

Title	Demonstrate knowledge of and apply processes to sort and classify meat for by-products in a meat processing operation		
Level	3	Credits	5

Purpose	People credited with this unit standard are able to: identify and describe processes used for measuring, sorting, and classifying meat by-products; select and sort meat by-products; and classify meat by-products 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:
 - Health and Safety at Work Act 2015;
 - Animal Products Act 1999;
 - Animal Products (Ancillary and Transitional Provisions) Act 1999;
 - Fair Trading Act 1986;
 - Food Act 2014;
 - Food Regulations 2015;
 - Health and Safety at Work Act 2015;
 - Meat Board Act 2004;
 - Weights and Measures Regulations 1999 and any subsequent amendments.
- 2 Definitions

Customer specifications – product specifications set by the customer relating to cuts, weights, presentation, and packaging.

Organisational requirements – instructions to staff on policies and procedures that are documented in memo, electronic, or manual format and available in the workplace.
- 3 Range

Product may be sorted by – colour of meat, texture of meat, age of meat, sex of animal, weight, amount of fat, colour and texture of fat, blemishes.

Outcomes and performance criteria

Outcome 1

Identify and describe processes used for measuring, sorting, and classifying meat by-products in a meat processing operation.

Performance criteria

1.1 Identify and describe the process used to measure, sort, and classify meat by-products in terms of organisational requirements.

Range may include but is not limited to – colour, texture, age and sex of the animal, fat composition, faults.

Outcome 2

Select and sort meat by-products in a meat processing operation.

Range evidence for one production run is required.

Performance criteria

2.1 Select meat by-products by specification in accordance with customer specifications and organisational requirements.

2.2 Sort meat by-products by specification in accordance with customer specifications and organisational requirements.

Outcome 3

Classify meat by-products in a meat processing operation.

Range evidence for one production run is required.

Performance criteria

3.1 Measure meat by-products to specification in accordance with organisational requirements.

3.2 Classify meat by-products to specification in accordance with 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.