

40748 Operate evisceration equipment to remove viscera by-products from a carcass in a meat processing operation

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 operate equipment to remove viscera by-products from carcasses.</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. Operate evisceration equipment to remove viscera by-products from a carcass in a meat processing operation.	a. Use evisceration equipment in accordance with organisational requirements and manufacturer's specifications.
	b. Remove viscera by-products in accordance with organisational requirements without damage to, or contamination of recoverable products.
	c. Place viscera by-products in receptacles in accordance with organisational requirements.
	d. Treat any viscera by-products stamped by legislative authorities as contaminated.

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

Assessment specifications:

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

- Carcasses may include but are not limited to – bobby calves, cattle, sheep, lambs, deer, pigs, goats, horses, other animals used in the meat processing sector.

Definitions:

Manufacturer's specifications – instructions from the manufacturer which outline the specifications, parts, maintenance, service schedule, repair and running of specific equipment.

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

Viscera by-products, such as – hearts, kidneys, livers, lungs, aorta, intestines, stomach, diaphragm.

Evisceration equipment, such as – knife, cleaver, saw, mechanical rectum loosener, rods, bungs, shackles, hooks, sterilisers automated evisceration machines, isolation bags, brisket cutter.

Rauemi | Resources

- [Health and Safety at Work Act 2015](#).
- [Animal Products Act 1999](#).
- Ministry for Primary Industries. *Code of Practice Red Meat: Slaughter and Dressing, Chapter 5. Operational Code: Slaughter and dressing*.

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 > Pre and Post Slaughter and Dressing
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 20981.		
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.