

## 40750 Open and clear skins safely in a meat processing operation

<b>Kaupae   Level</b>	4
<b>Whiwhinga   Credit</b>	20
<b>Whāinga   Purpose</b>	This skill standard is for people working in a meat processing operation. It recognises the skill required to safely clear skins from carcasses. It can be used in the New Zealand meat processing qualifications at Level 4 and above.

### Hua o te ako me Paearu aromatawai | Learning outcomes and assessment criteria

Hua o te ako   Learning outcomes	Paearu aromatawai   Assessment criteria
1. Open up skin cuts on carcasses in a meat processing operation.	a. Invert carcass for opening and clearing.
	b. Make opening cuts in accordance with company and customer specifications.
2. Clear skins from carcasses in a meat processing operation.	a. Clear skins, manually or with mechanical assistance, from carcasses to company specifications for the specific stage of skin removal.
	b. Clear skins without damaging or contaminating recoverable products.
	c. Identify any contamination on carcasses and remove it.
3. Work safely during open and clear skins procedure in a meat processing operation.	a. Use tools to clear skins, ensuring the safety of the operator and others in close proximity.

### 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.

- Skins may include but are not limited to – bobby calf, goat, sheep.

#### 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.

**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

Tools, such as – knives, flayers, air assisted 'hockey-sticks', blade sterilisers.

### 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 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 > Pre and Post Slaughter and Dressing
<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 28176.		
<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.