

40755 Assess and grade carcasses

Kaupae Level	4
Whiwhinga Credit	10
Whāinga Purpose	<p>This skill standard is for people working in a meat processing operation. It recognises the skill required to assess and grade 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. Assess carcasses in a meat processing operation.	a. Identify down-gradable conditions in accordance with organisational and legislative requirements.
	b. Identify disease or company indicator tags in accordance with organisational requirements.
	c. Measure fat depth at the correct site in accordance with organisational requirements and company specifications.
	d. Identify carcasses that comply with company muscling specification classifications in accordance with organisational requirements.
	e. Visually assess the total fat content of carcasses in accordance with organisational requirements and company specifications.
	f. Classify carcasses into age and sex categories in accordance with legislative requirements and customer specifications.
	g. Assess probable quality status using grading implements in accordance with organisational requirements.
2. Grade carcasses in a meat processing operation.	a. Grade carcasses using grading console keys or grade tickets in accordance with organisational requirements.
	b. Grade carcasses in accordance with legislative requirements, company specifications and customer specifications.

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

- Carcasses may include but is not limited to – beef, sheep, deer, pig, goat.
- Evidence of one animal type is sufficient.
- Grading may include but is not limited to – type, fat class, muscling class, weight code, fat depth, Z class, defect, damage, market identification.

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.

Grading console keys/grade tickets – tools used to classify and record the quality and characteristics of carcasses.

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**Classifications**

- Age classifications – beef, sheep, deer.
- Fat classifications – beef, sheep, deer.
- Fat depth tolerance – beef, sheep, deer.
- Muscling classification - beef.
- Weight classifications – deer, sheep.
- Hot weight measurements – sheep.
- Carcass trimming limits – beef, sheep, deer.

Grading

- Quality status (PSE) and lean meat yield – pig.
- Grading implements, such as – intrascope, rule, reflectance meter, hennessy probe, greville probe, video imaging, MEQ probe.
- Company indicator tags, such as – carcass ID, muscling fat class, defect or downgrade, market specification, disease or health status, RFID or barcode tags.

Rauemi | Resources

- [Health and Safety at Work Act 2015](#).
- [Animal Products Act 1999](#).
- Ministry for Primary Industries. *Red Meat Code of Practice Chapter 5: Slaughter and Dressing* <https://www.mpi.govt.nz/dmsdocument/19694/direct>.
- Beef + Lamb New Zealand. *Australian/New Zealand Meat Grades Comparisons* <http://www.beeflambnz.co.nz/documents/AustNZMeatGrades.pdf>.
- Beef + Lamb New Zealand Reference Guide https://www.beeflambnz.co.nz/s/Beef-and-Lamb-Reference-Guide_2023_LR.pdf.
- New Zealand Meat. *Guide to Beef Carcass Classification* <https://www.interest.co.nz/files/rural/beefgrade.pdf>.
- Ministry for Primary Industries. New Zealand Food Safety Authority. *Generic RMP Model for the Slaughter and Dressing of Pigs*. <https://www.mpi.govt.nz/dmsdocument/21614-generic-rmp-model-for-the-slaughter-and-dressing-of-pigs>.

Pārongo Whakaū Kounga | Quality assurance information

Ngā rōpū whakatau-paerewa Standard Setting Body	Hanga-Aro-Rau Workforce Development Council
Whakaritenga Rārangi Paetae Aromatawai DASS classification	Manufacturing > Meat Processing > Meat Quality
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	N/A		
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.