

Title	Demonstrate knowledge of livestock anatomy and meat cuts		
Level	4	Credits	10

Purpose	People credited with this unit standard are able to: describe the anatomy of animal carcasses; locate and name cuts of meat on carcasses; locate fat on carcasses and describe its significance; and identify, name and describe the use of edible and inedible by-products taken from slaughtered animals.
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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, 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;

Animal Products (Ancillary and Transitional Provisions) 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;

and any subsequent amendments.

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 Definitions

Accepted industry practice – approved codes of practice and standardised procedures accepted by the wider meat retailing industry as examples of best practice.

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.

3 Assessment information

Evidence presented for assessment against this unit standard must be consistent with safe working practices and be in accordance with applicable industry information, workplace procedures and legislative requirements. This includes the knowledge and use of suitable tools and equipment.

Outcomes and performance criteria

Outcome 1

Describe the anatomy of animal carcasses.

Range beef, sheep meat, pork, poultry, goat, game.
evidence of three is required.

Performance criteria

- 1.1 Bones are named and located on carcasses for given carcass types.
- 1.2 Joints are identified and located for given carcass types.
- 1.3 Connective tissue is described in terms of function and structure.
- 1.4 Muscle function, structure and composition are described and the relationship between muscle use and meat tenderness is explained.
- 1.5 The make-up of a carcass is described in terms of muscle, connective tissue, bone, and fat.

Outcome 2

Locate and name cuts of meat on carcasses.

Range beef, sheep meat, pork, poultry, goat, game.
evidence of three is required.

Performance criteria

- 2.1 Locations of cuts are identified on carcasses.
- 2.2 Cuts on carcasses are named using industry accepted terminology.

Outcome 3

Locate fat on carcasses and describe its significance.

Range beef, sheep meat, pork, goat, game.
evidence of two is required.

Performance criteria

3.1 Fat cover and intra-muscular fat are located and described on carcasses.

3.2 The significance of fat is described with reference to grading, cooking, rancidity, and by-products.

Range the description includes – measurement of fat for the purpose of grading, how fat determines the method of cooking, the tendency of fat to be affected by rancidity, the use of fat as an edible by-product.

Outcome 4

Identify, name and describe the use of edible and inedible by-products taken from slaughtered animals.

Range beef, sheep meat, pork, poultry, goat, game.
evidence of three is required.

Performance criteria

4.1 Edible and inedible by-products are identified and named.

4.2 The uses of edible and inedible by-products are described.

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	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

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 the 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.