

<b>Title</b>	<b>Use and maintain knives for poultry processing</b>		
<b>Level</b>	<b>2</b>	<b>Credits</b>	<b>4</b>

<b>Purpose</b>	People credited with this unit standard are able to: sharpen; handle and maintain; and use knives for poultry processing.
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<b>Classification</b>	Food and Related Products Processing > Food Production - Poultry Products
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<b>Available grade</b>	Achieved
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## Guidance Information

- 1 Legislation relevant to this unit standard includes but is not limited to the:
  - Health and Safety at Work Act 2015.
  - Animal Products Act 1999.
  - Resource Management Act 1991.
  - Food Act 2014.
  - Food Regulations 2015.
  - Australia New Zealand Food Standards Code*, available at <http://www.foodstandards.govt.nz/>.
- 2 Definitions
  - Organisational procedures* refer to documents that include: worksite rules, codes, and practices; equipment operating instructions; manufacturer's specifications; production specifications; documented quality management systems; and health and safety requirements, including the use of PPE.
  - PPE* refers to personal protective equipment such as protective clothing, gloves, safety glasses, headwear, footwear, hearing protection, safety devices.
- 3 Assessment information
  - All activities and evidence must be in accordance with organisational procedures.

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## Outcomes and performance criteria

### Outcome 1

Sharpen knives for poultry processing.

### Performance criteria

- 1.1 Sharpening tools are selected.
- 1.2 Knives are sharpened.

**Outcome 2**

Handle and maintain knives for poultry processing.

**Performance criteria**

- 2.1 Knife cleanliness and hygiene are maintained.
- 2.2 Damaged, worn, and defective knives are identified, and corrective actions are taken.
- 2.3 Knives are handled, carried, and stored in a manner that does not result in damage to the knife or harm to people.

**Outcome 3**

Use knives for poultry processing.

**Performance criteria**

- 3.1 Safety equipment is selected, worn, and used.
- 3.2 Knives appropriate for cutting operations are selected and checked for condition and cleanliness.
- 3.2 Knives are used safely and efficiently with no damage to user or final product.

<b>Planned review date</b>	31 December 2025
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**Status information and last date for assessment for superseded versions**

Process	Version	Date	Last Date for Assessment
Registration	1	20 December 2001	31 December 2022
Review	2	25 July 2006	31 December 2022
Review	3	25 February 2021	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 Competenz [qualifications@competenz.org.nz](mailto:qualifications@competenz.org.nz) if you wish to suggest changes to the content of this unit standard.