

Title	Process poultry carcasses to produce meat cuts		
Level	4	Credits	5

Purpose	People credited with this unit standard are able to: prepare to process a poultry carcass; select a poultry carcass for processing; process a poultry carcass to produce meat cuts; and complete the processing tasks.
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Classification	Meat Processing > Meat Retail Butchery
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Available grade	Achieved
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Guidance Information

- 1 Legislation and references Legislation
Legislation, regulations and/or industry standards relevant to this unit standard include but are not limited to the:
Australia New Zealand Food Standards Code, available at <http://www.foodstandards.govt.nz/>;
Animal Products Act 1999;
Biosecurity Act 1993;
Biosecurity Amendment Act 2015;
Consumer Guarantees Act 1993;
Fair Trading Act 1986;
Fair Trading Amendment Act 2013
Food Act 2014;
Food Regulations 2015;
Health and Safety at Work Act 2015;
Resource Management Act 1991;
Weights and Measures Act 1987.

Any new, amended or replacement Acts, regulations, standards, codes of practice, guidelines, or authority requirements or conditions affecting this unit standard will take precedence for assessment purposes, pending review of this unit standard.

- 2 Definition
Workplace procedures – procedures used by the organisation carrying out the work and applicable to the tasks being carried out. They may include but are not limited to – standard operating procedures, site safety procedures, equipment operating procedures, codes of practice, quality management practices and standards, procedures to comply with legislative and local body requirements.

Outcomes and performance criteria

Outcome 1

Prepare to process a poultry carcass.

Performance criteria

- 1.1 Work area hygiene and safety are checked for compliance.
- 1.2 Equipment is selected and checked for condition and hygiene.
- 1.3 Personal hygiene habits that prevent contamination are implemented.
- 1.4 Personal Protective Equipment (PPE) is selected and worn.

Outcome 2

Select a poultry carcass for processing.

Performance criteria

- 2.1 Poultry carcasses size is explained in relation to the selection of carcasses for cutting and boning.
- 2.2 Carcass is selected.

Range classification, quality, stock rotation requirements.
- 2.3 Carcass quality is checked and sub-standard quality is identified and corrective action is taken.

Outcome 3

Process a poultry carcass to produce meat cuts.

Performance criteria

- 3.1 Bones are freed and meat is boned to maximise yield and minimise damage.
- 3.2 Meat is cut in accordance with bone structure, and muscle contours.
- 3.3 Knives are used safely, maintained, and stored.
- 3.4 Bones are cleaned and trim product is placed in designated bins.
- 3.5 Carcass is processed in accordance with workplace production schedules.
- 3.6 Meat contamination and defects are removed.
- 3.7 Health and safety procedures are followed.

Outcome 4

Complete the processing tasks.

Performance criteria

- 4.1 Boned meat is stored.
- 4.2 Equipment and work area are cleaned.
- 4.3 Equipment and work area are left in a condition ready for the next task to begin.

Planned review date	31 December 2029
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	31 March 2000	31 December 2020
Review	2	23 August 2005	31 December 2020
Review	3	18 June 2010	31 December 2020
Review	4	16 March 2017	31 December 2027
Review	5	29 May 2025	N/A

Consent and Moderation Requirements (CMR) reference	0013
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Comments on this unit standard

Please contact Hanga-Aro-Rau Manufacturing, Engineering and Logistics Workforce Development Council info@hangaarorau.nz if you wish to suggest changes to the content of this unit standard.