

Title	Operate automated pre-boning equipment in a meat processing operation		
Level	4	Credits	20

Purpose	People credited with this unit standard are able to: demonstrate knowledge of the automated pre-boning process used; prepare automated pre-boning equipment for operation; operate and monitor automated pre-boning equipment; and shut down automated pre-boning equipment 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 – *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.

Automated pre-boning equipment may include but is not limited to – Y boning head and foot removal plant, evisceration plant.

Outcomes and performance criteria**Outcome 1**

Demonstrate knowledge of the automated pre-boning process used in a meat processing operation.

Performance criteria

1.1 Identify and describe the equipment and operating principles of the automated pre-boning process in accordance with manufacturer's specifications and organisational requirements.

Range equipment and operating principles include but are not limited to – functions of plant items, interrelations between plant items and production flows, equipment in use, software and programming for process control.

1.2 Identify and describe the physical properties of raw materials in terms of the effects on automated pre-boning process outcomes.

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

1.3 Describe the finished products in terms of compliance with organisational quality and customer requirements.

Range evidence of three different products is required.

1.4 Describe methods of monitoring control points and maintaining control of automated pre-boning equipment in terms of causes of variation and corrective actions required.

Range evidence is required of three different methods used in the candidate's workplace.

1.5 Describe cleaning and sanitation requirements in terms of hygiene, importance of cleaning records and communication, and importance of protecting sensitive equipment from harm in accordance with manufacturer's specifications and organisational requirements.

1.6 Identify and describe safety issues in terms of responsibilities for reporting problems in accordance with organisational requirements.

Range safety issues include but are not limited to – health and safety hazards and controls, isolation and lockout procedures.

Outcome 2

Prepare automated pre-boning equipment for operation in a meat processing operation.

Performance criteria

2.1 Identify production specifications for automated pre-boning equipment in accordance with manufacturer's specifications and company specifications.

Range production specifications include but are not limited to – type or species being processed, production speed, specific veterinary requirements.

2.2 Confirm materials and service necessary for automated pre boning process to meet production specifications in accordance with company specifications.

2.3 Check automated pre-boning equipment to ensure condition and readiness for use in accordance with manufacturer's specifications and organisational requirements.

2.4 Set up automated pre-boning equipment to meet production specifications in accordance with manufacturer's specifications and company specifications.

Outcome 3

Operate and monitor automated pre-boning equipment in a meat processing operation.

Range monitoring may include but is not limited to – setting interfaces to correct species and size, blade condition, ensuring correct alignment of plant to animals, size of attachments for evisceration, cleanliness and condition of plant, identifying electronic and mechanical faults, calibrating chain throughput to upstream and/or downstream needs, conducting tests.

Performance criteria

3.1 Start automated pre-boning equipment in accordance with manufacturer's specifications and organisational requirements.

3.2 Monitor control points to confirm performance with production specifications in accordance with manufacturer's specifications and company specifications.

3.3 Check the finished product to ensure it meets production specifications in accordance with company specifications.

- 3.4 Identify, rectify, and/or report any out of specification product, processes, or equipment performance in accordance with manufacturer's specifications and company specifications.

Outcome 4

Shut down automated pre-boning equipment in a meat processing operation.

Performance criteria

- 4.1 Shut automated pre-boning equipment down in accordance with manufacturer's specifications and organisational requirements.
- Range shutdown includes but is not limited to – routine, emergency situation.
- 4.2 Carry out safety checks to ensure equipment is locked out as required for maintenance and cleaning in accordance with organisational requirements.
- 4.3 Record workplace information on production, traceability, food and product safety, equipment status, production, and quality in accordance with company 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.