

<b>Title</b>	<b>Demonstrate knowledge of livestock development and slaughter</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>4</b>

<b>Purpose</b>	<p>This unit standard is intended for people working in the retail meat industry.</p> <p>People credited with this unit standard are able to: describe the breeds and growth of animals used by meat retailers; and describe the preparation and slaughter of animals, post-mortem changes and associated processes of inspection and classification.</p>
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<b>Classification</b>	Meat Processing > Meat Retail Butchery
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<b>Available grade</b>	Achieved
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## Guidance Information

### 1 Legislation and references

Performance of the outcomes of this unit standard must comply with but are not limited to:

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 (Safety) Regulations 2002;

Health and Safety at Work Act 2015;

Resource Management Act 1991;

Sale of Goods Act 1908;

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 Reference material

The *New Zealand Beef and Lamb Reference Guide* available at

[http://www.beeflambnz.co.nz/resources/Reference\\_Guide.pdf](http://www.beeflambnz.co.nz/resources/Reference_Guide.pdf).

The New Zealand Pork Industry Board, *Pork Cuts Guide*, describing carcass classification and cuts of meat, is available from <http://www.pork.co.nz>.

- 3 Livestock to be used for assessment against this unit standard are cattle, sheep, and where applicable, poultry, pigs.

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## Outcomes and performance criteria

### Outcome 1

Describe the breeds and growth of animals used by meat retailers.

#### Performance criteria

- 1.1 The common breeds of livestock traditional and/or cross breeds used to produce retail meat products are identified and described.
- Range three species of livestock are identified and described.
- 1.2 The different stages of growth at which animals are presented for slaughter are identified and described using industry terminology that identifies breeds and their stage of maturity.
- 1.3 The conditions in which animals are reared and their effect on meat product are described.
- Range conditions include but are not limited to – feed, environment, animal health, drugs administered.

### Outcome 2

Describe the preparation and slaughter of animals, post-mortem changes and associated processes of inspection and classification.

#### Performance criteria

- 2.1 The preparation of animals for slaughter is described in terms of the influence on carcass meat quality.
- Range includes transportation to abattoir, animal stress, animal exhaustion.
- 2.2 The antemortem inspection process is described in regards to disease, injury, declaration of ingested drugs, and use of insecticides where the animal was reared.
- 2.3 The legal requirements for the humane slaughter of animals for human consumption are described.
- 2.4 The slaughter processes used for Halal and non-Halal meats are described.

2.5 Post-mortem changes to meat carcasses are described.

Range the effect of electrical stimulation, the process of rigor mortis, ageing time, holding temperatures, weight loss through evaporation, pH level.

2.6 The purpose of classification following slaughter, and how features of the carcass are classified are explained.v

Range may include but is not limited to – carcass type, sex, age, incisors, fat, muscle, weight.

<b>Planned review date</b>	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	20 April 2006	31 December 2020
Review	3	18 June 2010	31 December 2020
Review	4	16 March 2017	31 December 2027
Review	5	27 February 2025	N/A

<b>Consent and Moderation Requirements (CMR) reference</b>	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 [qualifications@hangaarorau.nz](mailto:qualifications@hangaarorau.nz) if you wish to suggest changes to the content of this unit standard.