

## 40743 Break and bone carcasses of small animals safely in a meat processing operation

<b>Kaupae   Level</b>	4
<b>Whiwhinga   Credit</b>	30
<b>Whāinga   Purpose</b>	<p>This skill standard is for people working in a meat processing operation.</p> <p>It recognises the skill required to safely break and bone carcasses of small animals in a meat processing operation.</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. Break and bone carcasses of small animals in a meat processing operation.	a. Carry out breaking and boning cuts specific to small animal species in accordance with bone lines, joints, muscle contours and company specifications.
	b. Recover products to meet customer specifications and minimise the need for trimming.
	c. Free bones and cut meat and fat to maximise yield and minimise damage to recovered products.
	d. Direct recovered products for further processing without risk of injury to co-workers.
2. Work safely during break and bone procedures in a meat processing operation.	a. Apply ergonomic practices to minimize risk of operator injury from repetitive handling of small animal carcasses and equipment.
	b. Operate cutting and processing equipment specific to small animal species in accordance with manufacturer instructions.
	c. Inspect, clean, and sanitize PPE regularly.

### Pārongo aromatawai me te taumata paearu | Assessment information and grade criteria

#### Assessment specifications:

All assessment activities must be carried out in accordance with organisational requirements.

Observation assessment can be supported by evidence such as photos, drawings, workplace verification of verbal answers or explanations.

- Evidence is required of a minimum of 3 different boned cuts to be completed in a learner's workplace.
- Small animals may include but are not limited to – bobby calf, goat, lamb, sheep, pig.

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.

*Operator* – the candidate being assessed against this skill standard.

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

*PPE* – Personalised protective equipment.

### Ngā momo whiwhinga | Grades available

Achieved

### Ihirangi waitohu | Indicative content

Breaking and boning cuts – carried out on tables or rails.

Processing equipment specific to small animal species –, knives, mesh aprons, tunics.

### Rauemi | Resources

- [Health and Safety at Work Act 2015.](#)
- [Animal Products Act 1999.](#)
- Ministry for Primary Industries. Code of Practice, Chapter 9  
[Operational Code: Red meat post mortem activities.](#)

### Pārongo Whakaū Kounga | Quality assurance information

<b>Ngā rōpū whakatau-paerewa  </b> Standard Setting Body	Hanga-Aro-Rau Manufacturing, Engineering and Logistics Workforce Development Council
<b>Whakaritenga Rārangi Paetae Aromatawai  </b> DASS classification	Manufacturing > Meat Processing > Boning Operations
<b>Ko te tohutoro ki ngā Whakaritenga i te Whakamanatanga me te Whakaōritenga  </b> CMR	0033

Hātepe   Process	Putanga   Version	Rā whakaputa   Review Date	Rā whakamutunga mō te aromatawai   Last date for assessment
Rēhītatanga   Registration	1	28 August 2025	N/A
Kōrero whakakapinga   Replacement information	This skill standard replaced unit standard 28230.		
Rā arotake   Planned review date	31 December 2030		

Please contact Hanga-Aro-Rau Manufacturing, Engineering and Logistics Workforce Development Council at [qualifications@hangaarorau.nz](mailto:qualifications@hangaarorau.nz) to suggest changes to the content of this skill standard.