

Title	Operate a bandsaw in a primary products food processing operation		
Level	3	Credits	10

Purpose	People credited with this unit standard are able to: assemble, disassemble, set up, and maintain bandsaws in a primary products food operation; and operate a bandsaw in a primary products food processing operation.
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Classification	Primary Products Food Processing > Primary Products Food Processing - Operational Skills
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Available grade	Achieved
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Guidance Information

- 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.
- 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/dmsdocument/21659/direct>.
- 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.
- 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.

Manufacturer's specifications – instructions from the manufacturer which outlines the specifications, parts, maintenance, service schedule, repair and running of specific equipment.

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, and are consistent with manufacturer's requirements.
- Range

Cuts include but are not limited to – ribs, shanks, brisket, backbone, neck, chops in lamb.

Outcomes and performance requirements

Outcome 1

Assemble, disassemble, set up, and maintain bandsaws in a primary products food processing operation.

Performance requirements

- 1.1 Disassemble, clean and sterilise bandsaw in accordance with organisational requirements and manufacturer's specifications.
- Range bench top, blade guards, blade, height and tension adjustments.
- 1.2 Reassemble and tension bandsaw in accordance with organisational requirements and manufacturer's specifications.
- Range bench top, blade guards, blade, height and tension adjustments.
- 1.3 Check bandsaw is stable and bench top is level and adjust, if required, in accordance with organisational requirements and manufacturer's specifications.
- 1.4 Check bench top is no lower than the surface on which cut product will be discharged and rectify if required.
- 1.5 Test run bandsaw before use in accordance with manufacturer's specifications.
- 1.6 Replace any damaged, blunt, and/or unsafe blades in accordance with organisational requirements.
- 1.7 Maintain and repair bandsaw in accordance with organisational requirements.

Outcome 2

Operate a bandsaw in a primary products food processing operation.

Range evidence of two activities requiring use of a bandsaw in the learner's workplace is required.

Performance requirements

- 2.1 Complete clean and straight bandsaw cuts without excessive force or unnecessary duplication.
- 2.2 Check individual meat cuts meet company specifications and customer specifications for size, placement, and angle of cuts.
- 2.3 Maintain bench top and working surfaces free of cut product and excessive sawdust in accordance with organisational requirements.

- 2.4 Apply holding and pushing techniques in accordance with organisational requirements.
- 2.5 Maintain operator balance and body weight to best effect during bandsaw operation.
- 2.6 Report factors affecting operator concentration and coordination to supervisory staff in accordance with organisational requirements.
- 2.7 Switch off the bandsaw when unattended.
- 2.8 Immediately switch off bandsaw if any problem develops that is likely to affect its safe and efficient operation.
- 2.9 Adjust operator cutting speed to maintain a supply of products consistent with the needs of following co-workers.

Replacement information	This unit standard was replaced by skill standard 40404. This unit standard replaced unit standard 2500, unit standard 4539 and unit standard 27347.
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This unit standard is expiring. Assessment against the standard must take place by the last date for assessment set out below.

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	31 December 2027
Review	3	27 March 2025	31 December 2027

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>.