

Title	Operate a robotic breaking and boning process in a meat processing operation		
Level	4	Credits	20

Purpose	People credited with this unit standard are able to: prepare robotic breaking and boning equipment for operation; operate and monitor robotic breaking and boning equipment; and shut down robotic breaking and boning equipment, carry out safety checks, and record workplace information, 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 of Primary Industry 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

Company specifications – product specifications set by the company relating to cuts, weights, presentation, and packaging of meat products.

Customer specifications – product specifications set by the customer relating to cuts, weights, presentation, and packaging of meat products.

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 Range

Meat products may include but are not limited to – bobby calves, cattle, sheep and lambs, deer, pig, goat, horses and other animals used in the meat processing sector.

Robotic breaking and boning equipment is associated with meat processing post slaughter and dressing and prior to further processing and may include but is not limited to – x-ray scanning, feeder chains, primal cutting machines, transfer robots, further breaking and pre-trimming equipment, spinal cord removal, chine bone machines.

Outcomes and performance criteria**Outcome 1**

Prepare robotic breaking and boning equipment for operation in a meat processing operation.

Performance criteria

- 1.1 Identify production specifications for robotic breaking and boning equipment in accordance with organisational requirements and manufacturer's specifications.
- 1.2 Confirm materials and service necessary for the robotic breaking and boning process to meet production specifications in accordance with company specifications.
- 1.3 Check robotic breaking and boning equipment to ensure status, condition, and readiness for use in accordance with organisational requirements and manufacturer's specifications.
- 1.4 Set up robotic breaking and boning equipment in accordance with organisational requirements and manufacturer's specifications, to meet production specifications and customer specifications.

Outcome 2

Operate and monitor robotic breaking and boning equipment in a meat processing operation.

Range monitoring may include but is not limited to – cut specifications, blade and saw condition, mechanical faults, throughput, taking samples, conducting tests.

Performance criteria

- 2.1 Start up robotic breaking and boning equipment in accordance with organisational requirements and manufacturer's specifications.
- 2.2 Monitor and maintain control points to ensure minimal variation and undertake corrective actions to comply with production specifications.

2.3 Monitor robotic breaking and boning equipment to ensure correct operating procedures are in effect in relation to physical properties of a specific carcass.

Range physical properties include but are not limited to – carcass size and weight, alignments for cuts and extractions during processing.

2.4 Carry out checks of finished products to ensure compliance with organisational quality and customer requirements.

Range evidence of three different products is required.

2.5 Identify, rectify, and/or report any out of specification product, processes, or equipment performance.

Outcome 3

Shut down robotic breaking and boning equipment, carry out safety checks, and record workplace information in a meat processing operation.

Performance criteria

3.1 Shut down robotic breaking and boning equipment in accordance with organisational requirements and manufacturer's specifications.

Range shutdown includes but is not limited to – routine, emergency situation.

3.2 Carry out safety checks to ensure equipment is locked out as required for maintenance and cleaning.

3.3 Record workplace information on production, traceability, food and product safety, hazard identification, equipment status, production, and quality.

3.4 Prepare robotic equipment for cleaning and sanitation ensuring sensitive equipment is protected in accordance with organisational requirements and manufacturer's specifications.

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.