

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/dmsdocument/21659/direct>.
- 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 was replaced by skill standard 40401. This unit standard replaced unit standard 16463 and unit standard 27005.
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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	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.nzqa.govt.nz/framework/search/index.do>.

This unit standard is expiring