

Title	Demonstrate understanding of post-mortem examination of poultry products used for human consumption		
Level	3	Credits	10

Purpose	<p>This unit standard is for Direct Supervisor and Nominated Persons who are employed in a poultry processing operation to carry out post-mortem examinations of poultry products used for human consumption.</p> <p>People credited with this unit standard are able to identify and locate anatomical features of poultry carcasses and viscera, and demonstrate understanding of: the purpose of, and examination techniques used in poultry products post-mortem examination; the causes and spread of disease within the body of poultry; the disease states and their effect on the fitness for intended purpose of poultry products; the post-mortem appearance, and the judgement and dispositions for diseases and defects generic to poultry; and the powers and obligations of examiners in terms of carrying out poultry material and poultry product examinations.</p>
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Classification	Meat Processing > Animal Product Examination
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Available grade	Achieved
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Guidance Information

- 1 Demonstration of competency must be consistent with all relevant legislation and subsequent amendments; this includes but is not limited to:
 - Workplace procedures
 - Industry standards
 - Health and Safety at Work Act 2015
 - Animal Products Act 1999.
- 2 *Industry standards* include but are not limited to – Ministry for Primary Industries, *Poultry Industry Standards Council – Poultry Industry Processing Standard 5 (PIPS5)*, available at <http://www.foodsafety.govt.nz/industry/sectors/meat-ostrich-emu-game/meatman/index.htm>.
- 3 **Definitions**
Dispositions – the action of ensuring that examined poultry material or poultry product with abnormalities is managed in accordance with legislative requirements.
Fitness for intended purpose – poultry product that has been processed such that relevant risk factors have been managed.

Workplace procedures – the verbal and written policies and procedures on safety and operation set down by the employer or organisation.

- 4 In the context of this unit standard, *understanding* means that there should be evidence of a learner's thorough comprehension of a topic. A learner with a good understanding of a topic should have applied, or should be able to apply what they have learnt to a workplace situation and will be able to alter their practices to the different contexts they are applying their learning to. Assessors should be confident that the learner's understanding is embedded in their practices and behaviour.
- 5 Diseases requiring report in this unit standard are those listed in the Biosecurity New Zealand's Notifiable Organisms list, available at <http://www.mpi.govt.nz/protection-and-response/finding-and-reporting-pests-and-diseases/registers-and-lists/>.

Outcomes and performance criteria

Outcome 1

Identify and locate anatomical features of poultry carcasses and viscera.

Performance criteria

- 1.1 Identify and locate at least 15 internal anatomical features of poultry viscera.
- 1.2 Identify and locate at least four anatomical features of the poultry carcass.

Outcome 2

Demonstrate understanding of the purpose of, and examination techniques used in poultry products post-mortem examination.

Performance criteria

- 2.1 Describe the purpose of post-mortem poultry product examination.
- 2.2 Describe the industry standards for at least four poultry product post-mortem examination techniques.
- 2.3 Describe industry standards for the presentation of poultry products for post-mortem examination.

Outcome 3

Demonstrate understanding of the causes and the spread of disease within the body of poultry.

Performance criteria

- 3.1 Describe the physical, biological, and chemical causes of disease.
- 3.2 Describe the ways in which pathogens invade the body of poultry.

3.3 Describe the disease indicator systems relating to spread of disease in poultry.

Outcome 4

Demonstrate understanding of the disease states and their effect on the fitness for intended purpose of poultry products.

Performance criteria

- 4.1 Describe the localised, generalised, actively progressive, systemic, acute, chronic and resolution disease states.
- 4.2 Describe the effects of at least three different disease states on the fitness for intended purpose of poultry products, and their impact on the sale of the final product.

Outcome 5

Demonstrate understanding of the post-mortem appearance, and the judgement and dispositions for diseases and defects generic to poultry.

Performance criteria

- 5.1 Describe the normal appearances of finished product dressed carcasses.
- 5.2 Describe the status of post-mortem appearances of all generic diseases.
- 5.3 Describe the legislative and organisational requirements relating to judgements and dispositions for listed diseases and defects.

Outcome 6

Demonstrate understanding of the powers and obligations of Direct Supervisors and Nominated Persons (examiners) when carrying out poultry material and poultry product examinations.

Performance criteria

- 6.1 Describe the powers of examiners when carrying out poultry material and poultry product examinations.
- 6.2 Describe the obligations of examiners appointed under the Animal Products Act 1999 for the purposes of carrying out poultry material and product examinations in relation to exercising their regulatory powers.

- 6.3 Describe the relationship between a Risk Management Plan (RMP) and the functions of examiners.

Range examples of relationships – New Zealand Food Safety Authority, New Zealand Food Safety Authority Verification Agency, Animal Products Act 1999, Animal Product Regulations, Notices, Codes of Practice.

Planned review date	31 December 2022
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	27 January 2015	31 December 2019
Review	2	20 July 2017	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.