

<b>Title</b>	<b>Operate a bandsaw in a primary products food processing operation</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>10</b>

<b>Purpose</b>	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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<b>Classification</b>	Primary Products Food Processing > Primary Products Food Processing - Operational Skills
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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:
  - 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
 

*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.
  
- 5 Range
 

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

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## 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.

<b>Replacement information</b>	This unit standard replaced unit standard 2500, unit standard 4539 and unit standard 27347.
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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.