

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

Purpose	People credited with this unit standard are able to: complete opening cuts to the neck of stock; and stick stock to sever blood vessels, 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:
 - Health and Safety at Work Act 2015;
 - Animal Products Act 1999;
 - Animal Welfare Act 1999;
 - and any subsequent amendments.
- 2 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.
- 3 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/>.
- 4 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.
- 5 Range

Stock may include but is not limited to – cattle, deer, bobby calves, goats, sheep, lambs, pigs.

Outcomes and performance criteria

Outcome 1

Complete opening cuts to the neck of stock in a meat processing operation.

Performance criteria

- 1.1 Create opening cuts to stock in accordance with legislative requirements, customer specifications, and company specifications.
- 1.2 Expose weasand and trachea without damage or contamination to recoverable skin and meat in accordance with organisational requirements.

Outcome 2

Stick stock to sever blood vessels in a meat processing operation.

Performance criteria

- 2.1 Stick stock in accordance with legislative and organisational requirements.
- 2.2 Check stock are clinically dead in accordance with legislative and organisational requirements.
- 2.3 Check blood flows freely after sticking.
- 2.4 Clear and seal weasand to prevent leakage of ingesta in accordance with organisational requirements.
- 2.5 Comply with the stun-to-stick time interval in accordance with legislative and organisational requirements.

Replacement information	This unit standard replaced unit standard 16463 and unit standard 27005.
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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.