

<b>Title</b>	<b>Select, use and maintain hand knives used in the retail meat industry</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>6</b>

<b>Purpose</b>	<p>This unit standard is for people entering the meat retail butchery industry.</p> <p>People credited with this unit standard are able to demonstrate knowledge of hand knives used in the retail meat industry, use hand knives in a retail meat environment and maintain hand knives used in the retail meat industry.</p>
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<b>Classification</b>	Meat Processing > Meat Retail Butchery
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<b>Available grade</b>	Achieved
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### Guidance Information

- 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.
- Definitions  
*Workplace procedures* – procedures used by the organisation carrying out the work and applicable to the tasks being carried out. They may include but are not limited to – standard operating procedures, site safety procedures, equipment operating procedures, codes of practice, quality management practices and standards, procedures to comply with legislative and local body requirements.  
*Accepted industry practice* – approved codes of practice and standardised procedures accepted by the wider meat retailing industry as examples of best practice.

- 3 Range  
Knife types – slicing, boning.

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## Outcomes and performance criteria

### Outcome 1

Demonstrate knowledge of hand knives used in the retail meat industry.

#### Performance criteria

- 1.1 Types of knives and their use in meat cutting applications are identified and described.
- 1.2 Procedures for maintaining knife hygiene are described in accordance with accepted industry practice.
- 1.3 Equipment and procedures to ensure operator safety are described in accordance with accepted industry practice.
- 1.4 Blade shape and optimum cutting edges are described in accordance with accepted industry practice.
- 1.5 Knife sharpening equipment and procedures are described in accordance with accepted industry practice.

### Outcome 2

Use hand knives in a retail meat environment.

#### Performance criteria

- 2.1 Safety equipment is selected, worn, and used in accordance with workplace procedures.
- 2.2 Knives selected are appropriate for cutting operations and checked for condition and cleanliness.  
  
Range cutting operations include but are not limited to – boning, trimming, slicing.
- 2.3 Knives are used safely and efficiently with no damage to user or final product in accordance with accepted industry practices.
- 2.4 Cutting work is completed without the use of excessive force or damage to the blade.  
  
Range boning, trimming, slicing.
- 2.5 Knife is held in accordance with accepted industry practices, for the cuts being made.

- 2.6 Knives are carried, and stored when not in use, in accordance with workplace procedures.

### Outcome 3

Maintain hand knives used in the retail meat industry.

### Performance criteria

- 3.1 Cutting edge shape and sharpness are maintained in accordance with accepted industry practice and workplace procedures.
- Range includes – stoning, steeling;  
may include – grinding.
- 3.2 Sharpening equipment is selected and used in accordance with workplace procedures.
- 3.2 Knife cleanliness and hygiene are maintained in accordance with workplace procedures.
- 3.3 Damaged, worn, and defective knives are identified and corrective actions are taken in accordance with workplace procedures.

<b>Planned review date</b>	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	16 March 2017	31 December 2021
Revision	2	27 September 2018	N/A

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

### Comments on this unit standard

Please contact Competenz [qualifications@competenz.org.nz](mailto:qualifications@competenz.org.nz) if you wish to suggest changes to the content of this unit standard.