

**40400****Sharpen, use, and maintain hand knives in a primary product food processing operation**

<b>Kaupae   Level</b>	3
<b>Whiwhinga   Credit</b>	10
<b>Whāinga   Purpose</b>	<p>This skill standard recognises the skills required to sharpen, use, and maintain hand knives in a primary product food 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**

<b>Hua o te ako   Learning outcomes</b>	<b>Paearu aromatawai   Assessment criteria</b>
1. Sharpen a hand knife in a primary products food processing operation.	a. Describe the processes and procedures for maintaining sharpening tools.
	b. Describe the selection of lubricant for the sharpening tool according to organisational requirement.
	c. Sharpen a hand knife safely using effective techniques to obtain the degree of bevel and shape of knife point appropriate for safe use and the knife's purpose.
	d. Test sharpness according to organisational requirements.
2. Use a hand knife to cut product in a primary products food processing operation.	a. Use a hand knife to cut product avoiding risk to the operator and other workers.

Hua o te ako   Learning outcomes	Paearu aromatawai   Assessment criteria
3. Maintain hand knives in a primary products food processing operation.	a. Steel hand knives during runs to maintain a sharp edge.
	b. Stone hand knives, when necessary, between runs to maintain a sharp edge.
	c. Keep hand knives' blades and handles free of all contamination.
	d. Replace hand knives when worn, unsafe, and no longer appropriate for the job being done.
	e. Carry hand knives safely and store blades without damage.

### 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

*Sharpening tool* refers to an instrument that sharpens a knife e.g. stone, steel, diamond, grinders.

*Steel* refers to the process of using a sharpening tool to maintain the edge of a knife.

*Stone* refers to the process of using a grinding stone or similar tool to reshape the edge of a knife.

### Ngā momo whiwhinga | Grades available

Achieved

### Ihirangi waitohu | Indicative content

- Types of knife sharpening lubricant such as – food grade lubricants, mineral oils, synthetic lubricant.
- Knife point shape and purpose such as – pointed tip, rounded tip, drop point.

**Rauemi | Resources**

- Health and Safety at Work Act 2015 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 > Primary Products Food Processing > Primary Products Food Processing - Operational Skills
<b>Ko te tohutoro ki ngā Whakaritenga i te Whakamanatanga me te Whakaōritenga  </b> CMR	0022

<b>Hātepe  </b> Process	<b>Putanga  </b> Version	<b>Rā whakaputa  </b> Review Date	<b>Rā whakamutunga mō te aromatawai  </b> Last date for assessment
<b>Rēhitatanga  </b> Registration	1	27 March 2025	N/A
<b>Kōrero whakakapinga  </b> Replacement information	This skill standard replaced unit standards 28262 and 28267.		
<b>Rā arotake  </b> 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.