

40401**Stick stock to effectively remove blood in a meat processing operation**

Kaupae Level	3
Whiwhinga Credit	5
Whāinga Purpose	<p>This skill standard recognises the skills required to complete opening cuts to the neck of stock, and stick stock to sever blood vessels, 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. Complete opening cuts to the neck of stock in a meat processing operation.	a. Create opening cuts to the necks of stock in accordance with legislative requirements, customer specifications, and company specifications.
	b. Expose weasand and trachea without damage or contamination to recoverable skin and meat in accordance with organisational requirements.
2. Stick stock to sever blood vessels in a meat processing operation.	a. Stick stock complying with stun-to-stick time interval in accordance with legislative and organisational requirements.
	b. Confirm stock to be clinically dead in accordance with legislative and organisational requirements.
	c. Confirm blood to be flowing freely after sticking.
	d. Clear and seal weasand to prevent leakage of ingesta 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.

Definitions

- *Company specifications* refer to product specifications set by the company relating to cuts, weights, presentation, and packaging.
- *Customer specifications* refer to product specifications set by clients relating to cuts, weights, presentation, and packaging.

Evidence requirements

- Evidence of observation assessment may include photos, drawings, workplace verification of verbal answers and/or explanations.
- Stock may include but is not limited to – cattle, deer, bobby calves, goats, sheep, lambs, pigs.

Ngā momo whiwhinga | Grades available

Achieved

Ihirangi waitohu | Indicative content

- Methods of sticking stock such as transverse incision, thoracic stick, lateral stab.
- Methods of sealing stock such as weasand clips, rubber rings.

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 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 28179.		
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.