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| <b>Title</b> | <b>Demonstrate knowledge of the production of secondary poultry products</b> |                |          |
| <b>Level</b> | <b>2</b>   | <b>Credits</b> | <b>5</b> |

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| <b>Purpose</b> | People credited with this unit standard are able to demonstrate knowledge of the production of secondary poultry products. |
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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.
  - Secondary poultry products* refer to products produced from eviscerated poultry carcasses (the primary poultry product).
- 3 Assessment information
  - All activities and evidence must be in accordance with organisational procedures.

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## Outcomes and performance criteria

### Outcome 1

Demonstrate knowledge of the production of secondary poultry products.

Range the production of secondary poultry products nominated by the candidate.

**Performance criteria**

- 1.1 The process steps for the production of secondary poultry products are outlined.
- 1.2 The preparations and equipment required for the production of two secondary poultry products are described.
- 1.3 The quality assurance requirements of each step of the production of secondary poultry products are described.
- Range includes quality assurance measures that may be undertaken by members of the production team only.
- 1.4 The recommended safe job procedures for each step of the production of secondary poultry products are described.

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| <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                      |

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| <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.