

<b>Title</b>	<b>Operate a system for cooling eviscerated poultry carcasses</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>12</b>

<b>Purpose</b>	People credited with this unit standard are able to operate a system for cooling eviscerated poultry carcasses.
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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.
  - Pick-up check* refers to the marination quality check that ensures marination of product meets product specification standards.
  - 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

Operate a system for cooling eviscerated poultry carcasses.

### Performance criteria

- 1.1 The cooling system is set up and started.

- 1.2 The temperature of the cooled eviscerated poultry carcasses is adjusted as required by adjusting the cooling time in the chillers.
- 1.3 The ice flow rate within the chiller is consistent with the rate of poultry production and the required poultry carcass temperature.
- 1.4 Chilled water is tested for sanitiser, and the level is adjusted.
- 1.5 A pick-up check is performed to establish that the poultry carcasses have picked up water in line with the product specifications.
- 1.6 The cooling system is adjusted until the water pick-up is consistent with the product specifications.

<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.