

NO RTEC JOB SPECIFIC SKILLS COMPETENCY

MEAT CUTTER (Retail Trade; Wholesale Trade)

DOT: 316.684-018 SVP 6

Job Description: Cuts and trims meat to size for display or as ordered by customer, using hand tools and power equipment. Must be able to perform mathematical equations quickly and accurately. Physical Demands: Reaching, standing, heavy lifting, carrying, or moving (up to 100 lbs).

CORE SKILL COMPETENCIES/INDICATORS:

1. Can demonstrate ability to identify and appropriately utilize industry specific tools and equipment used to cut meat such as: electric grinder, bandsaw, knives, meat saw, cleaver, and cubing machine. (R, S, T)
2. Can demonstrate proper utilization of hand and power tools for sharpening knives and kitchen cutlery, including grinding, stoning, and steeling. (R, S, T)
3. Can demonstrate proper techniques used to cut animal carcasses into large wholesale cuts, such as rounds, loins, ribs, and chucks. (R, S, T)
4. Can demonstrate proper techniques used to trim fat, gristle, and skin from cut meat. (R, S, T)
5. Can demonstrate proper techniques used to divide primal cuts into chops, steaks and other retail cuts. (R, S, T)
6. Can demonstrate proper techniques used to grind meat for sale as chopped meat. (R, S, T)
7. Can demonstrate proper technique to wrap meat into packages by shaping, lacing, or tying meat cuts by hand, using boning knife, skewer, or twine to form roasts. (R,S,T)
8. Can demonstrate basic knowledge of curing techniques. (R, S, T)
9. Can demonstrate proper procedure used to inspect and grade meats. (R, IN, S)
10. Can demonstrate proper techniques used to prepare fish and poultry for retail sale. (R, S, T)
11. Can demonstrate ability to correctly weigh meats utilizing hand or electronic scales. (R, S, T)
12. Can demonstrate ability to print/mark meat with appropriate labels on cuts of meat and display items. (R, T, S)
13. Can demonstrate the proper procedure for monitoring the price and dates of meat products. (R, IN, S)
14. Can demonstrate the proper procedure for conducting product inventory and/or ordering meat from suppliers. (R, IN, S)
15. Can demonstrate ability to maintain accurate records. (R, IN, S)
16. Can demonstrate safe procedures for loading and unloading meat and other products from trucks and refrigerators utilizing handtrucks, carts, meat hooks, etc. (R, S, T)
17. Can demonstrate proper procedure used to sort cargo upon arrival and store meat and other products into refrigerator. (R, S, T)
18. Can demonstrate proper procedure for stocking counters, cabinets, or shelves as supplies demand. (R, IN, S)
19. Can demonstrate the ability to properly wrap meat for customers and collect money for sales. (R, IN, I, S, T)
20. Can demonstrate ability to cut and trim meat to size and properly arrange cuts in refrigerated cases for display purposes. (R, S, T)
21. Can demonstrate ability to assist customers with meat selection to include cutting to specifications requested and answering customer questions concerning grades of meat, meat preparation, and cooking. (R, I, IN, S, T)

22. **Can demonstrate knowledge of industry-specific safety standards and emergency procedures. (R, IN, S, T)**
23. **Can demonstrate ability to maintain a clean and sanitary work area according to USDA guidelines. (R, S, T)**
24. **Can demonstrate basic knowledge of industry-specific merchandising and salesmanship techniques. (IN, S)**
25. **Can demonstrate good oral communication skills. (I)**