

Title	Operate a mechanical saw for boning in a meat processing operation		
Level	4	Credits	10

Purpose	People credited with this unit standard are able to: disassemble, assemble, set up and maintain a mechanical saw; and operate a mechanical saw for boning in a meat processing operation.
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Classification	Meat Processing > Boning Operations
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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 Products Act 1999;
 and any subsequent amendments.

- 2 Resource documents include but are not limited to – *Industry Standard 6/Industry Agreed Standard 6 (IS6/IAS6) – Processing of Edible Product*, 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 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.

Manufacturer's specifications – instructions from the manufacturer which outlines the specifications, parts, maintenance, service schedule, repair and running of specific equipment.

Mechanical saw – air operated circular saws.

Operator – the candidate being assessed against this unit standard.

Organisational requirements – instructions to staff on policies and procedures that are documented in memo, electronic, or manual format and available in the workplace.

- 5 Cuts performed during assessment against this unit standard must meet company specifications and must be made to either fresh or frozen carcasses. Carcasses may include but are not limited to – bovine, ovine, pork, deer.

Outcomes and performance criteria

Outcome 1

Disassemble, assemble, set up and maintain a mechanical saw in a meat processing operation.

Range includes but is not limited to – bench top, blade guards, blade, height and tension adjustments.

Performance criteria

- 1.1 Disassemble mechanical saw for cleaning and sterilisation in accordance with manufacturer's specifications and organisational and legislative requirements.
- 1.2 Assemble and tension mechanical saw in accordance with manufacturer's specifications and organisational and legislative requirements.
- 1.3 Ensure mechanical saw is stable and bench top is level in accordance with organisational requirements.
- 1.4 Check and adjust bench top to no lower than the surface on which cut product will be discharged.
- 1.5 Test run mechanical saw before use and check compliance with organisational and operational requirements.
- 1.6 Replace any damaged, blunt, and/or unsafe blades in accordance with organisational requirements.
- 1.7 Stop mechanical saw operation immediately when any malfunction occurs with the machine and re-start when the problem is rectified in accordance with manufacturer's specifications and organisational requirements.
- 1.8 Maintain and repair the mechanical saw in accordance with manufacturer's specifications and organisational and legislative requirements.
- 1.9 Report mechanical saw malfunctions and/or maintenance requirements in accordance with organisational requirements.

Outcome 2

Operate a mechanical saw for boning in a meat processing operation.

Range meat cuts include but are not limited to – beef stock bones, spare ribs, op ribs, chine bone, special beef shank, brisket bone from frame.

Performance criteria

- 2.1 Make clean and straight saw cuts without excessive force or unnecessary duplication in accordance with organisational requirements.

- 2.2 Cut meat in accordance with company and customer specifications for size, placement, and angle of saw cuts.
- 2.3 Maintain cleanliness of bench top and work in accordance with organisational requirements.
- 2.4 Use appropriate holding and pushing techniques to meet organisational requirements.
- 2.5 Maintain reach and follow through balance to reduce risk to self and others.
- 2.6 Report any factors affecting operator concentration and coordination to supervisory staff in accordance with organisational requirements.
- 2.7 Manage actions likely to place the operator and others at risk of injury during saw use in accordance with organisational requirements.
- 2.8 Adjust operator cutting speed to maintain a supply of meat cuts consistent with the needs of following co-workers in accordance with organisational requirements.

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	21 August 2009	31 December 2016
Review	2	21 July 2011	31 December 2016
Review	3	27 January 2015	31 December 2021
Review	4	24 October 2019	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 standards@primaryito.ac.nz if you wish to suggest changes to the content of this unit standard.