

Title	Prepare casings in a meat processing operation		
Level	3	Credits	5

Purpose	People credited with this unit standard are able to: demonstrate knowledge of requirements for preparing casings; and prepare casings in a meat processing operation.
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Classification	Meat Processing > Meat Manufacturing
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Available grade	Achieved
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Guidance Information

- 1 Legislation relevant to this unit standard includes but is not limited to:
 - Animal Products Act 1999;
 - Health and Safety at Work Act 2015; and any subsequent amendments.

- 2 Resource documents include but are not limited to – *Industry Standard 3/Industry Agreed Standard 3 (IS3/IAS3) – Hygiene and Sanitation*, available from the Ministry for Primary Industries at <http://www.foodsafety.govt.nz/industry/sectors/meat-ostrich-emu-game/meatman/index.htm>.
Code of Practice Red Meat: Post Slaughter Activity, Chapter 9, available from the Ministry for Primary Industries at <https://www.mpi.govt.nz/processing/meat-and-game/meat-and-game-processing/codes-of-practice-rmp-templates-and-plans/>.

- 3 Definitions
Manufacturer's specifications – instructions from the manufacturer which outlines 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, and are consistent with manufacturer's requirements.

Outcomes and performance criteria

Outcome 1

Demonstrate knowledge of requirements for preparing casings in a meat processing operation.

Performance criteria

- 1.1 Describe each stage of casing preparation in terms of its purpose.

- 1.2 Describe casing size requirements in terms of filling yield.
 Range casing size requirements include but are not limited to – length, weight, diameter.
- 1.3 Identify and explain faults found in natural and synthetic casings and procedures for the removal and reporting of a defective product.
- 1.4 Identify storage requirements of natural and synthetic casings, including casings carried over from production in terms of organisational requirements.

Outcome 2

Prepare casings in a meat processing operation.

Performance criteria

- 2.1 Confirm specification of casings for each product in accordance with organisational requirements.
- 2.2 Wash and soak casings in accordance with organisational requirements.
- 2.3 Flush casings with clean water in accordance with organisational requirements.
- 2.4 Spool or pull natural casings onto a filling tube or storage core in accordance with organisational requirements.
- 2.5 Identify, remove and report defective casings in accordance with organisational requirements.
- 2.6 Prepare quantity of casings as directed to meet organisational requirements.
- 2.7 Use and store casings in accordance with manufacturer’s specifications and organisational requirements.

Planned review date	31 December 2024
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Last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	21 November 2001	31 December 2012
Review	2	26 October 2005	31 December 2012
Review	3	17 June 2011	31 December 2016
Review	4	27 January 2015	31 December 2021
Review	5	24 October 2019	N/A

Consent and Moderation Requirements (CMR) reference	0033
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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 Primary Industry Training Organisation standards@primaryito.ac.nz if you wish to suggest changes to the content of this unit standard.