

FDQ - Qualification Specification

FDQ number	Qualification title	EPA Plan number	EQF Level	Qualification Number (QN)
323-266	FDQ Level 3 End-point Assessment for Advanced Butcher	ST0077 / AP03	4	610/0408/X

Qualification objective

This End-point Assessment (EPA) qualification is designed for learners who have completed the on-programme training for the Advanced Butcher Standard Apprenticeship. Successful completion of this EPA confers the correct level of knowledge, skills and behaviours specified in the apprenticeship standard, and contributes towards the achievement of the Level 3 Advanced Butcher Apprenticeship. FDQ provides an EPA statement of results but certification of the complete apprenticeship standard is provided by the Education and Skills Funding Agency.

Regulation

The EPA qualification is externally quality assured by Ofqual.

Entry Requirements

Learners need to be 16 years old or over to take this qualification, employed or contracted in a workplace and enrolled on the Advanced Butcher Standard apprenticeship.

Prior to taking this EPA qualification, entrants should meet the Level 3 Advanced Butcher gateway requirements as specified in the assessment plan:

- Level 3 Award in Food Safety Supervision for the Food Industry
- Level 3 Award in HACCP for Food Manufacturing
- Level 3 Award in Health and Safety in the Food Supply Chain Business

In addition, apprentices without English and mathematics at level 2 must achieve this level prior to taking their EPA. The EPA must be completed within a 12-week assessment window, after the apprentice has met the EPA gateway requirements.

Qualification Content

This qualification tests the mandatory knowledge, skills and behaviours set out in the Advanced Butcher standard. Apprentices will work towards developing a comprehensive understanding of health and safety practice that is matched with knowledge of food safety and hygiene systems at management level. They will also develop a technical understanding about a range of meat species, provenance supply chains and techniques (automated & craft) needed to process and/or produce products in a lean manufacturing or retail environment. They will ensure precision in the cutting and presentation of meat products as required by commercial and/or domestic consumers. Butchers especially those in independent retail environments will be required to have a good knowledge of artisan practices and the preparation of wet/dry meats in to a variety of culinary uses including sausages, pie making, curing and smoking. In addition, they will be actively contributing towards the profitability of their business/function and maximising safety, productivity, efficiency and customer care.

Entrants will undergo three test components as detailed on the following pages, the results of which are aggregated to give a final apprenticeship grade of fail, pass, or distinction.

This qualification could lead to

This qualification will support progression to further learning in:

1. Subject areas including:

- Retail Food Management
- Process Food Management
- Quality Assurance
- New Product Development

2. Further qualifications including:

- Level 3 Diploma in Food Technology
- Level 4 Certificate for Proficiency in Food Manufacturing Excellence
- Level 4 Award in Food Safety Management for the Food Industry
- Level 4 Award in HACCP Management for Food Manufacturing

Qualification support

The Level 3 Advanced Butcher Standard and Assessment Plan was developed by the Butcher Apprenticeship Employer Group and approved by the Institute for Apprenticeships and Technical Education; Ofqual has confirmed it will carry out external quality assurance of the EPA. The FDQ EPA qualification is supported by the Institute of Meat and FTC.

Fitness for Purpose

FDQ has in place a comprehensive quality system built to ensure its EPA qualification assessments are valid and fair. Built on validity principles - reliability, comparability, manageability, minimising bias, moderation and fairness - our policies, procedures and operational practice including assessment development and maintenance, Internal Quality Assurance and Moderation ensure our EPA qualifications are developed, delivered and remain fit for purpose.

Further information

Further information can be obtained from our website at: <http://www.fdq.org.uk/>

Or by contacting FDQ:

Tel: 0113 859 1266

E mail: fdq@fdq.org.uk

Methods of Assessment

The qualification includes 3 assessment components, each of which must achieve a pass grade in order to pass the EPA requirement of the Level 3 Advanced Butcher Apprenticeship. Test specifications for each of the assessment components are available in the Employer & Training Provider Handbook available on FDQ's secure system FDQAwards. Please contact FDQ's EPA team at epa@fdq.org.uk for more information.

Overall grading of the EPA qualification is Fail, Pass or Distinction.

Assessment Components and Time Allowed

FDQ Level 3 EPA for Advanced Butcher ST0077 AP03 610/0408/X Assessment Components		Time
Knowledge test (KT)	30 multiple choice questions and 5 short answer questions	90 mins
Workplace observation with questioning (WO)	Workplace observation with 8 open questions	2 hours +10% discretionary additional time
Interview (I)	12 open/competency-based questions	40 mins +10% discretionary additional time

Qualification scope

The qualification will assess the following knowledge, skills and understanding:

Key

CK = Core Knowledge

CS = Core Skills

BH = Core Behaviours

RS = Retail Specialist Knowledge & Skills

PS = Processing Knowledge & Skills

KT = Knowledge Test

WO = Workplace observation with questioning

I = Interview

IS = In store specialist Knowledge & Skills

		Assessment Method		
Standard Ref	Core Knowledge to be assessed	KT	WO	I
CK1	The management of food safety & hygiene practices including cleaning & disinfection arrangements	•		
CK2	CK2.i The implementation of health and safety policy and application within the business or function. CK2.ii equality and diversity regulations and good practice	•		
CK3	The principles and comparisons involved in the science of various meat and poultry species and effects on the selection, cutting and production process	•		
CK4	The principles of animal welfare, selection, procurement and purchasing processes & the influence that provenance may contribute in the farm to fork supply chain for various red and white meat	•		
CK5	The end-to-end process for primal butchery in the meat business that starts from carcass selection, sides, or quarters, moving to separation from carcass & yield controls		•	
CK6	The principles and variations involved in the chilling, maturation, handling and storage of red and white meat as it goes through the cutting and/or processing		•	
CK7	The origins and nature of animal organs and tissues specified as Offal which is intended for sale to the customer /consumer in accordance with purchasing specifications and trade description requirement and Law	•		

CK8	The standard operating procedures for CK8i grading meat CK8ii stock handling, cold storage, temperature controls and maturation		•	
CK9	How to respond to the various needs of customers from across communities, religions and dietary requirements and develop new plated and/or oven ready products and pastries			•
CK10	Cold and hot meat curing and smoking techniques	•		
CK11	Merchandising, labelling, food allergen awareness and wider food store products	•		
CK12	Management techniques including delegation, team building, mentoring, interviewing, appraisal and performance of self and team members as required			•
CK13	Sales practices including wholesale distribution and meat procurement			•

Ref	Core Skills to be assessed	Assessment Method		
		KT	WO	I
CS1	Demonstrate full awareness and take responsibility for: CS1i food safety, Hazard Analysis and Critical Control Points (HACCP) and CSii health and safety practices within their respective butchery functions and/or retailing environments		•	
CS2	CS2i Demonstrate technical abilities CS2ii Support others in the use of knives, hand saws, cleavers, banding needles and other relevant hand tools used in the process of primal cutting, boning, slicing, dicing, rolling, trimming and filleting as applicable to the butchery business		•	
CS3	Produce/contribute to making of company recipe sausages/pies and/or develop new meat products made to the specifications of local markets and/or customer requests			•
CS4	Take responsibility for the cold storage and cutting environment including temperature control, staff supervision, safety, hanging, handling and storage of meat		•	

CS5	Communicate effectively in a variety of ways with internal colleagues and with customers. This will involve compilation of reports, presentations to staff/customers and competent use of Information and communications technology (ICT) systems			•
CS6	Monitor and respond to the sales environment suggesting new and improved products for development and using initiative to prevent or solve problems as they may occur			•
CS7	Supervise the sales environment, organising self and others to ensure deadlines are met including cash, stock and financial administration of the business or area of responsibility			•

Standard Ref	Core Behaviours to be assessed	Assessment Method		
		KT	WO	I
BH1	Take personal operational responsibility for both health and food safety, apply safe working practices when using knives, hazardous tools and/or related equipment		•	
BH2	Be punctual, reliable, diligent and respectful towards customers, peers and colleagues at all times		•	
BH3	Be able to plan and organise self and others in the butchery area of responsibility		•	
BH4	Cultivate and maintain productive relationships with internal colleagues and external customers		•	
BH5	BH5i Keeping self and team/colleagues up to date with brand developments. BH5ii Take pride in new products actively promoting these with colleagues and customers			•
BH6	Leading by example in terms of meeting targets, solving problems, managing pressure and attaining the quality assurance expectations of the business			•
BH7	Take responsibility for personal continuous professional development (CPD)			•

Retail Pathway

Standard Ref	Retail specialist knowledge and skills	Assessment Method		
		KT	WO	I
RS1	Monitor, manage and respond to the sales performance of the retail business, including review of customer behaviour, sales patterns & product enhancement &/or placement			•
RS2	Understand and display a thorough knowledge of the procurement of meat through the retail business and champion fresh meat			•
RS3	Understand the principles of artisan butchery and be able to cut and bone at least four meat species including poultry &/or game, whilst displaying associated techniques that apply to the retail environment		•	
RS4	Develop and implement sales strategies and methods for maximising income including loyalty schemes, promotions and additional product development			•
RS5	Produce a minimum of three meat &/or poultry products from the range including joints, portions, cooked and hot products, sausages, burgers, pasties, curing, smoking, air drying & value added products		•	
RS6	Understand marketing and promotional techniques used to 'sell' the retail business, making use of social /web media to maximise the exposure of the business			•
RS7	Understand how to plan, co-ordinate and advise on cooking methods such as roasting, steam & bake-off operations in the retail environment			•
RS8	Know how to recruit, retain, train and develop the right people for the right roles in the retail business.			•
RS9	Understand how to implement and manage stock control systems for the shop environment, including effective procurement and purchase of non-meat products for sale to domestic customers			•
RS10	Understand key business operations such as energy supply, insurance registrations, payroll systems, and basic bookkeeping and filing returns			•

RS11	Be able to advise on and handle a range of customer orders and at times deal with customer complaints			•
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Processing Pathway

Standard Ref	Processing knowledge and skills	Assessment Method		
		KT	WO	I
PS1	Understand and apply the legislative and regulatory requirements that apply for the safe, healthy and clean processing environment adhering to standard operating practices		•	
PS2	Demonstrate knife skills and precision cutting of at least one species of meat (applying to current environment), including technical understanding of muscle and primary carcass management		•	
PS3	Manage the production line team, ensuring customer orders are delivered in a timely and accurate fashion and within tolerances for size and weights		•	
PS4	Understand the sales, procurement and selection process within the processing business environment			•
PS5	Understand minimisation approaches to the management of meat, ensure staff and teams are adhering to business operating practices			•
PS6	Understand how to plan and manage production schedules and change over methods in the meat processing environment			•
PS7	Understand how to co-ordinate despatch and transport of orders in food operations			•
PS8	Be able to prepare effectively for audits and respond appropriately to findings, including the implementation of improvement actions across the area of responsibility			•

In-store Pathway

Standard Ref	In-store specialist knowledge and skills	Assessment Method		
		KT	WO	I
IS1	Manage the store department sales targets through regular monitoring of performance against results, identifying high and low performance meat products communicating results to line management			•
IS2	Understand the supermarket product offer, display of pre-pack meat via cabinet and placement policies keeping self and team up to date with brand developments and promotions			•
IS3	Understand the stock management and control (eg IPOS) system to minimise losses on out of date or damaged meat products. Ensure rotational processes are in place and react quickly to results to maintain business standards and stock requirements		•	
IS4	Plan and organise staff scheduling arrangements for the department and team including for peak times and seasons			•
IS5	Take control for audit, inventory and traceability processes as required by the business		•	

Assessment Criteria

The three assessment components of Knowledge Test, Workplace Observation with Questioning and Interview, are assessed using the grading criteria on the following pages.

Assessment component & Core Knowledge		Occupational standard references	
Knowledge Test (KT)			
CK1 CK2i CK2ii		Legislation, food safety, health and safety Grade boundaries as in the assessment plan	
	Fail	Pass	Distinction
	Does not demonstrate the pass criteria in full.	Produces answers that demonstrate a competent understanding of: <ul style="list-style-type: none"> the management of hygiene and food safety health and safety equality and diversity 	
CK3 CK10		Principles of the science of meat and poultry in the production process	
	Fail	Pass	Distinction
	Does not demonstrate the pass criteria in full.	Produces answers that demonstrate a competent understanding of: <ul style="list-style-type: none"> the principles of science used in butchery. 	Produces answers that demonstrate a detailed understanding and application of: <ul style="list-style-type: none"> the principles of science used in butchery how science affects the production of meat and poultry products
CK4 CK7		The supply chain	
	Fail	Pass	Distinction

	Does not demonstrate the pass criteria in full.	Produces answers that demonstrate a competent understanding of: <ul style="list-style-type: none"> the meat and poultry supply chain. 	Produces answers that demonstrate a detailed understanding and application of: <ul style="list-style-type: none"> the meat and poultry supply chain legislation and issues that affect the supply chain.
CK11	Merchandising and labelling and wider store products		
	Fail	Pass	Distinction
	Does not demonstrate the pass criteria in full.	Produces answers that demonstrate a competent understanding of: <ul style="list-style-type: none"> merchandising butchery products. 	Produces answers that demonstrate a detailed understanding and application of: <ul style="list-style-type: none"> merchandising butchery products labelling legislation.

	Fail	Pass	Distinction
MCQ	Apprentice scores 0-17 marks	Apprentice scores 18 - 23 marks	Apprentice scores 24 - 30 marks
SAQ	Apprentice scores 0-11 marks	Apprentice scores 12 - 15 marks	Apprentice scores 16 - 20 marks

Assessment component & Core Knowledge, skills and behaviours		Occupational standard references		
Workbased Observation and Questions (WO)				
CS1 CS4 BH1		Health & Safety, Food Safety, Regulations		
		Fail	Pass	Distinction
		Does not demonstrate the pass criteria in full.	<p>Works in a way that ensures self and others comply with legislation, and company health and safety, hygiene and food safety policies/procedures throughout butchery operations.</p> <p>Identifies potential safety and hygiene risks that may occur in butchery operations.</p> <p>Ensures HACCP plans are implemented and followed by:</p> <ul style="list-style-type: none"> • monitoring HACCP records • checking staff compliance with HACCP policies. <p>Explains how Equality and Diversity legislation affects the butchery business.</p> <p>Give examples of at least five of the characteristics that are protected by the legislation</p>	<p>Analyses the impact of safety and hygiene risks that may occur during butchery operations and suggests solutions to manage them.</p> <p>Demonstrates how to provide support, advice and guidance to colleagues on HACCP policies.</p> <p>Identifies solutions to HACCP non-compliance problems.</p>

CK5 CS2		Butchery techniques	
	Fail	Pass	Distinction
	Does not demonstrate the pass criteria in full.	<p>Describes the stages of the end-to-end primal butchery process.</p> <p>Selects carcass or primal cuts to meet specific butchery task requirements, using age, weight, price, size, and sex criteria.</p> <p>Use butchery techniques on sides, quarters or primal cuts to maintain yield requirements.</p> <p>Applies the correct cutting techniques.</p> <p>Selects tools and equipment required for specified cutting activities.</p> <p>Completes cutting activities to company specification tolerances and time specifications.</p> <p>Ensures that waste is minimised and yield specifications are met during cutting activities.</p> <p>Demonstrates cutting activities to others or explains how to support others to improve their own cutting techniques.</p>	<p>Use butchery techniques on sides, quarters or primal cuts to exceed yield requirements.</p> <p>Compares the two industry grading systems used to categorise carcasses and describes at least two differences between the systems.</p> <p>Exceeds waste minimisation and yield specifications during cutting activities.</p> <p>Identifies learning resources and training opportunities to meet butchery technique training and development needs for self and others.</p>

BH3 BH4		Communication, Team Work, Customer Service	
	Fail	Pass	Distinction
	Does not demonstrate the pass criteria in full.	<p>Explains the importance of good customer relationships to the butchery business.</p> <p>Provides examples of at least two methods used to manage and improve relationships with customers.</p> <p>Ensure self and others in the butchery environment meet company standards and team objectives by:</p> <ul style="list-style-type: none"> • monitoring quality of work • briefing colleagues • providing feedback on work. <p>Develops effective working relationships with colleagues by:</p> <ul style="list-style-type: none"> • actively listening to colleagues • contributing and sharing ideas • explaining work tasks to others if they need help or support. 	<p>Provides at least two examples of leading work focussed discussions with colleagues, which could be:</p> <ul style="list-style-type: none"> • at team meeting • one to one discussion. <p>Outlines at least two examples of resolving problems or making improvements by working collaboratively with others.</p>
BH2		Pride in own work	
	Fail	Pass	Distinction
	Does not demonstrate the pass criteria in full.	<p>Meets company standards for timekeeping, personal hygiene and appearance.</p> <p>Provides at least two examples of being respectful and responding to customer or colleagues needs.</p>	<p>Exceeds company standards when working with colleagues or customers, by:</p> <ul style="list-style-type: none"> • taking extra time to ensure customers understand a product • supporting or mentoring a colleague.

CK6 CK8		Storage and chill chain	
	Fail	Pass	Distinction
	Does not demonstrate the pass criteria in full.	<p>Adheres to company standard operating procedures for handling, storage, temperature controls and maturation</p> <p>Compares the key differences between the temperature control and storage requirements of red and white meat during processing.</p> <p>Provides at least four examples:</p> <ul style="list-style-type: none"> • illustrating which stages of processing differ for red and white meat and • describing the differences. <p>Explains the importance of implementing company procedures to rotate stock, reduce waste and maximise yield.</p> <p>Provides at least three examples of problems that could affect the business if stock rotation procedures are not followed correctly</p> <p>Explains how to accurately categorise meat to Visual Lean company standards</p>	Provides at least two examples of identifying and resolving stock handling problems.

Retail Pathway

RS3 RS5		Retail Butchery	
	Fail	Pass	Distinction

	Does not demonstrate the pass criteria in full.	<p>Produces at least three meat/ poultry products:</p> <ul style="list-style-type: none"> to company product and quality specifications complying with waste minimisation and yield tolerances. 	<p>Adapts recipes and specifications to improve:</p> <ul style="list-style-type: none"> product quality waste minimisation and yield tolerances.
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Processing Pathway

PS2 PS1		Butchery operations	
	Fail	Pass	Distinction
	Does not demonstrate the pass criteria in full.	<p>Selects correct cutting equipment and cuts carcass or primal cut:</p> <ul style="list-style-type: none"> to company product and quality and specifications and standard operating procedures complying with waste minimisation and yield tolerances to meet customer specifications. <p>Identifies and describes the impact of at least four factors that affect safety, hygiene and cleanliness standards in processing operations.</p>	<p>Suggests changes to cutting specifications to improve:</p> <ul style="list-style-type: none"> product quality waste minimisation and yield tolerances.
PS1		Managing production team	
	Fail	Pass	Distinction
	Does not demonstrate the pass criteria in full.	Explains the importance of ensuring processing staff adhere to company start up, changeover, processing and close down procedures.	

	<p>Develops effective working relationships with colleagues by:</p> <ul style="list-style-type: none"> • actively listening to colleagues • contributing and sharing ideas • explaining work tasks to others if they need help or support 	
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In-store Pathway

IS3 IS6 IS5		Managing in-store processes	
	Fail	Pass	Distinction
	Does not demonstrate the pass criteria in full.	<p>Explains the importance of adhering to company stock management, traceability and inventory auditing processes.</p> <p>Provides at least four examples of problems that could affect the business if stock management, traceability and inventory auditing processes are not followed correctly.</p> <p>Merchandises and displays products to meet company specifications.</p>	<p>Provides at least two examples of identifying and resolving stock management, traceability and inventory auditing problems.</p> <p>Develops and implements at least one new merchandising product or display to increase sales.</p>

Assessment component & Core Knowledge, skills and behaviours		Occupational standard references	
Interview, underpinned by portfolio of evidence (I)			
CK9 CS3 CS6 BH5		New products	
	Fail	Pass	Distinction
	Does not demonstrate the pass criteria in full.	<p>Explains how to analyse the needs of diverse communities.</p> <p>Provides at least three examples of butchery products designed and developed to meet customer dietary and religious requirements.</p> <p>Explains the importance of understanding the local market and developing new products to meet customer requirements.</p> <p>Provides at least two examples of promoting new and improved products to customers and colleagues.</p>	<p>Produces or contributes to at least one new recipe, product or specification change to meet customer requirements.</p>
BH7		CPD	
	Fail	Pass	Distinction
	Does not demonstrate the pass criteria in full.	Explains the importance of CPD for butchers and provides examples of at least two company CPD requirements.	<p>Provides examples of completing:</p> <ul style="list-style-type: none"> • company CPD requirements • two or more additional learning or development activities • being proactive in seeking opportunities for own CPD.

CH12 BH6		Management techniques	
	Fail	Pass	Distinction
	Does not demonstrate the pass criteria in full.	<p>Illustrates how management techniques are implemented in the butchery business.</p> <p>Describes at least one benefit to the butchery business of using each technique effectively:</p> <ul style="list-style-type: none"> • Delegation • team building • mentoring • interviewing • appraisal and performance of self and team members. <p>Outlines the importance of leading by example to share knowledge with colleagues, to manage pressure in the workplace, maintain quality standards and sales targets.</p>	<p>Proactively suggests at least two changes to improve management techniques and explains:</p> <ul style="list-style-type: none"> • how to implement them • why they will improve the butcher business. <p>Provides at least two examples that illustrate how team leaders can motivate colleagues to achieve and improve their performance.</p>
CS5		Butchery communication/information	
	Fail	Pass	Distinction
	Does not demonstrate the pass criteria in full.	<p>Communicates effectively with customers/staff, ensuring the methods of communication meet the customer/staff needs.</p> <p>Outlines at least two ways that butchers use ICT to improve business practices and processes.</p>	<p>Proactively suggests at least two new ways to use information/ICT to improve communication and outlines the benefits to the butchery business.</p>

Retail Pathway

RS1 RS2 ii RS4	RS6 RS7 RS11	Sales and customer service	
	Fail	Pass	Distinction
	Does not demonstrate the pass criteria in full.	<p>Explains the importance of analysing sales data and customer preferences in a retail butchery business.</p> <p>Provides at least two examples of how to increase sales by using company strategies and techniques.</p> <p>Illustrates how to champion fresh meat to customers.</p> <p>Provides at least two examples to show how butchery businesses use social media in their sales and marketing plans.</p> <p>Provides at least two examples of providing customers with advice on preparing and cooking meat.</p>	<p>Develops and implements at least one new sales, marketing or promotional technique to increase sales in the retail business.</p> <p>Develops at least one new technique to champion the benefits of fresh meat.</p>
RS2 RS8 RS10		Retail business operations	
	Fail	Pass	Distinction
	Does not demonstrate the pass criteria in full.	<p>Explains the importance of ensuring retail business staff adhere to procurement and stock control policies.</p> <p>Provides at least one example of own contribution to recruitment or training processes in the retail business.</p>	

	<p>Answers at least four questions correctly to provide evidence of understanding company:</p> <ul style="list-style-type: none"> • payroll and finance systems • insurance requirements • energy supply use. 	<p>Provides at least one suggestion to:</p> <ul style="list-style-type: none"> • implement one change to improve company business processes • explains the benefits it provides
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Processing Pathway

PS4		Sales and procurement	
	Fail	Pass	Distinction
	Does not demonstrate the pass criteria in full.	<p>Explains the importance of adhering to company procurement and selection processes.</p> <p>Provides at least two examples of problems that could affect the business if procedures are not followed correctly</p>	Provides at least two examples of identifying and resolving procurement and carcass selection problems.
PS5 PS6 PS7		Processing operations	
	Fail	Pass	Distinction
	Does not demonstrate the pass criteria in full.	<p>Explains the importance of ensuring processing staff follow company procedures for butchery practice.</p> <p>Answers at least four questions correctly to provide evidence of understanding company:</p> <ul style="list-style-type: none"> • dispatch • transport • waste minimisation policies and procedures. 	<p>Provides at least one suggestion to:</p> <ul style="list-style-type: none"> • implement one change to improve company business processes • explains the benefits it provides

In-store Pathway

IS4 IS1		Managing in-store team	
	Fail	Pass	Distinction
	Does not demonstrate the pass criteria in full.	<p>Explains how to produce staffing schedules to meet:</p> <ul style="list-style-type: none"> • company requirements for service standards • peaks in customer demand • seasonal changes to products and service levels. <p>Explains the importance of analysing sales data and customer preferences for management reports.</p>	
IS2		Product offer	
	Fail	Pass	Distinction
	Does not demonstrate the pass criteria in full.	<p>Answers at least four questions correctly to provides evidence of understanding company:</p> <ul style="list-style-type: none"> • product offer • placement policies • pre-pack and cabinet displays. 	Provides at least one suggestion to improve company product offer or display policy and explains the benefits it will provide.

Specimen assessments

Sample Knowledge Test questions:

Q. Test specification reference CK3, 4.1

What type of carcass meat is most suitable for beef burger production?

- a. Heifer
- b. Steer
- c. Cow
- d. Bull

Answer = c

Q. Test specification reference CK4, 5.2

Which two factors determine the grade of pork carcass?

- a. Weight and back fat level
- b. Weight and age
- c. Lean to fat ratio
- d. Lean and back fat level

Answer = a

The short answer questions are shown with indicative answers – the IE will accept other answers if correct.

Q. Test specification reference CK3

Part 1 Explain how collagen affects the quality of meat.

Indicative answers:

- It affects the protein structure of connective tissue/gristle
- The effects will differ according to the muscle/cut
- The solubility decreases with age
- It affects the cooking methods (wet and dry)

Part 2 A customer has asked the butcher how to cook a stew using diced shin of beef. What information should the butcher give to the customer? Include the cooking method and ingredients in your answer.

Indicative answer:

- State equipment needed, e.g. a pot or pan with a lid or slow cooker
- The diced shin should be browned in a frying pan
- There should be stock to cover
- The stew ingredients could contain lentils/pearl barley, chopped vegetables, seasoning, salt and pepper
- The stew could include dried mixed herbs, and cornflour or arrowroot to thicken
- Cooking instructions: Place all ingredients in the pot, cook in the oven at 150c or simmer on a hob for approximately 3- 4 hours until the beef is tender.
- A microwave or pressure option could be provided.

Sample Work-based Observation questions:

Q. How else could you have removed the belly ribs?

Q. How should chemicals be stored?

Q. What is the legal requirement for fridge temperatures?

Example Interview questions:

These questions are typical of those the apprentice will be asked during the interview. FDQ recommends the apprentice practices answering this type of question, making reference to their portfolio, before the EPA.

Assessment Topic	Sample Question
New Products	Q. You have developed/ adapted a new meat product for the shop (evidence number A1) in portfolio). How should you evaluate and assesses customer satisfaction with the product?
Sales and customer service	Q. Tell me about two ways you have increased sales and the techniques you used to do this (evidence reference A2). How do you champion the benefits of fresh meats to customers?

Additional information and guidance

Additional information relating to the EPA and the Advanced Butcher apprenticeship can be found in the following documents:

- Advanced Butcher End Point Assessment Plan ST0077/AP03, available from https://www.instituteforapprenticeships.org/media/2906/st0077_advanced-butcher_l3_ap-for-publication_error-amend_27032019.pdf
- Butcher Apprenticeship Standard ST0078, available from <https://www.instituteforapprenticeships.org/apprenticeship-standards/advanced-butcher-v1-1>
- Butcher Apprenticeship Standard – Employer and Training Provider Guide to End Point Assessment, available from epa@fdq.org.uk

FDQ has produced a number of guidance documents and specimen assessments to support apprentices, training providers and employers. Please contact epa@fdq.org.uk for further details.

Record of revisions to this document

Version	Description of change	Date
3.0	Fitness for Purpose section added	31/10/2023

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