3. No errors will be allowed for an element, unless an error tolerance is indicated on the Evaluation Form.

Minimum Performance Standard: 85 per cent

TOTAL: / 100

PASS

FAIL

Name of examiner: _____

PROGRAM: Butchery

CODE: 900 513

MODULE: 14 – DELICATESSEN PRODUCTS

**PROGRAM ANALYSIS TABLE
TABLE OF SPECIFICATIONS
INFORMATION ON THE EVALUATION
EVALUATION FORM**

PROGRAM ANALYSIS (BEHAVIOURAL OBJECTIVE)

PROGRAM: Butchery

CODE: 900 513

MODULE: 14 – DELICATESSEN PRODUCTS

EXPECTED BEHAVIOUR: To prepare delicatessen products

POSSIBLE FOCUSES	LRN. %	EVAL. %	OBSERVABLE ASPECTS OR THEMES OF KNOWLEDGE	P* or T
- Organize the work.	12	20	<ul style="list-style-type: none"> • Planning of work according to instructions • Choice of tools and equipment according to the work to be performed • Preparation of tools and equipment • Choice of ingredients according to the recipe to be prepared • Measurement of ingredients 	P
- Make fresh sausages.	15	40	<ul style="list-style-type: none"> • Application of preparation methods • Recipes • Choice of casing • Finished product 	P
- Apply cooking and preparation methods to cooked products: - liver or country-style pâté - cretons - headcheese - prepared cooked dishes - roast meats	48	40	<ul style="list-style-type: none"> • Application of preparation methods for each product • Recipes • Choice of cooking methods according to product • Specified temperature and cooking time • Use of appliances • Finished product 	P

* P = Practical examination
T = Theory examination

PROGRAM ANALYSIS (BEHAVIOURAL OBJECTIVE)

PROGRAM: Butchery

CODE: 900 513

MODULE: 14 – DELICATESSEN PRODUCTS

EXPECTED BEHAVIOUR: To prepare delicatessen products

POSSIBLE FOCUSES	LRN. %	EVAL. %	OBSERVABLE ASPECTS OR THEMES OF KNOWLEDGE	P* or T
- Package and label delicatessen and homemade products: - standard packaging - vacuum packaging	10	-	<ul style="list-style-type: none"> • Choice of packaging according to: <ul style="list-style-type: none"> - products - quantities - preservation methods • Work methods for: <ul style="list-style-type: none"> - standard packaging - vacuum packaging • Rules for displaying products • Government standards regarding packaging and labelling 	P
- Maintain the work area.	15	-	<ul style="list-style-type: none"> • Application of cleaning, disinfecting and maintenance techniques for: <ul style="list-style-type: none"> - tools and equipment - the work area • Storage of: <ul style="list-style-type: none"> - tools and equipment - products 	P

* P = Practical examination
T = Theory examination

TABLE OF SPECIFICATIONS – PRACTICAL EXAMINATION

PROGRAM: Butchery

CODE: 900 513

MODULE: 14 – DELICATESSEN PRODUCTS

Duration: 2 ½ hours

EXPECTED BEHAVIOUR: To prepare delicatessen products

EVALUATION FOCUSES	STR.*	OBSERVABLE ASPECTS	WGT. %	CRITERION COMPONENTS	WGT. %
- Organize the work.	PS	1. Choice of ingredients	10	1.1 Made an appropriate choice of ingredients	10
		2. Measurement of ingredients	10	2.1 Measured the ingredients accurately	10
- Make fresh sausages.	PS	3. Application of preparation methods	20	3.1 Properly applied the preparation methods	20
		4. Recipes	15	4.1 Followed the recipes	15
		5. Use of tools and equipment	5	5.1 Used the tools and equipment appropriately	5
- Apply cooking and preparation methods to cooked products: - liver or country-style pâté - cretons - headcheese - prepared cooked dishes - roast meats	PS	6. Application of preparation methods	15	6.1 Properly applied the preparation methods	15
		7. Recipes	20	7.1 Followed the recipe	20
		8. Use of tools and equipment	5	8.1 Used the tools and equipment appropriately	5

* Evaluation strategy: process (PS), product (PT) or theory (T)

INFORMATION ON THE EVALUATION

PROGRAM:

Butchery

MODULE:

14 – DELICATESSEN PRODUCTS

CODE: 900 513

ITEMS	COMMENTS
Examination Information	The examination consists in making fresh casing sausages, and preparing and cooking one of these four cooked products: liver pâté, country-style pâté, cretons or headcheese. It should be noted that the taste and quality of the finished product have not been chosen as criterion components since these are directly related to the accuracy of the quantities of ingredients, the proper application of preparation methods and observance of the recipe. In addition, since the packaging and labelling of products and maintenance of the work area were evaluated in previous modules, they will not be evaluated here.
Examination Procedure	<p>The candidates will prepare delicatessen products: following:</p> <ul style="list-style-type: none"> - instructions - recipes <p>using:</p> <ul style="list-style-type: none"> - raw materials (meat, seasonings, binders, casings, etc.) - the required tools and equipment - packaging materials <p>The examination can be taken by four candidates at the same time.</p>
Duration of the Examination	<p>Approximately 2 ½ hours, broken down as follows:</p> <ul style="list-style-type: none"> - 30 minutes to organize the work (fresh sausages and cooked products) - 60 minutes to make the fresh sausages - 60 minutes to prepare and cook a cooked product (the cooking time is not counted since this phase does not require the constant supervision of the examiner).

INFORMATION ON THE EVALUATION

PROGRAM:

Butchery

MODULE:

14 – DELICATESSEN PRODUCTS

CODE: 900 513

ITEMS	COMMENTS
<p>Information on Criterion Components</p> <p>Organize the work.</p> <p>Criterion Component 1.1 Made an appropriate choice of ingredients</p> <p>Criterion Component 2.1 Measured the ingredients accurately</p> <p>Make fresh sausages.</p> <p>Criterion Component 3.1 Properly applied the preparation methods</p>	<p>The paragraphs below provide further information on the criterion components or on the evaluation of the candidates.</p> <p>The examiner will ensure that the candidates make an appropriate choice of ingredients (conformity of ingredients, freshness, quality, etc.). This aspect will be verified for the two homemade products (fresh sausages and cooked product) at the same time as the next criterion component.</p> <p>No errors will be allowed for this component.</p> <p>The candidates are expected to measure accurately the ingredients required for the preparation of the fresh sausages and the cooked product. The examiner will make a quick visual check, but will verify the accuracy of the quantities of four ingredients (two for the fresh sausages and two for the cooked product).</p> <p>No serious errors will be allowed for this component. The examiner will evaluate this aspect.</p> <p>The examiner will ensure that the candidates properly apply the preparation methods when making fresh sausages, by making sure that certain steps in the work process are observed:</p> <ul style="list-style-type: none"> - rinse and drain the casings, if necessary - place the mix in the cylinder of the stuffer in such a way as to eliminate as much air as possible - correctly place the casing on the end of the tube - fill the casing at the right density and continuously - prick the sausages to eliminate air, if necessary - make regular ends by braiding or using simple ends <p>No serious errors will be allowed for this component. The examiner will evaluate this aspect.</p>

INFORMATION ON THE EVALUATION

PROGRAM:

Butchery

MODULE:

14 – DELICATESSEN PRODUCTS

CODE: 900 513

ITEMS	COMMENTS
<p>Criterion Component 4.1 Followed the recipes</p>	<p>The candidates are expected to follow the recipe (meat ground the required number of times; ingredients added and mixed at the right time; work steps observed; uniformity of the mix, etc.).</p> <p>No serious errors will be allowed for this component.</p>
<p>Criterion Component 5.1 Used the tools and equipment appropriately</p>	<p>The candidates will observe the recommended technique for the use of tools and equipment (meat grinder, stuffer, boning knife, etc.). This aspect will be observed during the application of the methods for making fresh sausages.</p> <p>No serious errors will be allowed for this component. The examiner will evaluate this aspect.</p>
<p>Apply cooking and preparation methods to cooked products:</p> <ul style="list-style-type: none"> - liver or country-style pâté - cretons - headcheese 	
<p>Criterion Component 6.1 Properly applied the preparation methods</p>	<p>The examiner will ensure that the candidates properly apply the preparation methods while making and cooking a cooked product (liver pâté, country-style pâté, cretons or headcheese). In order to facilitate the work of the examiner, we have divided the work process into three stages:</p> <ul style="list-style-type: none"> - The first, "processing before cooking," includes, among other things, cutting and preparing the meat "head, leaf fat, liver, etc." and condiments; grinding ingredients; lining the moulds and filling the moulds in such a way as to eliminate as much air as possible. - The second, "cooking," consists essentially of ensuring that the preparation methods are properly applied during cooking, for example, using a double boiler if necessary, poaching certain ingredients, setting the cooking temperature properly, stirring frequently during cooking, checking the inside temperature of the pâtés, etc.

INFORMATION ON THE EVALUATION

PROGRAM:

Butchery

MODULE:

14 – DELICATESSEN PRODUCTS

CODE: 900 513

ITEMS	COMMENTS
<p>Criterion Component 7.1 Followed the recipes</p> <p>Criterion Component 8.1 Used the tools and equipment appropriately</p> <p>Minimum Performance Standard</p> <p>Pass/Fail Conditions</p>	<p>- The third, "after-cooking processing," consists mainly of moulding the product and cooling, de-moulding and decorating it, etc.</p> <p>It should be noted that, depending on the cooked product (liver pâté, country-style pâté, cretons or headcheese), the stages in the preparation methods differ considerably.</p> <p>No serious errors will be allowed for this component. The examiner will evaluate this aspect.</p> <p>The candidates are expected to observe the recipes (mixture ground the required number of times; ingredients added and mixed at the right time; work stages observed; consistency and uniformity of the mixture; observance of the cooking temperatures and times; etc.).</p> <p>No errors will be allowed for this component.</p> <p>The candidates will observe the recommended technique for the use of tools and equipment (meat grinder, cooking appliance, boning knife, cooking thermometer, scales, etc.).</p> <p>No errors will be allowed for this component.</p> <p>85 per cent</p> <p>The observance of health and safety rules will be verified throughout the examination. The examiner will ensure he or she has the means to check and monitor the candidates. Any actions deemed dangerous and potentially harmful to the health and safety of the candidate or other persons in the work area will result in an immediate halt to the examination and the failure of the candidate.</p>

PERFORMANCE EVALUATION FORM

<p>BUTCHERY</p> <p>14 – DELICATESSEN PRODUCTS</p> <p>Candidate's name: _____</p> <p>School: _____</p> <p>Permanent code: _____</p> <p>Date of examination: _____</p>	<p>Program code: 5674</p> <p>Module code: 900 513</p>
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OBSERVATION		RESULT
	YES NO	
1 CHOICE OF INGREDIENTS		
1.1 Made an appropriate choice of ingredients		0 or 10
- fresh sausages	<input type="checkbox"/> <input type="checkbox"/>	
- cooked product	<input type="checkbox"/> <input type="checkbox"/>	
2 MEASUREMENT OF INGREDIENTS		
2.1 Measured the ingredients accurately		0 or 10
- fresh sausages (two ingredients)	<input type="checkbox"/> <input type="checkbox"/>	
- cooked product (two ingredients)	<input type="checkbox"/> <input type="checkbox"/>	
3 APPLICATION OF PREPARATION METHODS		
3.1 Properly applied the preparation methods		0 or 20
- rinsed and drained the casings, if necessary	<input type="checkbox"/> <input type="checkbox"/>	
- placed the mix in the cylinder (minimum air)	<input type="checkbox"/> <input type="checkbox"/>	
- correctly placed the casing on the end of the tube	<input type="checkbox"/> <input type="checkbox"/>	
- filled the casing at the right density and continuously	<input type="checkbox"/> <input type="checkbox"/>	
- pricked the sausages to eliminate air, if necessary	<input type="checkbox"/> <input type="checkbox"/>	
- made regular ends (braiding or using simple ends)	<input type="checkbox"/> <input type="checkbox"/>	

OBSERVATION		RESULT
	YES NO	
4 RECIPES		
4.1 Followed the recipes		0 or 15
- meat ground the required number of times	<input type="checkbox"/> <input type="checkbox"/>	
- ingredients added and mixed at the right time	<input type="checkbox"/> <input type="checkbox"/>	
- work steps observed	<input type="checkbox"/> <input type="checkbox"/>	
- uniformity of the mix	<input type="checkbox"/> <input type="checkbox"/>	
5 USE OF TOOLS AND EQUIPMENT		
5.1 Used the tools and equipment appropriately	<input type="checkbox"/> <input type="checkbox"/>	0 or 5
6 APPLICATION OF PREPARATION METHODS		
6.1 Properly applied the preparation methods		0 or 15
- processing before cooking	<input type="checkbox"/> <input type="checkbox"/>	
- cooking	<input type="checkbox"/> <input type="checkbox"/>	
- processing after cooking	<input type="checkbox"/> <input type="checkbox"/>	
7 RECIPES		
7.1 Followed the recipes		0 or 20
- mixture ground the required number of times	<input type="checkbox"/> <input type="checkbox"/>	
- ingredients added and mixed at the right time	<input type="checkbox"/> <input type="checkbox"/>	
- work stages observed	<input type="checkbox"/> <input type="checkbox"/>	
- consistency and uniformity of the mixture	<input type="checkbox"/> <input type="checkbox"/>	
- observance of the cooking temperatures and times	<input type="checkbox"/> <input type="checkbox"/>	

OBSERVATION		RESULT
<p>8 USE OF TOOLS AND EQUIPMENT</p> <p>8.1 Used the tools and equipment appropriately</p> <p>Pass/Fail Conditions: Any action considered dangerous or potentially harmful to the health and safety of the candidate or other persons in the work area will result in an immediate halt to the examination and the failure of the candidate.</p>		<p>YES NO</p> <p><input type="checkbox"/> <input type="checkbox"/></p> <p>0 or 5</p>

Notes for the examiner:

1. Marking is dichotomous. For each marking unit, give either full points or 0 (zero) and circle the points given.
2. Give full points only if you have checked YES for each item in the marking unit, unless an error tolerance is indicated on the Evaluation Form.
3. No errors will be allowed for an element, unless an error tolerance is indicated on the Evaluation Form.

Minimum Performance Standard: 85 per cent

TOTAL: / 100

PASS

FAIL

Name of examiner: _____

PROGRAM: Butchery

CODE: 900 561

MODULE: 15 – JOB SEARCH TECHNIQUES

**PROGRAM ANALYSIS TABLE
TABLE OF SPECIFICATIONS
INFORMATION ON THE EVALUATION
PARTICIPATION EVALUATION FORM**

PROGRAM ANALYSIS (SITUATIONAL OBJECTIVE)

PROGRAM: Butchery

CODE: 900 561

MODULE: 15 – JOB SEARCH TECHNIQUES

EXPECTED OUTCOME: To use job search techniques

LEARNING CONTEXT	LRN. %	EVAL. %	PARTICIPATION INDICATORS
<p>PHASE 1: PREPARING FOR A JOB SEARCH</p> <ul style="list-style-type: none"> - Learning about the steps involved in a job search. - Learning about organizations and resources they can consult during a job search. - Learning about the hiring criteria of different types of businesses. - Preparing a list of potential employers. - Discussing the attitudes and behaviour to be adopted during a job search. 	<p>30</p>	<p>30</p>	<ul style="list-style-type: none"> • Consult the information sources available. • Participate in discussions.

PROGRAM ANALYSIS (SITUATIONAL OBJECTIVE)

PROGRAM: Butchery

CODE: 900 561

MODULE: 15 – JOB SEARCH TECHNIQUES

EXPECTED OUTCOME: To use job search techniques

LEARNING CONTEXT	LRN. %	EVAL. %	PARTICIPATION INDICATORS
<p>PHASE 2: IMPLEMENTING A JOB SEARCH PLAN</p> <ul style="list-style-type: none"> - Planning the steps involved in carrying out a job search. - Preparing a résumé and a cover letter. - Participating in the preparation or presentation of simulated selection interviews. - Observing the presentation of simulated selection interviews. - In a group, discussing the different ways to follow up the steps in the job search. 	50	45	<ul style="list-style-type: none"> • Propose a schedule for carrying out the various steps involved in the job search. • Produce the requested documents. • Participate in the proposed activities.

PROGRAM ANALYSIS (SITUATIONAL OBJECTIVE)

PROGRAM: Butchery

CODE: 900 561

MODULE: 15 – JOB SEARCH TECHNIQUES

EXPECTED OUTCOME: To use job search techniques

LEARNING CONTEXT	LRN. %	EVAL. %	PARTICIPATION INDICATORS
<p>PHASE 3: EVALUATING THE JOB SEARCH PLAN</p> <ul style="list-style-type: none"> - During a group meeting, relating their observations about the simulated selection interviews. - Reviewing some of their strengths and weaknesses with regard to each job search technique used. 	<p>20</p>	<p>25</p>	<ul style="list-style-type: none"> • Comment on their progress.

TABLE OF SPECIFICATIONS (SITUATIONAL OBJECTIVE)

PROGRAM: Butchery

CODE: 900 561

MODULE: 15 – JOB SEARCH TECHNIQUES

EXPECTED OUTCOME: To use job search techniques

PARTICIPATION INDICATORS	WGT. %	CRITERION COMPONENTS	WGT. %
<p>PHASE 1:</p> <p>1. Consult the information sources available.</p> <p>2. Participate in discussions.</p>	<p>20</p> <p>10</p>	<p>1.1 Provide information on at least five organizations or information sources that can be consulted during the job search.</p> <p>1.2 Provide information on at least three potential employers, specifying in particular the type of business and the hiring criteria.</p> <p>2.1 Share views on the attitudes and behaviours to adopt when doing a job search.</p>	<p>10</p> <p>10</p> <p>10</p>

TABLE OF SPECIFICATIONS (SITUATIONAL OBJECTIVE)

PROGRAM: Butchery

CODE: 900 561

MODULE: 15 – JOB SEARCH TECHNIQUES

EXPECTED OUTCOME: To use job search techniques

PARTICIPATION INDICATORS	WGT. %	CRITERION COMPONENTS	WGT. %
PHASE 2:			
3. Propose a schedule for carrying out the various steps involved in the job search.	5	3.1 Present the steps of the job search in chronological order.	5
4. Produce the requested documents.	25	4.1 Provide a cover letter and a résumé that includes their educational and work experience.	25
5. Participate in the proposed activities.	15	5.1 Follow the instructions related to the preparation and presentation of simulated interviews.	10
		5.2 Provide at least one element related to ways of following up the steps in the job search.	5
PHASE 3:			
6. Comment on their progress.	25	6.1 Share points regarding their performance or causes for failure observed during the simulated selection interviews.	10
		6.2 Describe at least two of their strengths and two of their weaknesses with respect to the means used.	15

INFORMATION ON THE EVALUATION

PROGRAM: Butchery

MODULE: 15 – JOB SEARCH TECHNIQUES

CODE: 900 561

ITEMS	COMMENTS
<p>Criterion Component 1.1 Provide information on at least five organizations or information sources that can be consulted during the job search.</p> <p>Criterion Component 1.2 Provide information on at least three potential employers, specifying in particular the type of business and the hiring criteria.</p> <p>Participate in discussions.</p> <p>Criterion Component 2.1 Share views on the attitudes and behaviours to adopt when doing a job search.</p> <p>Phase 2: Implementing a Job Search Plan Propose a schedule for carrying out the various steps involved in the job search.</p> <p>Criterion Component 3.1 Present the steps of their job search in chronological order.</p>	<p>Individual work of compiling information for the purpose of making a list of at least five organizations or information sources that can be consulted during the job search.</p> <p>The candidates are expected to gather a minimum amount of coherent information on at least three potential employers without necessarily presenting a complete and rigorously accurate picture of the situation.</p> <p>The candidates will share their views on the attitudes and behaviours to adopt when doing a job search and selection interview. The evaluation should not focus on the accuracy of their views, but rather on whether they have expressed them openly and whether they have presented relevant examples by emphasizing the related information collected.</p> <p>The candidates are expected to gather a minimum amount of coherent information on the steps of their job search in chronological order.</p>

INFORMATION ON THE EVALUATION

PROGRAM: Butchery

MODULE: 15 – JOB SEARCH TECHNIQUES

CODE: 900 561

ITEMS	COMMENTS
<p>Produce the requested documents.</p> <p>Criterion Component 4.1 Provide a cover letter and a résumé that includes their educational and work experience.</p> <p>Participate in the proposed activities.</p> <p>Criterion Component 5.1 Follow the instructions related to the preparation and presentation of simulated interviews.</p> <p>Criterion Component 5.2 Provide at least one element related to ways of following up the steps in the job search.</p> <p>Phase 3: Evaluating the Job Search Plan</p> <p>Comment on their progress.</p> <p>Criterion Component 6.1 Share points regarding their performance or causes for failure observed during the simulated selection interviews.</p>	<p>The examiner will ensure that the candidates have included the elements requested, that the documents contain no errors and that they are presentable to an employer.</p> <p>The candidates are expected to follow the instructions received with respect to the learning activities.</p> <p>Evaluation should not focus on the accuracy of the candidates' perceptions, but rather on whether they have supported their perceptions with relevant examples.</p> <p>This criterion component will be evaluated during a group discussion. Evaluation will not focus on the accuracy of the candidates' assessment, but rather on whether they openly express their views on the topics to be covered.</p>

PARTICIPATION EVALUATION FORM

BUTCHERY	Program code:	5674
15 – Job Search Techniques	Module code:	900 561
Candidate's name: _____		
School: _____		
Permanent code: : _____		
Date of examination: _____		

PARTICIPATION COMPONENTS	RESULT	
	YES	NO
PHASE 1: PREPARING FOR A JOB SEARCH		
1 Consult the information sources available		
1.1 Provide information on at least five organizations or information sources that can be consulted during the job search	<input type="checkbox"/>	<input type="checkbox"/>
1.2 Provide information on at least three potential employers, specifying in particular the type of business and the hiring criteria	<input type="checkbox"/>	<input type="checkbox"/>
2 Participate in discussions		
2.1 Share views on the attitudes and behaviours to adopt when doing a job search	<input type="checkbox"/>	<input type="checkbox"/>
PHASE 2: IMPLEMENTING A JOB SEARCH PLAN		
3 Propose a schedule for carrying out the various steps involved in the job search		
3.1 Present the steps of their job search in chronological order	<input type="checkbox"/>	<input type="checkbox"/>
4 Produce the requested documents		
4.1 Provide a cover letter and a résumé that includes their educational and work experience	<input type="checkbox"/>	<input type="checkbox"/>

PARTICIPATION COMPONENTS		RESULT	
		YES	NO
5	Participate in the proposed activities		
5.1	Follow the instructions related to the preparation and presentation of simulated interviews	<input type="checkbox"/>	<input type="checkbox"/>
5.2	Provide at least one element related to ways of following up the steps in the job search	<input type="checkbox"/>	<input type="checkbox"/>
PHASE 3: EVALUATING THE JOB SEARCH PLAN			
6	Comment on their progress		
6.1	Share points regarding their performance or causes for failure observed during the simulated selection interviews	<input type="checkbox"/>	<input type="checkbox"/>
6.2	Describe at least two of their strengths and two of their weaknesses with respect to the means used	<input type="checkbox"/>	<input type="checkbox"/>
<p>Pass/Fail Conditions: 6 YESes out of a possible 9 and a YES for components 1.1, 1.2, 4.1, 5.1 and 6.2</p> <p>Pass: <input type="checkbox"/> Fail: <input type="checkbox"/> Name of examiner: _____</p>			

PROGRAM: Butchery

CODE: 900 547

MODULE: 16 – ENTERING THE WORK FORCE

**PROGRAM ANALYSIS TABLE
TABLE OF SPECIFICATIONS
INFORMATION ON THE EVALUATION
PARTICIPATION EVALUATION FORM**

PROGRAM ANALYSIS (SITUATIONAL OBJECTIVE)**PROGRAM:** Butchery**CODE:** 900 547**MODULE:** 16 – ENTERING THE WORK FORCE**EXPECTED OUTCOME:** To enter the work force

LEARNING CONTEXT	LRN. %	EVAL. %	PARTICIPATION INDICATORS
<p>PHASE 1: PREPARING FOR THE PRACTICUM</p> <ul style="list-style-type: none"> - Listing the companies that are prepared to accept practicum students. - Identifying companies where they will be able to use skills acquired during training. - Undertaking steps to be taken on as a practicum student by the selected company. - Learning about the rules and policies in effect at this company. 	10	15	<ul style="list-style-type: none"> • Carry out a search for a practicum position. • Explain their choice and present the results of their search.

PROGRAM ANALYSIS (SITUATIONAL OBJECTIVE)**PROGRAM:** Butchery**CODE:** 900 547**MODULE:** 16 – ENTERING THE WORK FORCE**EXPECTED OUTCOME:** To enter the work force

LEARNING CONTEXT	LRN. %	EVAL. %	PARTICIPATION INDICATORS
<p>PHASE 2: OBSERVING AND CARRYING OUT ACTIVITIES RELATED TO THE TRADE IN THE WORKPLACE</p> <ul style="list-style-type: none"> - Learning about the position and the activities to be carried out. - Carrying out various activities in compliance with the practicum. - Complying with hygiene and safety rules. - Ensuring that the practicum supervisor is satisfied with the activities carried out. - Adopting positive attitudes during their practicum. - Recording their observations. 	85	65	<ul style="list-style-type: none"> • Perform the assigned tasks while observing hygiene and safety rules. • Maintain a professional attitude and show interest throughout the practicum.

PROGRAM ANALYSIS (SITUATIONAL OBJECTIVE)

PROGRAM: Butchery

CODE: 900 547

MODULE: 16 – ENTERING THE WORK FORCE

EXPECTED OUTCOME: To enter the work force

LEARNING CONTEXT	LRN. %	EVAL. %	PARTICIPATION INDICATORS
<p>PHASE 3: EVALUATING THEIR EXPERIENCE</p> <ul style="list-style-type: none"> - Studying and recording the quality of their work on the basis of the following factors: attendance, work organization, tasks performed, use of methods, interpersonal communication, observance of health and safety rules. - Participating in an evaluation of the practicum with the other practicum students and their teacher: <ul style="list-style-type: none"> - discussing their observations, difficulties encountered, etc. - identifying the aspects of the trade that resemble the training received as well as those that differ - evaluating their entry into the workplace 	5	20	<ul style="list-style-type: none"> • Write a practicum report on the activities and the practicum supervisor's feedback. • Evaluate the practicum.

TABLE OF SPECIFICATIONS (SITUATIONAL OBJECTIVE)

PROGRAM: Butchery

CODE: 900 547

MODULE: 16 – ENTERING THE WORK FORCE

EXPECTED OUTCOME: To enter the work force

PARTICIPATION INDICATORS	WGT. %	CRITERION COMPONENTS	EVAL. %
PHASE 1:			
1. Carry out a search for a practicum position.	10	1.1 Present a list of at least three companies that are possibly prepared to accept practicum students in butchery and that meet their predetermined selection criteria.	10
2. Explain their choice and present the results of their search.	5	2.1 Present a report on their meetings with a person or persons in at least one company that is likely to accept them as a practicum student.	5
PHASE 2:			
3. Perform the assigned tasks while observing hygiene and safety rules.	20	3.1 Follow the instructions of the company with respect to the assigned tasks and hygiene and safety rules.	20
4. Maintain a professional attitude and show interest throughout the practicum.	45	4.1 Discuss the practicum with the practicum supervisor in the company.	10
		4.2 Show interest while performing the assigned tasks.	15
		4.3 Make efforts to improve their knowledge, skill and behaviours and maintain positive relations with their work colleagues.	20

TABLE OF SPECIFICATIONS (SITUATIONAL OBJECTIVE)

PROGRAM: Butchery

CODE: 900 547

MODULE: 16 – ENTERING THE WORK FORCE

EXPECTED OUTCOME: To enter the work force

PARTICIPATION INDICATORS	WGT. %	CRITERION COMPONENTS	EVAL. %
<p>PHASE 3:</p> <p>5. Write a practicum report on the activities and the practicum supervisor's feedback.</p> <p>6. Evaluate the practicum.</p>		<p>5.1 Present the teacher with a practicum report containing the required information.</p> <p>6.1 Discuss differences and similarities between the practicum experience and the training received.</p> <p>6.2 Meet the teacher and discusses the evaluation of the practicum.</p>	<p>10</p> <p>5</p> <p>5</p>

INFORMATION ON THE EVALUATION

PROGRAM: Butchery

MODULE: 16 – ENTERING THE WORK FORCE

CODE: 900 547

ITEMS	COMMENTS
Examination Information	<p>Evaluation of the candidates' participation will be based on information gathered at certain times during the learning activities, depending on the criterion component. However, a definitive evaluation by criterion component should be done only at the end of the corresponding phase in the learning situation.</p> <p>Final evaluation of the candidates' participation in all of the learning activities should take place only at the end of the module.</p> <p>It should be noted that the evaluation of criterion components 3.1 to 4.3 will be done by a representative of the company, using a form. It will, however, be up to the teacher to make the final evaluation, taking into account the training received by the candidate, integration difficulties and the complexity of the assigned tasks.</p> <p>The teacher will ensure that the candidates have access to:</p> <ul style="list-style-type: none"> - the documents necessary for the preparation of their practicum - an outline of a practicum report - an evaluation form for the practicum supervisor - required materials (work clothes, personal protective equipment, etc.) - a memorandum of understanding with the company - the contact information for the resource person at the school
Information on Criterion Components	<p>The paragraphs below provide further information on the context in which the criterion components are applied and on their interpretation.</p>

INFORMATION ON THE EVALUATION

PROGRAM: Butchery

MODULE: 16 – ENTERING THE WORK FORCE

CODE: 900 547

ITEMS	COMMENTS
<p>Phase 1: Preparing for the Practicum</p> <p>Complete a search for a practicum position.</p> <p>Criterion Component 1.1 Present a list of at least three companies that are possibly prepared to accept practicum students in butchery and that meet their predetermined selection criteria.</p> <p>Explain their choice and present the results of their search.</p> <p>Criterion Component 2.1 Present a report on their meetings with a person or persons in at least one company that is likely to accept them as a practicum student.</p> <p>Phase 2: Observing and Carrying Out Activities Related to the Trade in the Workplace</p> <p>Perform the assigned tasks while observing hygiene and safety rules.</p>	<p>Individual work of compiling information for the purpose of making a list of at least three companies. These companies must meet the requirements of the educational institution.</p> <p>The candidates are expected to note the following information:</p> <ul style="list-style-type: none"> - name of the company - address of the company - telephone number - type of company - name of person or persons met - name of the practicum supervisor - meeting procedure - results of the meeting

INFORMATION ON THE EVALUATION

PROGRAM: Butchery

MODULE: 16 – ENTERING THE WORK FORCE

CODE: 900 547

ITEMS	COMMENTS
<p>Criterion Component 3.1 Follow the instructions of the company with respect to the assigned tasks and hygiene and safety rules.</p> <p>Maintain a professional attitude and show interest throughout the practicum.</p> <p>Criterion Component 4.1 Discuss the practicum with the practicum supervisor in the company.</p> <p>Criterion Component 4.2 Show interest while performing the assigned tasks.</p> <p>Criterion Component 4.3 Make efforts to improve their knowledge, skill and behaviours and maintain positive relations with their work colleagues.</p> <p>Phase 3: Evaluating Their Experience Write a practicum report on the activities and the practicum supervisor's feedback.</p>	<p>The candidates are expected to follow the instructions of the company with respect to the assigned tasks and hygiene and safety rules.</p> <p>The candidates are expected to know whether the company's practicum supervisor is satisfied with their work.</p> <p>The candidates are expected to demonstrate availability, initiative, autonomy and a spirit of cooperation.</p> <p>The candidates are expected to make efforts to improve their knowledge, skill and behaviours and maintain positive relations with their work colleagues.</p>

INFORMATION ON THE EVALUATION

PROGRAM: Butchery

MODULE: 16 – ENTERING THE WORK FORCE

CODE: 900 547

ITEMS	COMMENTS
<p>Criterion Component 5.1 Present the teacher with a practicum report containing the required information.</p> <p>Evaluate the practicum.</p> <p>Criterion Component 6.1 Discuss differences and similarities between the practicum experience and the training received.</p> <p>Criterion Component 6.2 Meet the teacher and discuss the evaluation of the practicum.</p> <p>Pass/Fail Conditions:</p>	<p>Taking into account the comments of the practicum supervisor, the candidates are expected to indicate, among other things:</p> <ul style="list-style-type: none"> - the contact information of the company where the practicum took place and the name of the practicum supervisor - their strengths (new knowledge, development of new skills, confirmation of their career and personal choices, etc.) - their weaknesses (problems with interpersonal relationships, work pace, supervision, etc.) - the work environment and the tasks performed <p>The candidates are expected to discuss aspects of the trade (practicum experience) that resemble the training received and those that differ.</p> <p>During this meeting, the candidates analyze, with the teacher, the evaluation report provided by the practicum supervisor in the company. They should show objectivity, honesty and a critical sense, raising points on which they agree or disagree.</p> <p>6 out of 9 components, including 1.1, 3.1, 4.2, 4.3 and 5.1, must be successfully completed.</p>

PARTICIPATION EVALUATION FORM

<p>BUTCHERY</p> <p>16 – ENTERING THE WORK FORCE</p> <p>Candidate's name: _____</p> <p>School: _____</p> <p>Permanent code: _____</p> <p>Date of examination: _____</p>	<p>Program code: 5674</p> <p>Module code: 900 547</p>
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PARTICIPATION COMPONENTS	RESULT
	YES NO
PHASE 1: PREPARING FOR THE PRACTICUM	
1 Carry out a search for a practicum position	
1.1 Presents a list of at least three companies that are possibly prepared to accept practicum students in butchery and that meet their predetermined selection criteria	<input type="checkbox"/> <input type="checkbox"/>
2 Explain their choice and present the results of their search	
2.1 Present a report on their meetings with a person or persons in at least one company that is likely to accept them as a practicum student	<input type="checkbox"/> <input type="checkbox"/>
PHASE 2: OBSERVING AND CARRYING OUT ACTIVITIES RELATED TO THE TRADE IN THE WORKPLACE	
3 Perform the assigned tasks while observing hygiene and safety rules	
3.1 Follow the instructions of the company with respect to the assigned tasks and hygiene and safety rules	<input type="checkbox"/> <input type="checkbox"/>

PARTICIPATION COMPONENTS		RESULT YES NO	
4	Maintain a professional attitude and show interest throughout the practicum		
4.1	Discuss the practicum with the practicum supervisor in the company	<input type="checkbox"/>	<input type="checkbox"/>
4.2	Show interest while performing the assigned tasks	<input type="checkbox"/>	<input type="checkbox"/>
4.3	Make efforts to improve their knowledge, skill and behaviours and maintain positive relations with their work colleagues	<input type="checkbox"/>	<input type="checkbox"/>
PHASE 3: EVALUATING THEIR EXPERIENCE			
5	Write a practicum report on the activities and the practicum supervisor's feedback		
5.1	Present the teacher with a practicum report containing the required information	<input type="checkbox"/>	<input type="checkbox"/>
6	Evaluate the practicum		
6.1	Discuss differences and similarities between the practicum experience and the training received	<input type="checkbox"/>	<input type="checkbox"/>
6.2	Meet the teacher and discuss the evaluation of the practicum	<input type="checkbox"/>	<input type="checkbox"/>
Pass/Fail Conditions: 6 YESes out of a possible 9, and a YES for components 1.1, 3.1, 4.2, 4.3 and 5.1			
<p>Pass: <input type="checkbox"/> Fail: <input type="checkbox"/> Name of examiner: _____</p>			

FEEDBACK CHECKLIST

PRACTICAL EXAMINATION AND PARTICIPATION EXAMINATION

Program: <u>Butchery</u>
Module Code and Title: _____
Version of the Examination: _____

Teacher's Name: _____
School: _____
School Board: _____
Signature: _____ Date: _____

Answer only the questions that apply to the examination.

For each of the following statements, check:

- Box 1 if you completely agree
- Box 2 if you partially agree
- Box 3 if you partially disagree
- Box 4 if you completely disagree

1. The work that the candidate is required to perform throughout the examination is representative of the expected competency as stated in the objective of this course.

1	2	3	4
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Remarks:

2. The examination is consistent with the information in the table of specifications.

1	2	3	4

Remarks:

3. The minimum performance standard is at a level that would indicate that the candidate has developed the expected competency.

1	2	3	4

Remarks:

4. Enough time has been allotted to complete the examination.

1	2	3	4

Remarks:

5. The total time set for evaluation (preparation, administration, grading) is reasonable, given the duration of the course.

1	2	3	4

Remarks:

6. The maximum number of candidates to whom the examination may be administered at the same time is acceptable.

1	2	3	4

Remarks:

7. The Examiner's Booklet contains a complete list of materials required to administer the examination.

1	2	3	4

Remarks:

8. The nature of the task that the examiner is required to perform while administering and grading the examination is acceptable.

1	2	3	4

Remarks:

9. The information provided in the Examiner's Booklet is clear and complete.

1	2	3	4

Remarks:

10. The information provided in the Candidate's Booklet is clear and complete.

1	2	3	4

Remarks:

11. The Evaluation Form or the Participation Evaluation Form is easy to use.

1	2	3	4

Remarks:

12. The companion documents (observation checklist, work sheet, drawing, plan, sketches, etc.) are relevant and complete.

1	2	3	4

Remarks:

13. The information on grading in the Candidate's Booklet is consistent with all the information on the Evaluation Form.

1	2	3	4

Remarks:
