

Title: MEAT CUTTING/MEAT CUTTER
Code: 12.0506
Career Cluster: Hospitality & Tourism

Certification Required	Certification Method	Occupational Competency Area	Occupational Competency Evaluation
Vocational-Intern/ Instructional 2600	Vocational-Instructional (non-degree program)	Meat Cutting 2058	Committee Evaluation

Description: An instructional program that prepares individuals to apply technical knowledge and skills to cut, trim and prepare carcasses and consumer-size portions of meat for sale in wholesale, retail or food-service establishments. Instruction is provided in the use of hand and power meat cutting tools, identification of and cutting techniques for different cuts of meat, dressing poultry, processing fish, counter display, refrigeration and sanitation.

Notes: This CIP is no longer eligible for new program approval.