

Title	Demonstrate knowledge of a meat by-products manufacturing operation		
Level	3	Credits	10

Purpose	People credited with this unit standard are able to: identify and describe business and production activities within a by-products manufacturing operation; demonstrate knowledge of product handling, storage, processing, use, and markets for meat by-products; and demonstrate knowledge of types, operation, capabilities, and monitoring requirements of machines used in the process of producing meat by-products.
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Classification	Meat Processing > Meat Manufacturing
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Available grade	Achieved
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Guidance Information

1 Definitions

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.

Organisational requirements – instructions to staff on policies and procedures that are documented in memo, electronic, or manual format and available in the workplace, and consistent with manufacturer's requirements.

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

2 Range

Evidence is required of two different by-products produced in the learner's workplace.

Outcomes and performance criteria

Outcome 1

Identify and describe business and production activities within a by-products manufacturing operation.

Performance criteria

- 1.1 Identify animal species used in a by-products manufacturing operation in terms of percentage of market value and production outputs.

1.2 Identify and explain trade markets in terms of percentage of product and market value.

Range market value includes but is not limited to – product demand, volume, market share, production costs, production outputs, production priorities.

1.3 Identify and describe industry and representative organisations and regulatory body's roles and responsibilities in the monitoring, promotion and distribution of meat by-products to market.

Outcome 2

Demonstrate knowledge of product handling, storage, processing, use, and markets for meat by-products.

Performance criteria

2.1 Identify and describe hygienic handling and storage methods of the raw product received for making each by-product in accordance with organisational requirements.

2.2 Identify and describe the procedures for the production of each by-product in accordance with product specifications.

2.3 Identify and describe the type and use of each end by-product produced in accordance with customer and company specifications.

2.4 Identify the organisation's main markets for each end by-product in accordance with customer specifications.

Outcome 3

Demonstrate knowledge of types, operation, capabilities, and monitoring requirements of machines used in the process of producing meat by-products.

Performance criteria

3.1 Identify and describe the position and function of each type of machine used in processing meat by-products in accordance with organisational requirements.

3.2 Describe the output capabilities of each machine in accordance with organisational requirements.

3.3 Describe any special monitoring and maintenance requirements of individual machine in accordance with organisational and manufacturer's specifications.

3.4 Describe procedures for handling machine malfunctions and breakdowns in accordance with organisational and manufacturer's specifications.

Replacement information	This unit standard replaced unit standard 3115 and unit standard 18525.
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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.