

Title	Operate a suspended splitting saw in a meat processing operation		
Level	3	Credits	10

Purpose	People credited with this unit standard are able to: prepare a splitting saw for operation; and operate a suspended splitting saw in a meat processing operation.
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Classification	Meat Processing > Pre and Post Slaughter and Dressing
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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;
 - and any subsequent amendments.
- 2 Resource documents include but are not limited to – *Code of Practice Red Meat: Slaughter and Dressing, Chapter 5, 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 All performance criteria in this unit standard must be in accordance with organisational requirements.
- 4 Definitions

Company specifications – product specifications set by the company relating to cuts, weights, presentation, and packaging.

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

Manufacturer’s specifications – instructions from the manufacturer which outlines the specifications, parts, maintenance, service schedule, repair and running of specific equipment.

Operator – the candidate being assessed against this unit standard.

Organisational requirements – instructions to staff on policies and procedures that are documented in memo, electronic, or manual format and available in the workplace.
- 5 Consistent organisational production output targets apply to the performance of this activity. These may include but are not limited to – hourly output, shift output, daily output.

- 6 Evidence of at least three meat carcasses processed in the learner's plant is required.

Outcomes and performance criteria

Outcome 1

Prepare a splitting saw for operation in a meat processing operation.

Performance criteria

- 1.1 Check the splitting saw to ensure it is clean and operational.
- 1.2 Replace any damaged, blunt, or unsafe blades according to manufacturer's specifications.
- 1.3 Identify any machine malfunctions and take action as required.

Outcome 2

Operate a suspended splitting saw in a meat processing operation.

Performance criteria

- 2.1 Make clean and straight cuts without excessive force or unnecessary duplication.
- 2.2 Use correct cut placement and splitting angle to meet company specifications and customer specifications.
- 2.3 Use appropriate holding and pushing techniques.
- 2.4 Maintain operator reach, follow-through and balance to reduce risk of injury to operator and others.
- 2.5 Report factors affecting operator concentration and co-ordination to supervisory staff.
- 2.6 Operate rise and fall stand, if required.
- 2.7 Sterilise splitting saw.

Planned review date	31 December 2024
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	26 May 2004	31 December 2016
Review	2	19 June 2009	31 December 2016
Review	3	21 July 2011	31 December 2018
Review	4	27 January 2015	31 December 2021
Revision	5	17 September 2015	31 December 2021
Review	6	24 October 2019	N/A

Consent and Moderation Requirements (CMR) reference

0033

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.