



## Using YouTube films to demonstrate skills – advantages and pitfalls

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## What's on YouTube?

- Quick search revealed over 100 possible short films
- But, how many of these can you realistically use?

## Let's choose one randomly



#### Pig B: Leg Roast (Bone-in) - YouTube

- Would you use something like this? Yes/No
- Now, list the criteria you used to assess
  - PPE
  - Australian terminology
  - Quality of voice over
  - Cleanliness
  - Technique
  - Length
  - Background noise
  - Accuracy
  - Distractions
  - Background visuals

Using your list of criteria, now assess this one

- Butcher level 99 YouTube
- Give it a score out of 10, and post your result

## .... and these ....

### • <u>Whole Cow Processed in under 12 minutes!</u> -<u>YouTube</u>



### How to Debone a Chicken in 18seconds? -YouTube

## Let's look at Australian films from the Australian Butcher's Guild



#### **Goat Fore Quarter**





## How can you use these?

• <u>01 The art of sausage making – YouTube</u>

• <u>andertons ribble valley butchers meat display -</u> <u>youtube</u>

# How do you find and use suitable films?

- Develop a list of keywords species, cuts, purpose etc
- Add 'Australia' if you only want Australian films
- Always preview and evaluate
- Always use links never copy a film
- Any other suggestions?

There are short films for just about everything....

- ProForm: Value added extruded meat products | Innovation – YouTube
- <u>How to dry age meat in a traditional way -</u> <u>YouTube</u>
- <u>Hindquarter beef butchery Meat Retail</u>
- Value Added Beef and Lamb Meal Solutions



# So, how do you use YouTube films effectively?

- Some suggestions....
  - Preview and pre-set; check connectivity
  - Remove advertising and related videos
  - Pick five errors or examples of poor technique
  - List five ways to improve this film
  - Flow chart the sequence
  - Keep it short
  - Use at the start or end of a lesson?
  - Ask students to make their own film on the same subject

