

40753 Prepare and process animal heads 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 prepare animal heads and process them by removing edible by-products, and disposing of inedible remains.</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. Prepare animal heads in a meat processing operation.	a. Remove excess hide or pelt remnants.
	b. Seal brain leakage, where necessary.
	c. Flush nostrils and mouth.
	d. Drop tongue to expose tongue root.
	e. Wash the head.
	f. Present head for inspection according to legislative requirements depending on species.
2. Remove edible by-products from animal heads in a meat processing operation.	a. Remove edible by-products.
3. Dispose of inedible animal head remains in a meat processing operation.	a. Dispose of inedible head remains in accordance with legislative requirements.

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.

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

- Animals may include but are not limited to – bobby calves, cattle, sheep and lambs, deer, pig, goat, horses, other animals used in the meat processing sector.

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

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 Kounga | 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	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 28184.		
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.