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| Title | Remove hides mechanically in a meat processing operation | | |
| Level | 4 | Credits | 10 |

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| Purpose | People credited with this unit standard are able to: remove hides mechanically 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 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/>.
- 3 Definitions

Manufacturer's specifications – instructions from the manufacturer which outlines the specifications, parts, maintenance, service schedule, repair and running of specific equipment.

Organisational requirements – instructions to staff on policies and procedures that are documented in memo, electronic, or manual format and available in the workplace.
- 4 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.
- 5 Range

Hides include but are not limited to – cattle and deer.

Outcomes and performance criteria

Outcome 1

Remove hides mechanically in a meat processing operation.

Performance criteria

- 1.1 Attach hide puller chains to the carcass in accordance with organisational requirements and manufacturer's specifications.
- 1.2 Maintain tension on the hide until the hide is secure on the hide puller in accordance with organisational requirements and manufacturer's specifications.
- 1.3 Identify and report carcass abnormalities in accordance with organisational requirements.
- Range abnormalities include but are not limited to – horn buds, abscesses, scar tissue, excess bruising.
- 1.4 Activate flayers prior to initiation of hide removal in accordance with organisational requirements and manufacturer's specifications.
- 1.5 Operate flayer without damaging hide or recoverable product through inappropriate pressure.
- 1.6 Sterilise equipment and wash hands after each carcass in accordance with organisational requirements.
- 1.7 Re-position chains on completion of hide removal in accordance with organisational requirements.

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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 |

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| 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.