

Title	Prepare and operate equipment for making by-products in a meat processing operation		
Level	3	Credits	5

Purpose	People credited with this unit standard are able to: prepare and operate slicing and blending equipment; and operate specialist cutting equipment to produce by-products, in a meat processing operation.
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Classification	Meat Processing > Meat Manufacturing
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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;
 - Animal Products (Ancillary and Transitional Provisions) Act 1999;
 - Fair Trading Act 1986;
 - Food Act 2014;
 - Food Regulations 2015,
 - Meat Board Act 2004;
 - Weights and Measures Regulations 1999;
 - and any subsequent amendments.

- 2 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.

- 3 Definitions

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

Customer specifications – product specifications set by the customer 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.

Product specification – the specific information and attributes required for the standardised production of a particular food product.

4 Range

Specialist cutting equipment may include but is not limited to – bowl, cutter, mixer;

Slicing equipment may include but is not limited to – slicer, dicer, blade.

Outcomes and performance criteria

Outcome 1

Prepare and operate slicing equipment in a meat processing operation.

Performance criteria

1.1 Set up and prepare slicing equipment and accessories for operation in accordance with organisational requirements and manufacturer's specifications.

Range evidence for two different types of slicing equipment is required.

1.2 Operate equipment to slice products to meet company, customer and manufacturer's specifications.

1.3 Identify, record and report any equipment malfunctions and faults in accordance with organisational requirements.

Outcome 2

Prepare and operate blending equipment in a meat processing operation.

Performance criteria

2.1 Prepare, adjust and operate blending equipment in accordance with manufacturer's specifications and organisational requirements.

2.2 Prepare additives used in the blending process.

2.3 Prepare ingredients used for curing meat.

2.4 Identify, record, and report any equipment malfunctions and faults in accordance with organisational requirements.

Outcome 3

Operate specialist cutting equipment to produce by-products in a meat processing operation.

Performance criteria

3.1 Operate specialist cutting equipment for by-products production in accordance with legislative and organisational requirements.

Range procedures include but are not limited to – bowl cutting, fine cutting, coarse cutting.

- 3.2 Set up specialist cutting equipment for the production of by-products in accordance with manufacturer's specifications and organisational requirements.
- 3.3 Programme equipment to meet company specifications and customer specifications in accordance with manufacturer's specifications.
- 3.4 Load product ingredients in accordance with organisational requirements.
- 3.5 Process products in accordance with organisational requirements, company specifications and customer specifications.
- 3.6 Control temperature to product specifications and hygiene requirements.
- 3.7 Identify, record, and report any equipment malfunctions and faults in accordance with organisational requirements.

Replacement information	This unit standard replaced unit standard 18518, unit standard 18520 and unit standard 18521.
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Planned review date	31 December 2024
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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.