

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

- 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.
- All performance criteria in this unit standard must be in accordance with organisational requirements.
- 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/>.
- Definition
Organisational requirements – instructions to staff on policies and procedures that are documented in memo, electronic, or manual format and available in the workplace.
- 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.
- 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 was replaced by skill standard 40753. This unit standard replaced unit standard 21324.
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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	28 August 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>.