

Trim meat products for packaging

Level 2

Credits 10

Purpose People credited with this unit standard are able to: trim meat products to company specifications; demonstrate knife use; demonstrate team-work; and comply with organisational and statutory hygiene and safety requirements.

This is an entry level unit standard for people new to the meat industry or to further processing of carcasses.

Subfield Meat Processing

Domain Meat Industry - Further Processing

Status Registered

Status date 20 February 2009

Date version published 20 February 2009

Planned review date 31 December 2014

Entry information Recommended: Unit 2503, *Maintain hand knives in the meat processing industry*; and Unit 2505, *Demonstrate knowledge of meat industry workplace hygiene and food safety requirements*; or demonstrate equivalent knowledge and skills.

Replacement information This unit standard replaced unit standard 20224, unit standard 20246, unit standard 20576, unit standard 20578, unit standard 20579, and unit standard 20580.

Accreditation Evaluation of documentation by NZQA and industry.

Standard setting body (SSB) New Zealand Industry Training Organisation

Accreditation and Moderation Action Plan (AMAP) reference 0033

This AMAP can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Special notes

- 1 Normal production speeds apply to the performance of this activity.
- 2 Legislation relevant to this unit standard includes but is not limited to – Health and Safety in Employment Act 1992, Animal Products Act 1999.

- 3 Resource documents include but are not limited to – Industry Standard 6, *Processing of Edible Product*, available from the New Zealand Food Safety Authority (NZFSA) at <http://www.nzfsa.govt.nz/animalproducts/meat/meatman/index.htm>.
- 4 Definitions
Organisational requirements refer to instructions to staff on policy and procedures which are documented in memo, electronic or manual format and are available in the workplace;
Customer specifications are product specifications set by clients relating to cuts, weights, presentation, and packaging;
Company specifications are product specifications set by the company relating to cuts, weights, presentation, and packaging;
Operator refers to the candidate being assessed against this unit standard.
- 5 Range
 Meat products referred to in this unit standard may include but are not limited to – bobby calves, cattle, sheep and lambs, deer, pig, goat, horses, and other animals used in the meat processing sector.

Elements and performance criteria

Element 1

Trim meat products for packaging.

Performance criteria

- 1.1 Trimmed cuts meet company and customer specifications for size, weight, shape, and quality.
- Range evidence of at least 5 different cuts for one type of animal is required.
- 1.2 Edible trimmings including by-products are saved for bulk meat and further processing.
- 1.3 Inedible and contaminated trimmings are discarded in accordance with organisational and statutory requirements.
- Range evidence of at least 5 different cuts for one type of animal is required.
- 1.4 Trimming maximises meat yield and minimises wastage and damage to required meat cuts.
- 1.5 Machinery and equipment are operated to organisational requirements and manufacturer's specifications.
- Range includes but not limited to – whiz knives, hand knives.
- 1.6 Trimmed cuts and trimmings are moved to packing stations and not allowed to accumulate on work surfaces.

Element 2

Demonstrate knife use.

Performance criteria

- 2.1 Knife cuts are clean and straight and made without excessive force or unnecessary duplication.
- 2.2 Operator balance is maintained and body weight used to best effect at all times during knife use.
- 2.3 Operator reach and follow-through maintains balance and reduces risk of injury to the operator and others.
- 2.4 Cuts are made away from or to the side of the operator's body and free hand.
- 2.5 Hands, protective gloves, and knife handles are kept in clean and slip free condition.
- 2.6 Cuts do not damage or contaminate recoverable products.
- 2.7 Knives are maintained in sharp and sterile condition.
- 2.8 Knives are replaced in pouch when not in use.
- 2.9 Steels are used to meet organisational requirements.
- 2.10 Actions likely to place the operator and others at risk of injury during knife use and sharpening are avoided.

Element 3

Demonstrate team-work.

Performance criteria

- 3.1 Tasks are completed within the time and space allocation determined by product flow and organisational requirements.
- 3.2 The quality and completeness of tasks meet the operational requirements of following co-workers.
- 3.3 Communication and feedback are provided to and requested from co-workers to maintain and improve task and product quality.
- 3.4 Co-workers are not endangered through the operator's methods and equipment.
- 3.5 Co-worker assistance is provided within the confines of product flow and operator space.
- 3.6 Machinery, equipment, and facility malfunctions are identified and reported to supervisory staff in accordance with organisational requirements.

- 3.7 Conflict resolution techniques are applied to minimise interpersonal differences with co-workers, which may adversely affect team performance.

Element 4

Comply with organisational and statutory hygiene and safety requirements.

Performance criteria

- 4.1 Company supplied clothing, and hygiene and safety equipment are worn and used in accordance with organisational and statutory requirements.
- 4.2 Work methods comply with specified organisational and statutory requirements to minimise the risk of product contamination and injuries to the operator and others.
- 4.3 Contaminated meat products, surfaces, machinery and equipment, are handled in accordance with organisational and statutory requirements.
- 4.4 Unsafe and unhygienic conditions are identified and reported to supervisory staff in accordance with organisational requirements.
- 4.5 Equipment, operator and work area cleanliness comply with organisational and statutory requirements.

Please note

Providers must be accredited by NZQA, or an inter-institutional body with delegated authority for quality assurance, before they can report credits from assessment against unit standards or deliver courses of study leading to that assessment.

Industry Training Organisations must be accredited by NZQA before they can register credits from assessment against unit standards.

Accredited providers and Industry Training Organisations assessing against unit standards must engage with the moderation system that applies to those standards.

Accreditation requirements and an outline of the moderation system that applies to this standard are outlined in the Accreditation and Moderation Action Plan (AMAP). The AMAP 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 the New Zealand Industry Training Organisation mail@nzito.co.nz if you wish to suggest changes to the content of this unit standard.