

<b>Title</b>	<b>Demonstrate knowledge of carcass classification, cuts to specifications, and carcass yield</b>		
<b>Level</b>	<b>4</b>	<b>Credits</b>	<b>10</b>

<b>Purpose</b>	People credited with this unit standard are able to demonstrate knowledge of: carcass classification systems; major muscles and fat content of a dressed carcass; the specified cutting lines in relation to a dressed carcass; and carcass yield.
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<b>Classification</b>	Meat Processing > Boning Operations
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<b>Available grade</b>	Achieved
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### Guidance Information

- 1 Legislation relevant to this unit standard includes but is not limited to:
  - Animal Products Act 1999; and any subsequent amendments.
  
- 2 Resource documents include but are not limited to – *Red Meat Code of Practice Chapter 9: Post Slaughter Activity*, 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/>.  
*Beef + Lamb New Zealand Reference guide.*  
[http://www.beeflambnz.co.nz/resources/Reference\\_Guide.pdf](http://www.beeflambnz.co.nz/resources/Reference_Guide.pdf).  
 New Zealand Meat – Guide to Beef Carcass Classification  
<https://www.interest.co.nz/files/rural/beefgrade.pdf>.  
 New Zealand Meat – Guide to Lamb and Mutton Classification.  
<https://www.interest.co.nz/files/rural/lambgrade.pdf>.  
 Carcass Trim – Meat Industry Association.  
<https://www.mia.co.nz/resources/current-3/carcass-trim/>
  
- 3 Definitions
 

*Company specifications* – product specifications set by the company relating to cuts, weights, presentation, and packaging.

*Customer specifications* – product specifications set by clients 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.
  
- 4 Range
 

Yield requirements – maximum allowable fat cover, shape, cutting and/or boning lines, extraneous material removal.

Carcass type may include but is not limited to – sheep, horses, venison, cattle, bobby calves, goats.

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## Outcomes and performance criteria

### Outcome 1

Demonstrate knowledge of carcass classification systems.

#### Performance criteria

- 1.1 Describe the type of carcass classification system used in a meat processing operation in terms of company specifications.
- 1.2 Describe the components of the classification system for a carcass.  
  
Range components include but are not limited to – fat content, maturity, sex, muscling, ossification, meat colour, pH levels, mouthing, meat colour; evidence of four is required.
- 1.3 Describe the fat classes for carcasses for a carcass type.
- 1.4 Describe muscling classes for a carcass.
- 1.5 Explain the relationship between carcass 'cold weight' and 'hot weight' in terms of organisational requirements.
- 1.6 Describe carcass trim standards in accordance with organisational requirements.  
  
Range standards may include but are not limited to – ovine, bovine, porcine or cervine; evidence of one is required.
- 1.7 Explain the relationship between carcass classification and expected product yield in accordance with organisational requirements.

### Outcome 2

Demonstrate knowledge of major muscles and fat content of a dressed carcass.

#### Performance criteria

- 2.1 Describe muscle in terms of structure, composition, and its relationship to tenderness.
- 2.2 Identify individual muscles in terms of their position and features.

Range muscles include but are not limited to – m. longissimus dorsi, m. spinalis, m. supraspinatus, m. infraspinatus, m. trapezius, m. latissimus dorsi, m. serratus ventralis, m. pectoralis, m. profundus, m. transverses abdominis, m. rectus abdominis, m. pectoralis profundus, m. pectoralis superficialis, m. rectus abdominis, m. gluteus medius, m. gluteus biceps, m. semimembranosus, m. semitendinosus, m. tensor fasciae latae, m. rectus femoris, m. internal oblique abdominis, m. psoas major, m. psoas minor.

- 2.3 Explain the value of the meat product in terms of the muscle type.
- 2.4 Locate and describe fat cover, and inter-muscular fat and intra-muscular fat for a dressed carcass.
- 2.5 Explain the relationship between muscle content, eating quality, and product yield in terms of each product produced in the learner's workplace.

### Outcome 3

Demonstrate knowledge of the specified cutting lines in relation to a dressed carcass.

#### Performance criteria

- 3.1 Identify cutting lines for the dressed carcass using anatomical terms for a given carcass type.
- Range cutting lines include but are not limited to – pelvic girdle, fore and hind leg, ribs, brisket, flank, neck.
- 3.2 Identify names and locations of standard cuts using industry accepted terminology.
- 3.3 Outline the range of products able to be collected from standard cuts using industry accepted terminology.

### Outcome 4

Demonstrate knowledge of carcass yield.

#### Performance criteria

- 4.1 Explain the relationship between the accuracy of cuts and yield in terms of company specifications and customer specifications.
- 4.2 Describe the methods for measuring surface fat depth in terms of organisational requirements.
- 4.3 Explain the relationship between the accuracy of measurement and assessment of compliance in terms of company specifications and yield requirements.
- 4.4 Explain the impact of varying the cutting site in terms of the effect on yield and value of meat product.

- 4.5 Calculate yield as a percentage of the carcass weight for a given carcass type.
- 4.6 Explain the importance of correctly applied cutting lines in terms of meat product description and carcass yield, and identifying non-conforming product.

<b>Planned review date</b>	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	19 May 2008	31 December 2012
Review	2	21 July 2011	31 December 2018
Review	3	27 January 2015	31 December 2021
Revision	4	17 September 2015	31 December 2021
Review	5	24 October 2019	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>.

#### 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.