Title	Demonstrate and apply knowledge of electronic identification for individual animals during the slaughter process		
Level	3	Credits	5

Purpose	People credited with this unit standard are able to: describe procedures for identifying individual animals and the impact of errors or incorrect identification during the slaughter process; and identify individual animals using electronic systems during the slaughter process, in a meat processing operation.

Classification	Meat Processing > Pre and Post Slaughter and Dressing

Available grade	Achieved

Guidance Information

1   Legislation relevant to this unit standard includes but is not limited to:
- Health and Safety at Work Act 2015;
- Animal Welfare Act 1999;
- Biosecurity Act 1993;
- Biosecurity (Animal Identification Systems) Regulations 1999;
  and any subsequent amendments.

2   Resource documents include but are not limited to – *Industry Standard 4 – Procurement of Animals for Food*; *Industry Standard 5 – Slaughter and Dressing*; available from the Ministry for Primary Industries at: http://www.foodsafety.govt.nz/industry/sectors/meat-ostrich-emu-game/meatman/index.htm.

3   Definitions
Manufacturer's specifications – instructions from the manufacturer which outlines the specifications, parts, maintenance, service schedule, repair and running of specific equipment.
Organisational requirements – instructions to staff on policies and procedures that are documented in memo, electronic, or manual format and available in the workplace, and are consistent with manufacturer's requirements.

Outcomes and performance criteria

Outcome 1

Describe procedures for identifying individual animals and the impact of errors or incorrect identification during the slaughter process in a meat processing operation.

Performance criteria

1.1 Describe the legislative and organisational requirements to identify individual animals.

1.2 Describe the consequences of incorrect identification of animals in terms of market access.

1.3 Describe methods and equipment for identifying animals in terms of their use in a meat processing operation.

Range   equipment may include but is not limited to – boluses, ear tags, electronic reader;
evidence of two is required.

1.4 Describe potential errors when identifying animals in terms of their source and how they might affect identification.

Outcome 2

Identify individual animals using electronic systems during the slaughter process in a meat processing operation.

Performance criteria

2.1 Perform start-up procedures for electronic readers in accordance with organisational requirements and manufacturer's specifications.

2.2 Operate the identification and recording system and identify animals by scanning in accordance with organisational requirements and manufacturer's specifications.

2.3 Identify and action sources of errors in identification and/or equipment malfunctions in accordance with organisational requirements and manufacturer's specifications.

Planned review date	31 December 2024

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	N/A

Consent and Moderation Requirements (CMR) reference	0033

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.