

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

Purpose	<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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Classification	Meat Processing > Meat Retail Butchery
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Available grade	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.

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	16 March 2017	31 December 2021
Revision	2	27 September 2018	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>.

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.