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 a	nd Dressing
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Available grade	Achieved	48.
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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/dmsdocument/21659/direct.
- 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 was replaced by skill standard 40402.
	This unit standard replaced unit standard 21326 and unit standard 27006.

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	27 March 2025	31 December 2027

Consent and Moderation Requirements (CMR) reference	0033
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This CMR can be accessed at http://www.nzga.govt.nz/framework/search/index.do.