

Meatcutter Level 1

STANDARDIZED LEVEL EXAM (SLE) BREAKDOWN

The following table shows the number of questions per General Area of Competency (GAC) and Competency on the *Meatcutter Level 1 SLE*.

Number of questions on each exam: 100

| Level 1 GAC/Competency | # |
|---|-----------|
| A. OCCUPATIONAL SKILLS | 22 |
| A1. Trade Knowledge | 1 |
| A2. Safety Standards | 6 |
| A3. Sanitary Standards | 5 |
| A4. Tools and Equipment | 3 |
| A5. Ordering and Inventory | 1 |
| A6. Trade Math and Cost Controls | 2 |
| A9. Retail Merchandizing | 4 |
| B. HANDLING MEAT, POULTRY, AND SEAFOOD | 23 |
| B1. Meat Science and Nutrition | 6 |
| B2. Inspection and Grading | 7 |
| B3. Handling and Storage | 7 |
| B4. Cutting Procedures | 1 |
| B5. Cooking Potential | 2 |
| C. BEEF | 19 |
| C1. Carcass Breaking | 8 |
| C2. Cuts of Beef | 11 |
| D. VEAL | 4 |
| D1. Carcass Breaking | 2 |
| D2. Cuts of Veal | 2 |
| E. PORK | 14 |
| E1. Carcass Breaking | 7 |
| E2. Cuts of Pork | 7 |

Meatcutter: Level 1 SLE Breakdown

January 1, 2023

| Level 1 GAC/Competency | # |
|---------------------------------------|------------|
| F. LAMB | 6 |
| F1. Carcass Breaking | 2 |
| F2. Cuts of Lamb | 4 |
| G. POULTRY | 7 |
| G1. Cuts of Poultry | 7 |
| H. SEAFOOD AND FRESHWATER FISH | 5 |
| H1. Identification | 3 |
| H2. Cutting Procedures | 0 |
| H3. Cuts of Fish | 2 |
| Total: | 100 |