

# Meatcutter

## CERTIFICATE OF QUALIFICATION EXAM BREAKDOWN

The following table shows the number of questions per General Area of Competency (GAC) and Competency on the *Meatcutter Certificate of Qualification Exam*.

Number of questions on each exam: 150

Certificate of Qualification GAC/Competency	#
<b>A. OCCUPATIONAL SKILLS</b>	<b>38</b>
A1. Trade Knowledge	1
A2. Safety Standards	6
A3. Sanitary Standards	6
A4. Tools and Equipment	3
A5. Ordering and Inventory	1
A6. Trade Math and Cost Controls	8
A7. Customer Relations	2
A8. Human Resource and Leadership Skills	2
A9. Retail Merchandizing	9
<b>B. HANDLING MEAT, POULTRY, AND SEAFOOD</b>	<b>36</b>
B1. Meat Science and Nutrition	11
B2. Inspection and Grading	9
B3. Handling and Storage	8
B4. Cutting Procedures	1
B5. Cooking Potential	7
<b>C. BEEF</b>	<b>22</b>
C1. Carcass Breaking	10
C2. Cuts of Beef	12
<b>D. VEAL</b>	<b>6</b>
D1. Carcass Breaking	2
D2. Cuts of Veal	4
<b>E. PORK</b>	<b>14</b>
E1. Carcass Breaking	7
E2. Cuts of Pork	7

*Meatcutter: Certificate of Qualification Exam Breakdown*

January 1, 2023

Certificate of Qualification GAC/Competency	#
<b>F. LAMB</b>	<b>10</b>
F1. Carcass Breaking	4
F2. Cuts of Lamb	6
<b>G. POULTRY</b>	<b>7</b>
G1. Cuts of Poultry	7
<b>H. SEAFOOD AND FRESHWATER FISH</b>	<b>7</b>
H1. Identification	5
H2. Cutting Procedures	0
H3. Cuts of Fish	2
<b>I. GAME</b>	<b>1</b>
I1. Cuts of Game	1
<b>J. PROCESSED PRODUCTS</b>	<b>9</b>
J1. Fresh Sausage and Ready to Serve Products	9
<b>Total:</b>	<b>150</b>