

40745 Outline factors impacting meat eating quality and the principles of quality measurement

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 outline factors impacting meat eating quality, including the operating principles of measurement devices and their role in interpreting meat eating quality.</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. Outline factors impacting meat eating quality.	a. Identify the potential impact of pre-slaughter handling in relation to meat eating quality.
	b. Identify the potential impact of post-slaughter handling in relation to meat eating quality.
	c. Explain how variations in meat quality impact meat eating quality.
2. Outline the operating principles of meat eating quality measurement devices and how they are used to interpret meat eating quality.	a. Describe operating principles of meat eating quality measurement devices.
	b. Explain how to interpret meat eating quality measurements in accordance with company specifications.

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

Assessment specifications:

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

Factors impacting eating quality, such as – pre-slaughter stress, intra-muscular fat development, slaughter stress, resting time, acute stress, chronic stress, optimal cooling curves, genotype.

Meat eating quality measurement devices, such as – reflectance meters, pH meters, conductivity meters, colour tiles.

Variations in meat quality, such as – texture, colour, shape, moisture retention, pH, ossification.

Rauemi | Resources

- [Health and Safety at Work Act 2015.](#)
- [Animal Products Act 1999.](#)
- 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 > Meat Quality
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	N/A		
Rā arotake Planned review date	31 December 2030		

Please contact Hanga-Aro-Rau Workforce Development Council at qualifications@hangaarorau.nz to suggest changes to the content of this skill standard.