

Title	Set up, adjust and operate primary poultry processing production line		
Level	3	Credits	10

Purpose	People credited with this unit standard are able to set up, adjust and operate primary poultry processing production line.
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Classification	Food and Related Products Processing > Food Production - Poultry Products
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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 the:
 - Health and Safety at Work Act 2015.
 - Animal Products Act 1999.
 - Resource Management Act 1991.
 - Food Act 2014.
 - Food Regulations 2015.
 - Australia New Zealand Food Standards Code*, available at <http://www.foodstandards.govt.nz/>.
- 2 Definitions
 - Organisational procedures* refer to documents that include: worksite rules, codes, and practices; equipment operating instructions; manufacturer's specifications; production specifications; documented quality management systems; and health and safety requirements, including the use of PPE.
 - PPE* refers to personal protective equipment such as protective clothing, gloves, safety glasses, headwear, footwear, hearing protection, safety devices.
 - Primary poultry processing machinery* refers to stun, kill, scald, pluck and head pull poultry.
- 3 Assessment information
 - All activities and evidence must be in accordance with organisational procedures.

Outcomes and performance criteria

Outcome 1

Set up, adjust and operate primary poultry processing production line.

Performance criteria

- 1.1 Primary poultry processing machinery is set up and adjusted in accordance with the size of the poultry to be processed.
- 1.2 Pre-start-up checks and start-up procedures are carried out.
- 1.3 Pre-start-up and start-up contingencies are handled.
Range includes but is not limited to – damaged shackles, start failure.
- 1.4 Primary poultry processing production line is operated to meet quality and throughput workplace production requirements, and contingencies are handled.
Range contingencies include but are not limited to – line stoppage, waste water blockage.
- 1.5 Shut-down procedures are carried out.
- 1.6 Shut-down contingencies are assessed and handled.

Replacement information	This unit standard and unit standard 22868 replaced unit standard 18843.
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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	25 July 2006	31 December 2022
Review	2	25 February 2021	N/A

Consent and Moderation Requirements (CMR) reference	0013
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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 Competenz qualifications@competenz.org.nz if you wish to suggest changes to the content of this unit standard.