

40402**Operate stunning equipment in a meat processing operation**

Kaupae Level	3
Whiwhinga Credit	5
Whāinga Purpose	<p>This skill standard recognises the skills required to maintain flow and order of stock entering and leaving stunner, and operate stunning equipment 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. Maintain flow and order of stock entering and leaving stunner in a meat processing operation.	a. Maintain stock availability with processing speed in accordance with organisational requirements.
	b. Identify beginning and end animals of each line of stock in accordance with organisational requirements.
	c. Maintain stock records according to organisational requirements.
2. Operate stunning equipment in a meat processing operation.	a. Immobilise stock in accordance with organisational and legislative requirements.
	b. Position stunning equipment on animal and use safely in accordance with manufacturer's specifications, organisational and legislative requirements.
	c. Operate stunning equipment to match processing speed in accordance with organisational requirements.
	d. Assess effectiveness of the stun before the animal is released to the chain in accordance with 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:

- Manufacturer's specifications – instructions from the manufacturer which outlines 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.
- Stock may include but is not limited to – bobby calves, cattle, sheep and lambs, deer, pig, goat, horses, other animals used in the meat processing sector.

Definition:

Operator refers to the candidate being assessed against this unit.

Ngā momo whiwhinga | Grades available

Achieved

Ihirangi waitohu | Indicative content**Stock availability**

- Stock availability – at start-up time, processing speed, communication to stock handlers.

Stunning equipment

- Electronic stunning equipment.
- Equipment such as, penetrating or percussive captive bolt equipment.

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 Kouna | 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 28178.		
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.