

## 40746 Apply control boning procedures to retained product in a meat processing operation

<b>Kaupae   Level</b>	4
<b>Whiwhinga   Credit</b>	5
<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 apply control boning procedures to retained product 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. Apply control boning procedures to retained product in a meat processing operation.	a. Apply control boning procedures for retained animal products.
	b. Secure storage of retained animal product and maintain inventory records.

### 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.

Definitions:

*Control boning* – a retained or restricted carcass that is boned under supervision to verify separation from non-retained product.

*Retained products* – animal products that have been identified as non-compliant with quality, safety, or legal standards and are withheld from standard processing or distribution until corrective actions are taken.

*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

None

**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](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 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 > Meat Quality
<b>Ko te tohutoro ki ngā Whakaritenga i te Whakamanatanga me te Whakaōritenga  </b> CMR	0033

<b>Hātepe   Process</b>	<b>Putanga   Version</b>	<b>Rā whakaputa   Review Date</b>	<b>Rā whakamutunga mō te aromatawai   Last date for assessment</b>
<b>Rēhitatanga   Registration</b>	1	28 August 2025	N/A
<b>Kōrero whakakapinga   Replacement information</b>	This skill standard replaced unit standard 28257.		
<b>Rā arotake   Planned review date</b>	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.