

<b>Title</b>	<b>Locate and identify anatomical features of a carcass</b>		
<b>Level</b>	<b>2</b>	<b>Credits</b>	<b>2</b>

<b>Purpose</b>	<p>This pre-entry unit standard is for people who seek employment in a meat processing plant.</p> <p>People credited with this unit standard are able to locate and identify carcass components removed during work-up and hide removal, and carcass components removed during the evisceration process.</p>
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<b>Classification</b>	Meat Processing > Meat Processing - Core Skills
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<b>Available grade</b>	Achieved
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**Explanatory notes**

- 1 Legislation relevant to this unit standard includes but is not limited to – Health and Safety in Employment Act 1992, Animal Products Act 1999.
- 2 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.

**Outcomes and evidence requirements**

**Outcome 1**

Locate and identify carcass components removed during work-up and hide removal.

Range carcass components include but are not limited to – hide, head, lower jaw, tongue, tongue root, cheek, hock.

**Evidence requirements**

- 1.1 Components are located and identified on carcasses prior to removal.
- 1.2 Anatomical features on carcasses are located and identified using industry-accepted terminology.

**Outcome 2**

Locate and identify carcass components removed during the evisceration process.

Range carcass components include but are not limited to – weasand, trachea, pizzle, ring, paunch, vell, liver, gall bladder, runners, bile, pancreas, spleen, heart, lungs, kidneys, sweetbreads, skirt, aorta, tail.

**Evidence requirements**

- 2.1 Removed carcass components are located and identified on an evisceration table.
- 2.2 Carcass components on carcasses and evisceration tables are located and identified using industry-accepted terminology.
- 2.3 Edible components on a carcass are located and identified.

<b>Replacement information</b>	This unit standard replaced unit standard 2479, unit standard 2491, unit standard 2513, unit standard 4514, unit standard 4521 and unit standard 4529.
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<b>Planned review date</b>	31 December 2019
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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	19 June 2009	31 December 2012
Review	3	21 July 2011	31 December 2016
Review	4	27 January 2015	N/A

<b>Consent and Moderation Requirements (CMR) reference</b>	0033
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

**Please note**

Providers must be granted consent to assess against standards (accredited) by NZQA, before they can report credits from assessment against unit standards or deliver courses of study leading to that assessment.

Industry Training Organisations must be granted consent to assess against standards by NZQA before they can register credits from assessment against unit standards.

Providers and Industry Training Organisations, which have been granted consent and which are assessing against unit standards must engage with the moderation system that applies to those standards.

Requirements for consent to assess and an outline of the moderation system that applies to this standard are outlined in the Consent and Moderation Requirements (CMR). The CMR also includes useful information about special requirements for organisations wishing to develop education and training programmes, such as minimum qualifications for tutors and assessors, and special resource requirements.

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### **Comments on this unit standard**

Please contact the Primary Industry Training Organisation [standards@primaryito.ac.nz](mailto:standards@primaryito.ac.nz) if you wish to suggest changes to the content of this unit standard.