

40751 Open and clear hides safely in a meat processing operation

Kaupae Level	4
Whiwhinga Credit	20
Whāinga Purpose	<p>This skill standard is for people working in a meat processing operation.</p> <p>It recognises the skill required to safely clear hides 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. Open up hide cuts on carcasses in a meat processing operation.	a. Receive and prepare carcass for opening and clearing.
	b. Complete full legging process.
	c. Make opening cuts in accordance with company and customer specifications.
2. Clear hides from carcasses in a meat processing operation.	a. Clear hides manually or with mechanical assistance from carcasses to company specifications for the specific stage of hide removal.
	b. Clear hides without damaging or contaminating recoverable products.
	c. Identify any contamination on the carcass and remove it.
3. Work safely during open and clear hides procedure in a meat processing operation.	a. Check fall arrest system before use and report any safety concerns to supervisory staff.
	b. Operate rise and fall equipment in accordance with manufacturer instructions.
	c. Use tools to clear hides without endangering the operator and others.

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.

- Hides may include but are not limited to – beef, venison, horse.

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

Carcass preparation, such as – application of sanitisation paper to prevent contamination, carcass inspection for abnormalities, carcass alignment for efficient opening.

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 28177.		
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.