

Title	Remove non-viscera by-products from carcasses in a meat processing operation		
Level	3	Credits	5

Purpose	People credited with this unit standard are able to remove non-viscera by-products from carcasses 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;
 and any subsequent amendments.
- 2 Resource documents include but are not limited to – *Red Meat Code of Practice: 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, and are consistent with manufacturer's requirements.
- 5 Range

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

Outcomes and performance criteria

Outcome 1

Remove non-viscera by-products from carcasses in a meat processing operation.

Range non-viscera by-products may include but are not limited to – testes, pizzles, cheeks, head meat, contaminated trimmings, condemned portions of carcasses, head, tails, hooves;
evidence of four non viscera by-products is required.

Performance criteria

- 1.1 Operate equipment for the removal of non-viscera by-product in accordance with organisational requirements and manufacturer's specifications.
- 1.2 Trim all external contamination and place in receptacles in accordance with organisational requirements.
- 1.3 Remove non-viscera by-product in a manner that does not damage or contaminate recoverable products or endanger the operator and other people.

Replacement information	This unit standard replaced unit standard 20731 and unit standard 20980.
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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.