

Title	Demonstrate and apply knowledge of meat by-product production		
Level	3	Credits	5

Purpose	People credited with this unit standard are able to: describe the making of meat by-products; prepare casings; fill casings; form products; and link and tie 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

Casings – refer to synthetic or natural skins.

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.

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

Product run – the length of time a specific product is being made on a production line.

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

- 4 Evidence is required of three different products.

Outcomes and performance criteria

Outcome 1

Describe the making of meat by-products in a meat processing operation.

Performance criteria

1.1 Describe fillings in terms of their type.

Range types include but are not limited to – fine, coarse, cured meat product.

1.2 Describe filling specifications for forming meat by-products in terms of their effects on the size, shape, and quality of the product.

Range filling specifications include but are not limited to – checking for faults in casings, storage for casings, legal requirements for natural casings, under and over filling, casing size in relation to product specifications, clip size in relation to casing, filling yield of various size casings.

1.3 Describe product forming specifications in terms of when product should be clipped, tied, hung, twisted or linked.

1.4 Describe the rationale for tying and hanging products in terms of organisational requirements and product quality.

1.5 Describe the process for forming products.

Range process includes but is not limited to – preparation, monitoring, actioning equipment problems or product defects, placement of product, dealing with waste.

1.6 Describe the process of using moulds to form products.

Range process includes but is not limited to – types used, cooking methods, damaged moulds, delivery requirements.

Outcome 2

Prepare casings in a meat processing operation.

Performance criteria

2.1 Confirm specification of casings for each product.

2.2 Wash and soak casings in accordance with company specifications.

2.3 Flush casings with clean water in accordance with organisational requirements.

- 2.4 Spool or pull natural casings onto a filling tube or storage core in accordance with organisational requirements.
- 2.5 Identify, remove, and report on defective casings in accordance with organisational requirements.
- 2.6 Prepare required quantity of casings for a product run in accordance with organisational requirements.
- 2.7 Use and store casings in accordance with organisational requirements.

Outcome 3

Fill casings in a meat processing operation.

Performance criteria

- 3.1 Select casings and filling nozzle in accordance with product specifications.
- 3.2 Load filler and fill casings to consistency in accordance with product specifications.

Range specifications may include but are not limited to – casing, tension, weight, length, clips.
- 3.3 Identify, remove and report defective products in accordance with organisational requirements.

Outcome 4

Form products in a meat processing operation.

Performance criteria

- 4.1 Link or twist products to meet company and customer specifications.
- 4.2 Perform clipping in accordance with company and customer specifications.
- 4.3 Form products in accordance with company and customer specifications.
- 4.4 Shape and net products, if required, in accordance with product specifications.
- 4.5 Identify defective products, remove from production, and report the defective products in accordance with organisational requirements.

Outcome 5

Link and tie products in a meat processing operation.

Performance criteria

- 5.1 Link products and tie at a rate consistent with production output targets and organisational requirements.
- 5.2 Link products using either single or triple linking methods in accordance with product specifications and organisational requirements.
- Range linking includes but is not limited to – manual, semi-automatic, automatic.
- 5.3 Hang products in accordance with organisational requirements at a rate consistent with production output targets.
- 5.4 Monitor products against specifications and record in accordance with organisational requirements.

Replacement information	This unit standard replaced unit standard 18533 and unit standard 18535.
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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.