

40749 Use flaying equipment in a meat processing operation

Kaupae Level	4
Whiwhinga Credit	5
Whāinga Purpose	<p>This skill standard is for people working in a meat processing operation.</p> <p>It recognises the skill required to use flaying equipment.</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. Use flaying equipment in a meat processing operation.	a. Clean and sterilise flaying equipment.
	b. Use flaying equipment safely and ergonomically to minimize risk to self and others.
	c. Operate flaying equipment without damaging or contaminating recoverable products.
	d. Store flaying equipment.

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.

Assessment activities must be carried out:

- on a slaughter floor when flayers are used instead of knives.
- during the separation of the skin from the flesh on the shoulder area or clearing the legs, flanks or the whole carcass.

Definitions:

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.

Ngā momo whiwhinga | Grades available

Achieved

Ihirangi waitohu | Indicative content

None

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 25837.		
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.