

Assessment & time on task: Produce a complete “Frenched” rack of lamb

Level	4 Excellent	3 Good	2 Fair	1 Poor	0 Insufficient	Score
Fat cap removal	Scimitar or Boning knife was used to fabricate the meat Rack bones free and clean of fatty tissue, no slashing of lean muscles around bones	Minimal amount of fatty tissue on rack bones, minor slashing of lean muscles around bones	In appropriate tool/wrong knife was used to fabricate the meat Trace amounts of fatty tissue on bone and/or moderate slashing of lean muscles around bones	In appropriate tool/wrong knife was used to fabricate the meat Large amounts of fatty tissue on bones and/or severe slashing of lean muscles around bones	Parameters not met	/4
Removal of silver skin	Complete removal of silver skin & no visible loss of loin meat	Complete removal of silver skin & minor slashing of loin meat	Complete removal of silver skin and/or excessive slashing visible of loin meat	Some removal of silver skin and/or extreme loss of loin meat	Parameters not met	/4
Yield of saleable portion	Saleable portion to have a yield of 80% or more	Saleable portion to have a yield of 70% to 79%	Saleable portion to have a yield of 60% to 69%		Parameters not met	/4
Total						/12