

40398 Pre-trim meat carcasses for boning or breaking down operations

Kaupae Level	3
Whiwhinga Credit	5
Whāinga Purpose	<p>This skill standard recognises the skills required to pre-trim meat 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. Pre-trim meat carcasses for boning or breaking down operations.	a. Remove all visible defects and contamination in accordance with product specifications.
	b. Trim meat to maximise yield with minimal damage to the required meat cuts according to organisational requirements.
	c. Discard inedible and contaminated trimmings according to organisational and legislative requirements.

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

Assessment specifications:

Guidelines and codes of practice applicable to this standard include:

- Product specifications – set by the company relating to cuts, weights, presentation, and packaging.
- 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 observation assessment may include photos, drawings, workplace verification of verbal answers and/or explanations.
- Carcasses may include but are not limited to – bobby calves, cattle, sheep and lambs, deer, pig, goat, horses, any other animals used in the meat processing sector.

Evidence of five carcasses for one type of animal is required.

- Visible defects include but are not limited to – any pathology, parasitic lesions in excess of those permitted in the post-mortem criteria, bruises, blood clots, clusters of hair or wool, hide, rail dust, dirt, stains, grease, extraneous material.

Ngā momo whiwhinga | Grades available

Achieved

Ihirangi waitohu | Indicative content

Visible defects and contamination such as wool, dust, faecal, stains, extraneous material.

Rauemi | Resources

- Health and Safety at Work Act 2015.
- Animal Products Act 1999.
- 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 21159		
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.