

<b>Title</b>	<b>Open and clear skins in a meat processing operation</b>		
<b>Level</b>	<b>4</b>	<b>Credits</b>	<b>20</b>

<b>Purpose</b>	<p>This unit standard is intended for a meat processing context.</p> <p>People credited with this unit standard are able to: open up skin cuts; and clear skins manually from carcasses in a meat processing operation.</p>
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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 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.

*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 Range
 

Skins include but are not limited to – bobby calf, goat, sheep.

## Outcomes and performance criteria

### Outcome 1

Open up skin cuts on a carcass in a meat processing operation.

#### Performance criteria

- 1.1 Invert carcass for opening and clearing in accordance with organisational requirements.
- 1.2 Make opening cuts in accordance with company and customer specifications.

### Outcome 2

Clear skins manually from carcasses in a meat processing operation.

#### Performance criteria

- 2.1 Clear skins from carcasses to company specifications for the specific stage of skin removal.
- 2.2 Safely operate equipment in accordance with organisational requirements.
- 2.3 Clear skins without damaging or contaminating recoverable products or endangering the operator and others.
- 2.4 Remove any contamination identified on the carcass in accordance with organisational requirements.
- 2.5 Carry out product identification procedures in accordance with organisational requirements.

<b>Replacement information</b>	This unit standard was replaced by skill standard 40750. This unit standard replaced unit standard 20728, unit standard 25037, and unit standard 27000.
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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	27 January 2015	31 December 2021
Review	2	24 October 2019	31 December 2027
Review	3	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>.

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