

Title	Process beef carcasses to produce meat cuts		
Level	4	Credits	25

Purpose	<p>This unit standard is intended for people working in the retail meat industry.</p> <p>People credited with this unit standard are able to: prepare to process a beef carcass; select a beef carcass for processing; and process a beef carcass to produce meat cuts.</p>
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Classification	Meat Processing > Meat Retail Butchery
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Available grade	Achieved
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Explanatory notes

1 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.

2 Definition

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.

PPE – personal protective equipment.

Outcomes and evidence requirements

Outcome 1

Prepare to process a beef carcass.

Evidence requirements

- 1.1 Work area hygiene and safety are checked and compliant with workplace procedures.
- 1.2 Equipment is selected and checked for condition and hygiene in accordance with workplace procedures.
- 1.3 Personal hygiene meets workplace and legislative requirements.
- 1.4 PPE is selected and worn in accordance with workplace procedures.

Outcome 2

Select a beef carcass for processing.

Evidence requirements

- 2.1 Carcass is selected in accordance with workplace procedures.
Range classification, quality, stock rotation requirements.
- 2.2 Carcass quality is checked and meets workplace standards. Sub-standard quality is identified and corrective action is taken in accordance with workplace procedures.

Outcome 3

Process a beef carcass to produce meat cuts in accordance with accepted industry practice

Evidence requirements

- 3.1 The carcass is securely fastened during breaking down and boning operations.
- 3.2 Bones are freed and meat is boned to maximise yield and minimise damage.
- 3.3 Meat is cut in accordance with bone structure, muscle contours and workplace specifications.
- 3.4 There is no unnecessary duplication of cutting effort. Body weight is used to minimise physical stress on upper body.
- 3.5 Knives are used, maintained, and stored in accordance with workplace procedures.

- 3.6 Bones are cleaned and trim product is placed in designated bins in accordance with workplace procedures.
- 3.7 Tasks are completed in accordance with workplace production schedules.
- 3.8 Meat contamination and defects are removed in accordance with workplace procedures.
- 3.9 Health and safety procedures are followed in accordance with workplace legislative requirements.

Outcome 4

Complete the processing tasks.

Evidence requirements

- 4.1 Boned meat is stored in accordance with workplace procedures.
- 4.2 Equipment and work area are cleaned in accordance with workplace procedures.
- 4.3 Equipment and work area are left in a condition ready for the next task to begin in accordance with workplace procedures.

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	23 August 2005	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.