

Title	Trim meat products in a meat processing operation		
Level	3	Credits	10

Purpose	People credited with this unit standard are able to trim meat products 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 – *Code of Practice Red Meat: Post Slaughter Activity, Chapter 9*, 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 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

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

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.
- 5 Meat products referred to in this unit standard may include but are not limited to those derived from – bobby calves, cattle, sheep and lambs, deer, pig, goat, horses, or any other animals used in the meat processing sector.

Outcomes and performance criteria

Outcome 1

Trim meat products in a meat processing operation.

Range evidence of at least three different cuts for one type of animal is required.

Performance criteria

- 1.1 Trim cuts to meet company and customer specifications for size, weight, shape, and quality.
- 1.2 Save edible trimmings including by-products for bulk meat and further processing in accordance with organisational requirements.
- 1.3 Discard inedible and contaminated trimmings in accordance with organisational and legislative requirements.
- 1.4 Trim to maximise meat yield and minimise wastage and damage to required meat cuts in accordance with organisational requirements.
- 1.5 Operate machinery and equipment for meat trimming in accordance with organisational requirements and manufacturer's specifications.

Range machinery and equipment may include but are not limited to – whiz knives, hand knives.
- 1.6 Move trimmed cuts and trimmings to packing stations to avoid accumulating on work surfaces in accordance with organisational requirements.

Replacement information	This unit standard replaced unit standard 18532 and unit standard 21158.
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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.