

40740**Define anatomical terms, specifications, and product descriptions in relation to meat cuts**

Kaupae Level	4
Whiwhinga Credit	10
Whāinga Purpose	<p>This skill standard is for people working in a meat processing operation.</p> <p>It recognises the skill required to define anatomical terms and specifications for meat products in terms of standard product descriptions.</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 the skeletal structure, anatomical features and terms, and major muscles of a carcass in relation to product cutting lines.	a. Describe skeletal structure and anatomical features of a carcass in relation to product cutting lines.
	b. Explain anatomical terms used for product cutting lines and product preparation in accordance with industry specifications and customer specifications.
	c. Outline major muscles of a carcass and their relationship to product names, cutting lines, and consumption quality.
2. Outline specifications for meat products.	a. Identify industry and customer specifications for meat products in terms of their assistance in assessing product compliance.
	b. Identify cutting lines for meat products in terms of carcass yield and value.
	c. Describe muscle content of meat products in terms of its relationship with eating quality and carcass yield.
	d. Explain the purpose and format of industry specifications and customer specifications.
3. Define standard product descriptions for meat cuts.	a. Describe meat products in terms of the meat cut description.
	b. Explain factors that need to be altered for a meat product to ensure compliance with the product specification.

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

- Evidence of customer specifications for 4 meat products required

Definitions:

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

Industry specifications – product specifications and AUS-MEAT National Accreditation Standards relating to cuts, tolerances, product names, and yield determination.

Product cutting lines – defined anatomical reference points on a carcass that guide the precise division of meat into primal, sub-primal, and retail cuts based on skeletal structure, muscle groups, industry standards, and customer specifications.

Ngā momo whiwhinga | Grades available

Achieved

Ihirangi waitohu | Indicative content

None

Rauemi | Resources

- [Animal Products Act 1999](#).
- Handbook of Australian Meat 7th Edition (international Red Meat Manual)
<https://www.slideshare.net/demoss/ausmeat-handbook-australian-meat-10140983>.
- Beef + Lamb New Zealand Nutrition guide
<https://beeflambnz.com/sites/default/files/factsheets/pdfs/interactive-guide-to-the-nutrient-composition-of-NZ-beef-and-lamb.pdf>.
- Beef + Lamb New Zealand Reference guide.
https://www.beeflambnz.co.nz/s/Beef-and-Lamb-Reference-Guide_2023_LR.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 28232.		
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.