

Title	Demonstrate knowledge of livestock anatomy and meat cuts		
Level	4	Credits	8

Purpose	<p>This unit standard is intended for people working in a retail meat operation.</p> <p>People credited with this unit standard are able to: describe the anatomy of animal carcasses; locate and name cuts of meat on carcasses; locate fat on carcasses and describe its significance; identify, name and describe the use of edible and inedible by-products taken from slaughtered animals.</p>
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Classification	Meat Processing > Meat Retail Butchery
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Available grade	Achieved
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Explanatory notes

- Enactments and codes relevant to this unit standard may include but are not limited to the:
 Australia New Zealand Food Standards Code, available at <http://www.foodstandards.govt.nz/>;
 Animal Products Act 1999;
 Animal Products (Ancillary and Transitional Provisions) Act 1999;
 Biosecurity Act 1993;
 Biosecurity Amendment Act 2015;
 Consumer Guarantees Act 1993;
 Fair Trading Act 1986;
 Fair Trading Amendment Act 2013
 Food Act 2014;
 Food (Safety) Regulations 2002;
 Health and Safety at Work Act 2015;
 Resource Management Act 1991;
 Sale of Goods Act 1908;
 Weights and Measures Act 1987.

Outcomes and evidence requirements

Outcome 1

Describe the anatomy of animal carcasses.

Range beef, sheep meat, pork, poultry

Evidence requirements

- 1.1 Bones are named and located on carcasses for given carcass types.
- 1.2 Joints are identified and located for given carcass types.
- 1.3 Connective tissue is described in terms of function and structure.
- 1.4 Muscle function, structure and composition are described and the relationship between muscle use and meat tenderness is explained.
- 1.5 The make-up of a carcass is described in terms of muscle, connective tissue, bone, and fat.

Outcome 2

Locate and name cuts of meat on carcasses.

Range beef, sheep meat, pork, poultry.

Evidence requirements

- 2.1 Locations of cuts are identified on carcasses.
- 2.2 Cuts on carcasses are named using industry accepted terminology.

Outcome 3

Locate fat on carcasses and describe its significance.

Range beef, sheep meat, pork.

Evidence requirements

- 3.1 Fat cover and intra-muscular fat are located and described on carcasses.
- 3.2 The significance of fat is described with reference to grading, cooking, rancidity, and by-products.

Range the description includes – measurement of fat for the purpose of grading, how fat determines the method of cooking, the tendency of fat to be affected by rancidity, the use of fat as an edible by-product.

Outcome 4

Identify, name and describe the use of edible and inedible by-products taken from slaughtered animals.

Range beef, sheep meat, pork, poultry.

Evidence requirements

- 4.1 Edible and inedible by-products are identified and named.
- 4.2 The uses of edible and inedible by-products are described.

Planned review date	31 December 2021
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	31 March 2000	31 December 2020
Review	2	20 April 2006	31 December 2020
Review	3	18 June 2010	31 December 2020
Review	4	16 March 2017	N/A

Consent and Moderation Requirements (CMR) reference	0013
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Please note

Providers must be granted consent to assess against standards (accredited) by NZQA, before they can report credits from assessment against unit standards or deliver courses of study leading to that assessment.

Industry Training Organisations must be granted consent to assess against standards by NZQA before they can register credits from assessment against unit standards.

Providers and Industry Training Organisations, which have been granted consent and which are assessing against unit standards must engage with the moderation system that applies to those standards.

Requirements for consent to assess and an outline of the moderation system that applies to this standard are outlined in the Consent and Moderation Requirements (CMR). The CMR also includes useful information about special requirements for organisations wishing to develop education and training programmes, such as minimum qualifications for tutors and assessors, and special resource requirements.

Comments on this unit standard

Please contact Competenz qualifications@competenz.org.nz if you wish to suggest changes to the content of this unit standard.