

<b>Title</b>	<b>Demonstrate knowledge of anatomical terms, specifications, and product descriptions for meat cuts</b>		
<b>Level</b>	<b>4</b>	<b>Credits</b>	<b>10</b>

<b>Purpose</b>	People credited with this unit standard are able to demonstrate knowledge of: anatomical terms that apply to meat product cutting lines; specifications for meat products; and standard product descriptions for meat cuts.
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<b>Classification</b>	Meat Processing > Boning Operations
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<b>Available grade</b>	Achieved
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### Guidance Information

- 1 Legislation relevant to this unit standard includes but is not limited to:
  - Animal Products Act 1999, and any subsequent amendments.
- 2 Resource documents include but are not limited to –
 

*Handbook of Australian Meat 7th Edition (international Red Meat Manual)*, available from AUS-MEAT Limited at <https://www.slideshare.net/demoss/ausmeat-handbook-australian-meat-10140983>.

*New Zealand Meat Specifications Guide*, available from Beef+Lamb New Zealand at <http://www.beeflambnz.co.nz/resources/SpecificationsGuide.pdf>.

*New Zealand Reference Guide* available from Beef+Lamb New Zealand at [http://www.beeflambnz.co.nz/resources/Reference\\_Guide.pdf](http://www.beeflambnz.co.nz/resources/Reference_Guide.pdf).
- 3 Definitions
 

*Customer specifications* – product specifications set by clients relating to cuts, weights, presentation, and packaging.

*Industry specifications* – product specifications and AUS-MEAT National Accreditation Standards relating to cuts, tolerances, product names, and yield determination.

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### Outcomes and performance criteria

#### Outcome 1

Demonstrate knowledge of anatomical terms that apply to meat product cutting lines.

**Performance criteria**

- 1.1 Describe skeletal structure and anatomical features of a carcass in terms of the relationship to product cutting lines.
- 1.2 Explain anatomical terms used for product cutting lines and preparing products in terms of industry specifications and customer specifications.
- 1.3 Outline major muscles of a carcass in terms of the relationship to product names, cutting lines, and consumption.

**Outcome 2**

Demonstrate knowledge of specifications for meat products.

**Performance criteria**

- 2.1 Identify and describe industry and customer specifications for meat products in terms of their assistance in assessing product compliance.
- 2.2 Describe cutting lines for meat products in terms of carcass yield and value.
- 2.3 Describe muscle content of meat products in terms of its relationship with eating quality and carcass yield.
- 2.4 Explain the purpose and format of industry specifications and customer specifications.

**Outcome 3**

Demonstrate knowledge of standard product descriptions for meat cuts.

Range evidence of five are identified and described.

**Performance criteria**

- 3.1 Identify and describe meat products in terms of the meat cut description.
- 3.2 Identify and describe major muscles that make up each meat cut in accordance with industry specifications.
- 3.3 Identify and describe the cutting lines for each product in terms of the anatomical features.
- 3.4 Identify and describe factors that need to be altered for a meat product to ensure compliance with the product specification.

<b>Replacement information</b>	This unit standard and unit standard 28253 replaced unit standard 19175, unit standard 19176, unit standard 19177, unit standard 22320, unit standard 22321 and unit standard 22323.
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<b>Planned review date</b>	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

<b>Consent and Moderation Requirements (CMR) reference</b>	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](mailto:standards@primaryito.ac.nz) if you wish to suggest changes to the content of this unit standard.