

## 40747 Collect and process samples 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 experienced people who are employed as official assessors responsible to carrying out compliance checks in a meat processing operation.</p> <p>It recognises the skill required to collect monitoring samples and process them.</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

<b>Hua o te ako   Learning outcomes</b>	<b>Paearu aromatawai   Assessment criteria</b>
1. Define the types of samples collected in a meat processing operation.	a. Describe two types of samples collected from meat or meat products for microbiological tests.
	b. Describe the features of two types of samples collected from meat or meat products for chemical tests.
	c. Describe the features of two types of samples collected from air and effluent discharges for testing.
2. Summarise sampling processes and requirements in a meat processing operation.	a. Outline the process required to achieve a representative sample in terms of underlying principles.
	b. Explain the reasons for varying sampling requirements.
	c. Describe legislative requirements or customer specifications in terms of their relationship to sampling.

Hua o te ako   Learning outcomes	Paearu aromatawai   Assessment criteria
3. Collect and record monitoring samples in a meat processing operation.	a. Identify sampling requirements.
	b. Collect samples and record sample details in accordance with legislative requirements.
	c. Identify and report any defects or abnormalities in the sample and report to supervisory staff.
4. Package and record monitoring samples in a meat processing operation.	a. Individually package samples from each carcass in leak-proof, durable, packaging material, ensuring samples are free from contamination.
	b. Label samples.
	c. Freeze and store samples.
	d. Use an anti-tampering device.
	e. Submit samples for testing.
	f. Record monitoring samples.

### 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.

For microbiological, chemical, and air and effluent discharge tests, a description of evidence is required for two samples from the candidate's workplace, one of which must include a physical sample.

Definition:

*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

Legislative requirements, such as – health, safety, hygiene, labelling.

Sampling Requirements, such as – characteristics of product or material to be sampled, need to monitor effectiveness of corrective action, sampling techniques, nature of tests to be performed on the sample.

### Microbiological Tests

- Meat or meat product samples such as – aerobic plate count, Escherichia coli, E Coli 0157:H7, Staphylococci, Salmonella, Listeria monocytogenes, Clostridium perfringens, sulphite-reducing anaerobes.

### Chemical Tests

- Meat or meat product samples such as – ash, carbohydrate, fat, moisture, protein, calcium.

### Rauemi | Resources

- [Health and Safety at Work Act 2015.](#)
- [Animal Products Act 1999.](#)
- Ministry for Primary Industries. *Animal Products (Export Requirement: Inspection Agencies Ante mortem and Post-mortem Inspection) Notice 2009.*  
<https://www.mpi.govt.nz/dmsdocument/1073/direct>.

### 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  </b> Process	<b>Putanga  </b> Version	<b>Rā whakaputa  </b> Review Date	<b>Rā whakamutunga mō te aromatawai  </b> Last date for assessment
<b>Rēhitatanga  </b> Registration	1	28 August 2025	N/A
<b>Kōrero whakakapinga  </b> Replacement information	This skill standard replaced unit standard 28261.		
<b>Rā arotake  </b> 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.