

<b>Title</b>	<b>Operate flaying equipment in a meat processing operation</b>		
<b>Level</b>	<b>4</b>	<b>Credits</b>	<b>5</b>

<b>Purpose</b>	People credited with this unit standard are able to operate flaying equipment in a meat processing operation.
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<b>Classification</b>	Meat Processing > Pre and Post Slaughter and Dressing
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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:
  - Health and Safety at Work Act 2015;
  - Animal Products Act 1999;
 and any subsequent amendments.
- 2 Resource documents include but are not limited to – *Red Meat Code of Practice Chapter 5: Slaughter and Dressing*, 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/>.
- 3 Definition
 

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

*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.
- 4 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.
- 5 Assessment against this standard is to be made:
  - on a slaughter floor when flayers are used instead of knives
  - during the separation of the skin from the flesh on the shoulder area or clearing the legs, flanks or the whole carcass.

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### Outcomes and performance criteria

#### Outcome 1

Operate flaying equipment in a meat processing operation.

**Performance criteria**

- 1.1 Clean and sterilise flaying equipment prior to use in accordance with organisational requirements.
- 1.2 Maintain operator balance and a secure grip of flaying equipment during flayer operations in accordance with manufacturer's specifications and organisational requirements.
- 1.3 Operate flaying equipment without damaging or contaminating recoverable products or placing the operator or others at risk of injury during flayer use in accordance with organisational requirements.
- 1.4 Sterilise flaying equipment during flayer operations in accordance with organisational requirements.
- 1.5 Replace flaying equipment on its hook or cradle after use in accordance with organisational requirements.

<b>Replacement information</b>	This unit standard was replaced by skill standard 40749.
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**This unit standard is expiring. Assessment against the standard must take place by the last date for assessment set out below.**

**Status information and last date for assessment for superseded versions**

Process	Version	Date	Last Date for Assessment
Registration	1	21 August 2009	31 December 2018
Review	2	27 January 2015	31 December 2021
Revision	3	17 September 2015	31 December 2021
Review	4	24 October 2019	31 December 2027
Review	5	28 August 2025	31 December 2027

<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>.