Title	Demonstrate knowledge of livestock development and slaughter		
Level	3	Credits	4

Purpose	This unit standard is intended for people working in the retail meat industry. People credited with this unit standard are able to: describe the breeds and growth of animals used by meat retailers; and describe the preparation and slaughter of animals, post mortem changes and associated processes of inspection and classification.

Classification	Meat Processing > Meat Retail Butchery

Available grade	Achieved

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.

3   Reference material
      The *New Zealand Beef and Lamb Reference Guide* available at
      http://www.beeflambnz.co.nz/resources/Reference_Guide.pdf
      The New Zealand Pork Industry Board, *Pork Cuts Guide*, describing carcass
      classification and cuts of meat, is available from http://www.pork.co.nz
4   Livestock to be used for assessment against this unit standard are cattle, sheep, pigs, and where applicable, poultry.

Outcomes and evidence requirements

Outcome 1

Describe the breeds and growth of animals used by meat retailers.

Evidence requirements

1.1   The common breeds of cattle, sheep, pigs and poultry used to produce retail meat products are identified and described.

Range   one traditional breed of each and one cross breed from cattle sheep and pigs.

1.2   The different stages of growth at which animals are presented for slaughter are identified and described using industry terminology that identifies breeds and their stage of maturity.

1.3   The conditions in which animals are reared and their effect on meat product are described.

Range   conditions include but are not limited to – feed, environment, animal health, drugs administered.

Outcome 2

Describe the preparation and slaughter of animals, post mortem changes and associated processes of inspection and classification.

Evidence requirements

2.1   The preparation of animals for slaughter is described in terms of the influence on carcass meat quality.

Range   includes transportation to abattoir, animal stress, animal exhaustion.

2.2   The antemortem inspection process is described in regards to disease, injury, declaration of ingested drugs, and use of insecticides where the animal was reared.

2.3   The legal requirements for the humane slaughter of animals for human consumption are described.

2.4   The slaughter processes used for Halal and non-Halal meats are described.

2.5   Post mortem changes to meat carcasses are described.

Range   the effect of electrical stimulation, the process of rigor mortis, ageing time, holding temperatures, weight loss through evaporation, pH level.

2.6   The purpose of classification following slaughter, and how features of the carcass are classified are explained.

Range   may include but is not limited to – carcass type, sex, age, incisors, fat, muscle, weight.

Planned review date	31 December 2021

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

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.