

40754 Remove hides or skins mechanically in a meat processing operation

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|---------------------------|---|
| 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 remove hides or skins mechanically.</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. Remove hides or skins mechanically in a meat processing operation. | a. Attach hide puller chains or skin clamps to the carcass in accordance with organisational requirements and manufacturer's specifications. |
| | b. Maintain tension on the hide or skin until secure on the hide or skin puller in accordance with organisational requirements and manufacturer's specifications. |
| | c. Identify and report carcass abnormalities in accordance with organisational requirements. |
| | d. Activate flayers in accordance with organisational safety protocols and manufacturer's specifications. |
| | e. Operate flayer without damaging hide or skin, or recoverable product through inappropriate pressure. |
| | f. Apply hygiene and sanitization practices in accordance with organisational requirements. |

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

Assessment specifications:

Hides or skins may include but are not limited to – cattle, bobby calves, deer, sheep, goats, pigs.

Evidence of a minimum of two hides or skins are required. Hide or skins may be from the same or different species in a learner's workplace.

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

Abnormalities such as – horn buds, abscesses, scar tissue, excess bruising.

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

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| Ngā rōpū whakatau-paerewa Standard Setting Body | Hanga-Aro-Rau 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 28187. | | |
| 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.