

Title	Produce Halal meat in a meat processing operation		
Level	3	Credits	10

Purpose	<p>This unit standard is for Muslim slaughtermen involved in Halal slaughter.</p> <p>People credited with this unit standard are able to prepare to produce and produce Halal meat in a meat processing operation.</p>
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Classification	Meat Processing > Pre and Post Slaughter and Dressing
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Available grade	Achieved
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Explanatory notes

- 1 Legislation relevant to this unit standard includes but is not limited to – Health and Safety in Employment Act 1992, Animal Products Act 1999, Animal Welfare Act 1999.
- 2 References may include but are not limited to – *The lawful and prohibited in Islam*, Sheikh Dr. Yusuf Qardawi, available at: http://openlibrary.org/b/OL4124466M/lawful_and_the_prohibited_in_Islam.
- 3 Definitions
 - Halal* – allowable, permissible. In this context this term refers to meat and meat products that are slaughtered or prepared in accordance with Shariah.
 - Haram* – prohibited food from any animal not slaughtered according to Shariah.
 - Zab*h – slaughter.
 - Halal slaughtermen* – refers to adult practicing Muslims who fully understand the fundamental rules and conditions related to the slaughter of animals in Islam.
 - Shariah* – Islamic law.
 - Najas* – impure substances identified in Shariah law that require removal and cleaning as appropriate.
 - Qiblah* – direction towards Mecca.
 - Mustahab/mandoo*b – recommended.
 - Organisational requirements* – refer to instructions to staff on policy and procedures that are documented in memo and/or manual format and are available in the workplace. These requirements include but are not limited to – site specific requirements, company quality management requirements, legislative requirements, and Shariah requirements.

Outcomes and evidence requirements

Outcome1

Prepare to produce Halal meat in a meat processing operation.

Evidence requirements

- 1.1 The requirements of a Halal slaughterman are described in accordance with organisational requirements.
- 1.2 The process of Halal slaughter is described in accordance with organisational requirements.
- 1.3 Preparatory work prior to making the Halal incision is carried out in accordance with Shariah and organisational requirements.

 Range preparatory work includes but is not limited to – knife sharpening, checking for sensibility, positioning the animal (mustahab/mandoob animal faces Qiblah), any najas removed.
- 1.4 The term haram is explained in relation to Halal slaughter requirements.

 Range evidence is required of three examples of haram meat.

Outcome 2

Produce Halal meat in a meat processing operation.

Evidence requirements

- 2.1 The holy words are recited in accordance with Shariah.
- 2.2 Halal incision is made in accordance with Shariah and organisational requirements.

 Range evidence is required of a minimum of one of the following species – ovine (sheep or lamb), bovine (cattle), caprine (goat), avian (poultry), ratite (ostrich or emu), cervine (deer).
- 2.3 Any Halal meat reclassified as haram meat is processed in terms of organisational requirements.

 Range requirements include but are not limited to – identification, segregation, traceability (including documentation).

Planned review date	31 December 2019
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	16 October 2009	31 December 2018
Review	2	27 January 2015	N/A
Revision	3	17 September 2015	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>.

Please note

Providers must be granted consent to assess against standards (accredited) by NZQA, before they can report credits from assessment against unit standards or deliver courses of study leading to that assessment.

Industry Training Organisations must be granted consent to assess against standards by NZQA before they can register credits from assessment against unit standards.

Providers and Industry Training Organisations, which have been granted consent and which are assessing against unit standards must engage with the moderation system that applies to those standards.

Requirements for consent to assess and an outline of the moderation system that applies to this standard are outlined in the Consent and Moderation Requirements (CMR). The CMR also includes useful information about special requirements for organisations wishing to develop education and training programmes, such as minimum qualifications for tutors and assessors, and special resource requirements.

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.