

40394**Operate a meat processing skinning machine to meet company and customer specifications**

Kaupae Level	3
Whiwhinga Credit	5
Whāinga Purpose	<p>This skill standard recognises the skills required to operate a skinning machine, and report faults with a meat processing skinning machine 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. Operate a meat processing skinning machine in a meat processing operation.	a. Remove silver skin and/or membrane from boneless cuts of meat in accordance with company and customer specifications.
	b. Operate skinning machine, maximising meat yield and minimising wastage and damage to meat in accordance with company and customer specifications.
	c. Direct edible trimmings and trimmed cuts for further processing in accordance with company and customer specifications.
2. Report faults with a meat processing skinning machine in a meat processing operation.	a. Report faults 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 requirement:

- Evidence of observation assessment may include photos, drawings, workplace verification of verbal answers and/or explanations.

Definitions:

Company specifications – product specifications set by the company relating to cuts, weights, presentation, and packaging.

Customer specifications – product specifications set by clients relating to cuts, weights, presentation, and packaging.

Ngā momo whiwhinga | Grades available

Achieved.

Ihirangi waitohu | Indicative content

- Types of faults experienced with meat processing skinning machines.
- Effects of faulty meat processing skinning machines.

Rauemi | Resources

- Health and Safety at Work Act 2015
- Ministry for Primary Industries *Code of Practice Red Meat: Post Slaughter Activity, Chapter 9*, available at: <https://www.mpi.govt.nz/dmsdocument/21659/direct>

and any subsequent amendments.

Pārongo Whakaū Kounga | Quality assurance information

Ngā rōpū whakatau-paerewa Standard Setting Body	Hanga-Aro-Rau Manufacturing, Engineering and Logistics Workforce Development Council
Whakaritenga Rārangi Paetae Aromatawai DASS classification	Manufacturing > Meat Processing > Boning Operations
Ko te tohutoro ki ngā Whakaritenga i te Whakamanatanga me te Whakaōritenga 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 20226.		
Rā arotake Planned review date	31 December 2029		

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