

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

<b>Purpose</b>	People credited with this unit standard are able to: open up hide cuts; and clear hides manually from carcasses 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 – *Code of Practice Chapter 5: Slaughter and Dressing*, available from the Ministry of 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.

*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
 

Hides may include but are not limited to – beef, venison, horse.

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### Outcomes and performance criteria

#### Outcome 1

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

**Performance criteria**

- 1.1 Hang carcass for opening and clearing in accordance with organisational requirements.
- 1.2 Complete full legging process in accordance with organisational requirements.
- 1.3 Make opening cuts to meet company specifications and customer specifications.

**Outcome 2**

Clear hides manually from carcasses in a meat processing operation.

**Performance criteria**

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

<b>Replacement information</b>	This unit standard replaced unit standard 22296 and unit standard 27001.
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<b>Planned review date</b>	31 December 2024
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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 2021
Review	2	24 October 2019	N/A

<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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**Comments on this unit standard**

Please contact the Primary Industry Training Organisation [standards@primaryito.ac.nz](mailto:standards@primaryito.ac.nz) if you wish to suggest changes to the content of this unit standard.