

40405**Recover viscera by-products post-inspection in a meat processing operation**

Kaupae Level	3
Whiwhinga Credit	5
Whāinga Purpose	<p>This skill standard recognises the skills required to recover viscera by-products for further processing, after removal from carcasses and post inspection, with limited supervision 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. Separate viscera by-products post inspection for further processing in a meat processing operation.	a. Separate recoverable viscera by-products for further processing in accordance with organisational requirements.
	b. Dispose of unrecoverable viscera by-products in accordance with organisational requirements.
2. Maintain hygiene of cutting equipment and viscera equipment in a meat processing operation.	a. Maintain hygiene of cutting equipment between carcasses in accordance with organisational requirements.
	b. Wash and sterilise viscera equipment 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.

Evidence requirements:

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

Definitions:

Limited supervision refers to working under conditions where a person receives minimal instructions, typically confined to clear objectives. Their work is usually measured by the achievement of these objectives. They are fully competent and experienced, requiring little guidance in their task.

Post inspection refers to after presenting both edible and inedible viscera by-product (offal) for inspection the condemned by-product is disposed of, leaving the remaining viscera meeting strict safety and quality standards required for further processing.

Viscera by-products are internal organs such as the liver, heart, and intestines.

Ngā momo whiwhinga | Grades available

Achieved.

Ihirangi waitohu | Indicative content**Viscera equipment**

- Equipment such as – gut buggy, viscera trays.
- Cutting equipment such as – knives, cleavers.

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	N/A		
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.