

## 40392 Hang carcasses in a meat processing operation

<b>Kaupae   Level</b>	3
<b>Whiwhinga   Credit</b>	5
<b>Whāinga   Purpose</b>	<p>This skill standard recognises the skills required to shackle or apply spreaders to hang carcasses in a meat processing operation.</p> <p>This skill standard can be used in the New Zealand meat processing qualifications at Level 3 and above.</p>

### Hua o te ako me Paearu aromatawai | Learning outcomes and assessment criteria

Hua o te ako   Learning outcomes	Paearu aromatawai   Assessment criteria
1. Hang carcasses in a meat processing operation.	a. Advise stunner immediately of any incorrectly stunned stock released from stunner.
	b. Follow safety procedures to avoid operator injury during release and hanging processes.
	c. Remove gross faecal contamination from stock before release to the chain.
	d. Attach shackle chains or carcasses to spreaders in accordance with organisational requirements.
	e. Elevate stock onto chain in accordance with organisational requirements.

### Pārongo aromatawai me te taumata paearu | Assessment information and grade criteria

#### Assessment specifications:

Guidelines and codes of practice applicable to this standard include:

- Organisational requirements – instructions to staff on policies and procedures that are documented in memo, electronic, or manual format and available in the workplace.

#### Evidence requirements:

- Evidence of five carcasses being hung for one species is required.
- Evidence of observation assessment may include photos, drawings, workplace verification of verbal answers and/or explanations.

## Definitions:

- *Operator* refers to the candidate being assessed against this unit.
- *Species* refer to cattle, pigs, deer, goats, bobby calves, lambs, sheep.

**Ngā momo whiwhinga | Grades available**

Achieved.

**Ihirangi waitohu | Indicative content**

- Different methods of hanging carcasses.
- Types of equipment used for hanging carcasses.

**Rauemi | Resources**

- Health and Safety at Work Act 2015
- Animal Welfare Act 1999
- Animal Products Act 1999
- Ministry for Primary Industries *Code of Practice Red Meat: Slaughter and Dressing, Chapter 5*  
<https://www.mpi.govt.nz/dmsdocument/21659/direct>

and any subsequent amendments.

**Pārongo Whakaū Kouna | Quality assurance information**

<b>Ngā rōpū whakatau-paerewa  </b> Standard Setting Body	Hanga-Aro-Rau Manufacturing, Engineering and Logistics Workforce Development Council
<b>Whakaritenga Rārangi Paetae Aromatawai  </b> DASS classification	Manufacturing > Meat Processing > Pre and Post Slaughter and Dressing
<b>Ko te tohutoro ki ngā Whakaritenga i te Whakamanatanga me te Whakaōritenga  </b> CMR	0033

Hātepe   Process	Putanga   Version	Rā whakaputa   Review Date	Rā whakamutunga mō te aromatawai   Last date for assessment
Rēhitatanga   Registration	1	27 March 2025	N/A
Kōrero whakakapinga   Replacement information	This skill standard replaced unit standard 27003.		
Rā arotake   Planned review date	31 December 2029		

Please contact Hanga-Aro-Rau Manufacturing, Engineering and Logistics Workforce Development Council at [qualifications@hangaarorau.nz](mailto:qualifications@hangaarorau.nz) to suggest changes to the content of this skill standard.