

Title	Stun stock in a meat processing operation		
Level	3	Credits	5

Purpose	People credited with this unit standard are able to: maintain flow and order of stock entering and leaving stunner; operate electronic stunning equipment; and operate captive bolt stunning equipment, in a meat processing operation.
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Classification	Meat Processing > Pre and Post Slaughter and Dressing
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Available grade	Achieved
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Guidance Information

- 1 Legislation relevant to this unit standard includes but is not limited to:
 - Animal Welfare Act 1999;
 - Health and Safety at Work Act 2015;
 - and any subsequent amendments.
- 2 Resource documents include but are not limited to – *Code of Practice Red Meat: Slaughter and Dressing, Chapter 5*, 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 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.
- 4 Definitions

Manufacturer's specifications – instructions from the manufacturer which outlines the specifications, parts, maintenance, service schedule, repair and running of specific equipment.

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.
- 5 Range

Stock may include but is not limited to – bobby calves, cattle, sheep and lambs, deer, pig, goat, horses, other animals used in the meat processing sector.

Outcomes and performance criteria

Outcome 1

Maintain flow and order of stock entering and leaving stunner in a meat processing operation.

Performance criteria

- 1.1 Communicate with stock-handlers to ensure stock are available to meet start-up times and processing speed requirements in accordance with organisational requirements.
- 1.2 Identify each animal and the beginning and end of each line of stock in accordance with organisational requirements.
- 1.3 Enter computer data, where operationally required, in accordance with organisational requirements.

Outcome 2

Operate electronic stunning equipment in a meat processing operation.

Performance criteria

- 2.1 Control stunner operation to match processing speed in accordance with organisational requirements.
- 2.2 Immobilise stock in accordance with organisational and legislative requirements.
- 2.3 Place electrodes and use suitable discharging of electricity in accordance with manufacturer's specifications, organisational and legislative requirements.
- 2.4 Place and use stunning equipment in a manner which protects the operator and other people from risk of injury from animal movement and electrocution.
- 2.5 Assess the effectiveness of stunning before release of the animal to the chain in accordance with organisational requirements.
- 2.6 Operate back-up stunning equipment, as required, in accordance with organisational requirements.

Outcome 3

Operate captive bolt stunning equipment in a meat processing operation.

Range equipment includes but is not limited to – penetrating or percussive captive bolt equipment.

Performance criteria

- 3.1 Control stunner operation to match processing speed and the shackling of stunned stock in accordance with organisational requirements.
- 3.2 Restrain stock before stunning in accordance with organisational requirements.
- 3.3 Use suitable charges for captive bolt stunning instruments in accordance with organisational requirements and manufacturer's specifications.
- 3.4 Place the captive bolt instrument prior to firing according to *Industry Standard 5* and organisational requirements and manufacturer's specifications.
- 3.5 Place and use stunning equipment in a manner which protects the operator and other people from risk of injury from animal movement and equipment recoil.
- 3.6 Assess the effectiveness of stunning before release to the chain in accordance with organisational requirements.
- 3.7 Operate back-up stunning equipment, as required, in accordance with organisational requirements and manufacturer's specifications.

Replacement information	This unit standard replaced unit standard 21326 and unit standard 27006.
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Planned review date	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

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.