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| Title | Prepare stock for slaughter in a primary products food processing operation | | |
| Level | 3 | Credits | 5 |

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| Purpose | People credited with this unit standard are able to: remove excess contamination from stock; and move and contain stock, in a primary products food processing operation. |
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| Classification | Primary Products Food Processing > Primary Products Food Processing - Operational Skills |
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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 Welfare Act 1999;
 - Animal Welfare (Commercial Slaughter) Code of Welfare 2018; and any subsequent amendments.
- 2 The resource document may include but is not limited to – *Industry Standard 4 – Procurement of Animals for Food*, available from the Ministry for Primary Industries at <http://www.foodsafety.govt.nz/industry/sectors/meat-ostrich-emu-game/meatman/index.htm>.
- 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 Definition
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
Stock may include but is not limited to – bobby calves, cattle, sheep and lambs, deer, pig, goat, horses, fish, other animals used in the primary food processing sector.

Outcomes and performance criteria

Outcome 1

Remove excess contamination from stock in a primary products food processing operation.

Performance criteria

- 1.1 Wash and/or shower stock in accordance with organisational and legislative requirements.
- 1.2 Handle stock that are unacceptable for slaughter due to excess visual contamination in accordance with organisational requirements.
- Range handle may include but is not limited to – remove, isolate; evidence of one is required.
- 1.3 Assess the cleanliness of stock to confirm it meets organisational and any stock specific pre-slaughter statutory requirements.
- 1.4 Use and maintain contamination removal equipment and facilities in accordance with organisational requirements.
- 1.5 Clean stock holding facilities to prevent re-contamination of washed animals in accordance with organisational requirements.
- Range stock holding facilities may include but are not limited to – races, pens; evidence of one stock holding facility is required.

Outcome 2

Move and contain stock in a primary products food processing operation.

Performance criteria

- 2.1 Check that stock holding facility sizes meet the space requirements of each line of stock in accordance with organisational requirements.
- 2.2 Maintain the identification of each line of stock through all movements and penning in accordance with organisational requirements.
- 2.3 Move stock without excessive force, speed, or stress in accordance with organisational requirements.
- 2.4 Communicate and co-ordinate stock movements to co-workers in accordance with organisational requirements.
- 2.5 Identify, handle and report dead, injured, and unhealthy animals in accordance with organisational and statutory requirements.
- 2.6 Report discrepancies in stock numbers in any line in accordance with organisational requirements.
- 2.7 Move and contain stock prepared for slaughter to meet company required killing sequences.

- 2.8 Move stock for slaughter in accordance with statutory ante-mortem inspection and documentation requirements for the current day.
- 2.9 Move stock for slaughter in accordance with operational requirements of the slaughter chain.
- 2.10 Count and record the balance of un-killed stock from any line at the end of each working day in accordance with organisational requirements.
- 2.11 Separate animals likely to cause harm to other stock in accordance with organisational requirements.

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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 | 27 April 2005 | 31 December 2013 |
| Review | 2 | 19 June 2009 | 31 December 2013 |
| Revision | 3 | 19 March 2010 | 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 |

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| 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.