

Title	Pre-trim carcasses in a meat processing operation		
Level	3	Credits	5

Purpose	People credited with this unit standard are able to pre-trim carcasses in a meat processing operation.
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Classification	Meat Processing > Boning Operations
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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:
 - Animal Products Act 1999;
 - Health and Safety at Work Act 2015;
 - and any subsequent amendments.
- 2 Resource documents include but are not limited to – *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 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.
- 4 Definitions

Company specifications – product specifications set by the company 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.
- 5 Range

Carcasses may include but are not limited to – bobby calves, cattle, sheep and lambs, deer, pig, goat, horses, other animals used in the meat processing sector.

Visible defects include but are not limited to – any pathology, parasitic lesions in excess of those permitted in the post-mortem criteria, bruises, blood clots, clusters of hair or wool, hide, rail dust, dirt, stains, grease, extraneous material.

Outcomes and performance criteria

Outcome 1

Pre-trim carcasses in a meat processing operation.

Performance criteria

1.1 Pre-trim carcasses prior to boning or breaking down operations and remove all visible defects and contamination in accordance with company specifications.

Range evidence of five carcasses for one type of animal is required.

1.2 Trim meat to maximise meat yield and minimise damage to the required meat cuts in accordance with organisational requirements.

1.3 Discard inedible and contaminated trimmings in accordance with organisational and legislative requirements.

Range evidence of five carcasses for one type of animal is required.

Replacement information	This unit standard replaced unit standard 20218, unit standard 20223, unit standard 20244, unit standard 20245, and unit standard 20247.
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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	17 November 2004	31 December 2012
Review	2	20 February 2009	31 December 2012
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
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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.