Title	Demonstrate knowledge of the poultry industry as it applies to poultry meat examination			
Level	3	Credits	6	

Purpose	People credited with this unit standard are able to describe: the poultry meat industry structure; poultry meat production systems; processing systems for poultry meat.	
	They will also be able to demonstrate knowledge of the significance of zoonotic organisms relevant to poultry, their impact on human health and their relevance to live bird status and control measures; and, identify and describe abnormal poultry health and presentation and implications for domestic and international trade.	

Classification	Meat Processing > Animal Product Examination
Available grade	Achieved

Guidance Information

- 1 Legislation and standards relevant to this unit standard includes but is not limited to:
 - Animal Products Act 1999;
 - Animal Products Regulations 2000:
 - Animal Welfare Act 1999;
 - Operational Code: Processing of Poultry 2017; available at https://www.mpi.govt.nz/dmsdocument/25172-Processing-of-Poultry-Part-2-Good-Operating-Practice-Code-of-Practice;
 - Animal Products (Recognised Agencies and Persons Specifications) Notice 2015;
 - Animal Products Notice: Specifications for Products Intended for Human Consumption), August 2020;
 - Animal Products (Risk Management Programme Specifications) Notice 2008;
 - Risk Management Programme Manual 2020;
 - Animal Products (Specifications for the Ante-mortem and Post-mortem Examination of Poultry Intended for Human or Animal Consumption) Notice 2005:
 - Animal Products (Official Assurance Specifications for Animal Material and Animal Products) Notice 2017;
 - Ministry for Primary Industries Operational Code, Official Assurances Programme, Animal Products 2015;
 - Ministry for Primary Industries, Overseas Market Access Requirements (OMAR)
 Animal Products;
 and any subsequent amendments.

Notices, codes of practice, and manuals are available from the Ministry for Primary Industries – http://www.mpi.govt.nz.

All terms or expressions that are defined in the Animal Products Act 1999, or Notices made under that Act, and are used but not defined in this unit standard, have the same meaning as in that Act or Notice.

3 Definitions

Workplace procedures – the procedures and standards set by the employing organisation for poultry production systems, and work outcomes. Workplace procedures should reflect current legislation.

WFHS refers to a whole flock health scheme – a documented system of health surveillance (including, where applicable, disease control or eradication) and the management of agricultural compounds and veterinary medicines, feed and environmental contaminants, according to any general or specific conditions of use. Zoonotic organisms – disease- or infection-causing organisms that are naturally transmissible from vertebrate animals to humans.

- 4 For the purposes of assessment:
 - evidence for the practical components of this unit standard must be supplied using examples from the workplace.
 - evidence must be presented in accordance with workplace procedures.

Outcomes and Performance criteria

Outcome 1

Describe the structure of the poultry meat industry.

Performance criteria

1.1 Describe the structure of the poultry meat industry in terms of industry sectors and their relationships.

Range industry sectors – breeding, hatching, growing, feed milling, meat processing, distribution.

1.2 Describe poultry meat products in terms of their intended consumer and use.

Range intended use – raw and ready-to-eat products for human consumption, products for pet food, products destined for rendering.

Outcome 2

Describe poultry meat production systems.

Performance criteria

2.1 Describe the implications for poultry meat production systems in terms of their degree of intensification.

Range includes but is not limited to – free range, barn.

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2.2 Describe a WFHS in terms of its purpose and associated control measures.

Range purpose – management of - veterinary medicines and other

agricultural compounds, feed and environmental contaminants;

health checks of birds.

2.3 Describe supplier statements, or supplier guarantee programmes, for poultry supplied for primary processing in terms of their purpose.

Outcome 3

Describe processing systems for poultry meat.

Performance criteria

- 3.1 Describe poultry meat processing systems in terms of processing steps and processing equipment commonly used at each step.
- 3.2 Describe poultry meat processing systems in terms of normal control measures used to reduce or eliminate pathogens and other hazards in the product.

Outcome 4

Demonstrate knowledge of the significance of zoonotic organisms relevant to poultry, their impact on human health and their relevance to live bird status and control measures.

Range Salmonella spp., Campylobacter spp.

Performance criteria

- 4.1 Identify and describe zoonotic organisms relevant to poultry in terms of their significance to human health and how an individual operator would know the status of their live birds and final product in relation to these organisms.
- 4.2 Identify and describe zoonotic organisms in terms of how poultry is initially contaminated and the control measures that can be applied at production, live bird transport and primary processing.

Outcome 5

Identify and describe abnormal poultry health and presentation and implications for domestic and international trade.

Performance criteria

- 5.1 Identify and describe abnormal poultry health and presentation in terms of the visible symptoms of disease.
- 5.2 Describe abnormal poultry health and presentation in terms of the implications for domestic and international trade of poultry products.

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Planned review date	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	24 March 2006	31 December 2014
Review	2	25 February 2008	31 December 2014
Review	3	19 July 2012	31 December 2014
Reinstatement	4	20 March 2015	31 December 2017
Rollover	5	17 September 2015	31 December 2018
Rollover	6	10 December 2020	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 <u>standards@primaryito.ac.nz</u> if you wish to suggest changes to the content of this unit standard.