

40399 Recover non-viscera by-products from carcasses in a meat processing operation

Kaupae Level	3
Whiwhinga Credit	5
Whāinga Purpose	<p>This skill standard recognises the skills required to recover non-viscera by-products from 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. Remove non-viscera by-products from carcasses in a meat processing operation.	a. Operate equipment to remove non-viscera by-product in accordance with organisational requirements and manufacturer's specifications.
	b. Remove non-viscera by-product so as not to damage or contaminate recoverable products.
	c. Remove non-viscera by-product safely to avoid harm to self and other people.
2. Prepare non-viscera by-product for further processing in a meat processing operation.	a. Trim all external contamination and separate for further processing according to organisational requirements.
	b. Dispose of unrecoverable or condemned non-viscera by-product according to 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:

- Manufacturer's specifications – instructions from the manufacturer which outline the specifications, parts, maintenance, service schedule, repair and running of specific equipment.
- 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.
- Non-viscera by-products may include but are not limited to – testes, pizzles, cheeks, head meat, contaminated trimmings, condemned portions of carcasses, head, tails, hooves.

Evidence of four non-viscera by-products is required.

Ngā momo whiwhinga | Grades available

Achieved.

Ihirangi waitohu | Indicative content

None.

Rauemi | Resources

- Health and Safety at Work Act 2015
- 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 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 > Pre and Post Slaughter and Dressing
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 28183.		
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.