

40404 Use a bandsaw in a primary products food processing operation

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| Kaupae Level | 3 |
| Whiwhinga Credit | 10 |
| Whāinga Purpose | <p>This skill standard recognises the skills required to use a bandsaw in a primary products 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

| Hua o te ako Learning outcomes | Paearu aromatawai Assessment criteria |
|---|---|
| 1. Use a bandsaw safely in a primary products food processing operation. | a. Perform clean and straight bandsaw cuts using holding and pushing techniques without excessive force or unnecessary duplication in accordance with organisational requirements. |
| | b. Use operator balance and body weight to best effect during bandsaw operation. |
| | c. Produce cuts that meet company and customer specifications for size, placement, and angle of cuts. |
| | d. Maintain processing speed to ensure a consistent supply of product(s) to meet production needs. |
| 2. Maintain own work area in a primary products food processing operation. | a. Minimise accumulation of product and excessive sawdust on work surfaces by directing products onwards and regular cleaning of surfaces in accordance with organisation requirements. |
| 3. Recognise and apply safety factors before, during and after operating a bandsaw in a primary products food processing operation. | a. Describe potential factors that can affect operator concentration and coordination. |
| | b. Adhere to organisational requirements for pre-operational and operational use of a bandsaw. |
| | c. Describe actions required if a problem develops that is likely to affect the safe and efficient operation of the bandsaw. |
| | d. Shut down the bandsaw and check the blade is stationary when unattended. |

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 requirements:

- Evidence of observation assessment may include photos, drawings, workplace verification of verbal answers and/or explanations.

Definitions:

Customer specifications refer to product specifications set by clients relating to cuts, weights, presentation, and packaging.

Operator refers to the candidate being assessed against this unit standard.

Ngā momo whiwhinga | Grades available

Achieved.

Ihirangi waitohu | Indicative content

- Factors that could impact on safety of oneself and others such as – tiredness, skylarking, inattention.
- Bandsaw cleaning such as – lockout and isolation procedures.

Rauemi | Resources

- Health and Safety at Work Act 2015
 - Animal Products Act 1999
- and any subsequent amendments.

Pārongo Whakaū Kounga | Quality assurance information

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| Ngā rōpū whakatau-paerewa Standard Setting Body | Hanga-Aro-Rau Manufacturing, Engineering and Logistics Workforce Development Council |
| Whakaritenga Rārangi Paetae Aromatawai DASS classification | Manufacturing > Primary Products Food Processing > Primary Products Food Processing - Operational Skills |
| 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 28237. | | |
| 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.