



Meatcutter Level 1

Exam Weighting Chart

The following table shows the *approximate* percentage of weighting per General Area of Competency represented on the *Meatcutter Level 1 Exam*. Please note that these percentages could possibly change and do not directly correspond to the number of questions per General Area of Competency on the exam.

Level 1 GAC	%
A. OCCUPATIONAL SKILLS	22%
B. HANDLING MEAT, POULTRY, AND SEAFOOD	23%
C. BEEF	19%
D. VEAL	4%
E. PORK	14%
F. LAMB	6%
G. POULTRY	7%
H. SEAFOOD AND FRESHWATER FISH	5%