

Title	Prepare animal heads for further processing in a meat processing operation		
Level	4	Credits	10

Purpose	People credited with this unit standard are able to: wash and prepare animal heads for inspection; remove edible by-products from animal heads; and dispose of inedible animal head remains 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 All performance criteria in this unit standard must be in accordance with organisational requirements.
- 3 Resource documents include but are not limited to – *Red Meat Code of Practice Chapter 5: Slaughter and Dressing*, 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 Definition
Organisational requirements – instructions to staff on policies and procedures that are documented in memo, electronic, or manual format and available in the workplace.
- 5 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.
- 6 Range
Animals may include but are 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

Wash and prepare animal heads for inspection in a meat processing operation.

Performance criteria

- 1.1 Remove excess hide or pelt remnants.
- 1.2 Seal brain leakage, where necessary.
- 1.3 Flush nostrils and mouth.
- 1.4 Drop tongue to expose tongue root.
- 1.5 Wash the head.
- 1.6 Present head for inspection.

Outcome 2

Remove edible by-products from animal heads in a meat processing operation.

Performance criteria

- 2.1 Remove edible by-products.

Outcome 3

Dispose of inedible animal head remains in a meat processing operation.

Performance criteria

- 3.1 Dispose of inedible head remains in accordance with legislative requirements.

Replacement information	This unit standard replaced unit standard 21324.
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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.