

40739**Define carcass classification, muscle classification, and carcass yield**

Kaupae Level	4
Whiwhinga Credit	10
Whāinga Purpose	<p>This skill standard is for people working in a meat processing operation. It recognises the skill required to define carcass classification, including muscle and fat content and carcass yield.</p> <p>It can be used in the New Zealand meat processing qualifications at Level 4 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. Define carcass classification systems.	a. Describe the type of carcass classification system used in a meat processing operation in terms of company specifications.
	b. Identify the components of the classification system for a carcass.
	c. Describe the fat classes for carcasses for a carcass type.
	d. Describe muscling classes for a carcass.
	e. Explain the relationship between carcass 'cold weight' and 'hot weight' in terms of organisational requirements.
	f. Describe carcass trim standards in accordance with organisational requirements.
	g. Explain the relationship between carcass classification and expected product yield in accordance with organisational requirements.

Hua o te ako Learning outcomes	Paearu aromatawai Assessment criteria
2. Define major muscles and fat content of a dressed carcass.	a. Describe muscle in terms of structure, composition, and its relationship to tenderness.
	b. Identify individual muscles in terms of their position and features.
	c. Explain the value of the meat product in terms of the muscle type.
	d. Identify fat cover, and inter-muscular fat and intra-muscular fat for a dressed carcass.
	e. Explain the relationship between muscle content, eating quality, and product yield in terms of each product produced in the workplace.
3. Outline specified cutting lines in relation to a dressed carcass.	a. Identify cutting lines for the dressed carcass using anatomical terms for a given carcass type.
	b. Identify names and locations of standard cuts using industry accepted terminology.
	c. Outline the range of products able to be collected from standard cuts using industry accepted terminology.
4. Define carcass yield in relation to cuts, fat depth and company specifications	a. Explain the relationship between the accuracy of cuts and yield in terms of company specifications and customer specifications.
	b. Describe the methods for measuring surface fat depth in terms of organisational requirements.
	c. Explain the relationship between the accuracy of measurement and assessment of compliance in terms of company specifications and yield requirements.
	d. Explain the impact of varying the cutting site in terms of the effect on yield and value of meat product.
	e. Calculate yield as a percentage of the carcass weight for a given carcass type.
	f. Explain the importance of correctly applied cutting lines in terms of meat product description and carcass yield, and identifying non-conforming product.

Pārongo aromatawai me te taumata paearu | Assessment information and grade criteria**Assessment specifications:**

- Carcass type may include but is not limited to – sheep, horses, deer, cattle, bobby calves, goats.
- Evidence of four components of the classification system is required.
- Evidence of one carcass trim standard is required.

Definitions:

Company specifications – product specifications set by the company relating to cuts, weights, presentation, and packaging.

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

Organisational requirements – instructions to staff on policies and procedures that are documented in memo, electronic, or manual format and available in the workplace.

Ngā momo whiwhinga | Grades available

Achieved

Ihirangi waitohu | Indicative content

Components of the classification system for a carcass – fat content, maturity, sex, muscling, ossification, meat colour, pH levels, mouthiness, meat colour.

Carcass trim standards – ovine, bovine, porcine or cervine.

Yield requirements – maximum allowable fat cover, shape, cutting and/or boning lines, extraneous material removal.

Muscles, such as – m. longissimus dorsi, m. spinalis, m. supraspinatus, m. infraspinatus, m. trapezius, m. latissimus dorsi, m. serratus ventralis, m. pectoralis, m. profundus, m. transverses abdominis, m. rectus abdominis, m. pectoralis profundus, m. pectoralis superficialis, m. rectus abdominis, m. gluteus medius, m. gluteus biceps, m. semimembranosus, m. semitendinosus, m. tensor fasciae latae, m. rectus femoris, m. internal oblique abdominis, m. psoas major, m. psoas minor.

Cutting lines such as – pelvic girdle, fore and hind leg, ribs, brisket, flank, neck.

Rauemi | Resources

- [Animal Products Act 1999](#).
- Ministry for Primary Industries. Code of Practice, Chapter 9
[Operational Code: Red meat post mortem activities](#).
- Beef + Lamb New Zealand Reference guide.
https://www.beeflambnz.co.nz/s/Beef-and-Lamb-Reference-Guide_2023_LR.pdf.
- New Zealand Meat – Guide to Beef Carcass Classification
<https://www.interest.co.nz/files/rural/beefgrade.pdf>.
- New Zealand Meat – Guide to Lamb and Mutton Classification
<https://www.interest.co.nz/files/rural/lambgrade.pdf>.

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 > Boning Operations
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	28 August 2025	N/A
Kōrero whakakapinga Replacement information	This skill standard replaced unit standard 24602.		
Rā arotake Planned review date	31 December 2030		

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.