

Title	Break and bone carcasses of small animals in a meat processing operation		
Level	4	Credits	30

Purpose	People credited with this unit standard are able to break and bone carcasses of small animals in a meat processing operation.
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Classification	Meat Processing > Boning Operations
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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 – *Post slaughter activity Red Meat Code of Practice Chapter 9*, available from the Ministry for Primary Industries at <https://www.mpi.govt.nz/processing/meat-and-game/meat-and-game-processing/meat-manuals-guidelines-and-amendments/>.
- 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

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.

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.

Outcomes and performance criteria

Outcome 1

Break and bone carcasses of small animals in a meat processing operation.

Range small animals include but are not limited to – bobby calf, goat, lamb, sheep, pig; evidence is required of a minimum of three different boned cuts to be completed in a learner's workplace.

Performance criteria

- 1.1 Boned cuts are carried out on tables or rails in accordance with organisational requirements.
- 1.2 Carry out breaking and boning cuts in accordance with bone lines, joints, muscle contours, and company specifications.
- 1.3 Recover products to meet organisational requirements, customer specifications and minimise the need for trimming.
- 1.4 Free bones and cut meat and fat to maximise yield and minimise damage to recovered products in accordance with organisational requirements.
- 1.5 Direct recovered products for further processing in accordance with organisational requirements. and without risk of injury to co-workers.
- 1.6 Use lifting techniques to minimise risk of operator injury in accordance with organisational requirements.

Replacement information	This unit standard replaced unit standard 19345, unit standard 20727, unit standard 26996, and unit standard 26997.
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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.