

Title	Classify and grade beef carcasses		
Level	4	Credits	20

Purpose	People credited with this unit standard are able to: describe beef grading classifications; assess beef carcasses; and grade beef carcasses in a meat processing operation.
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Classification	Meat Processing > Meat Quality
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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;
 and any subsequent amendments.

- 2 Resource documents include but are not limited to:

Red Meat Code of Practice Chapter 5: Slaughter and Dressing, 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/>.

Australian/New Zealand Meat Grades Comparisons, available from Beef + Lamb New Zealand at <http://www.beeflambnz.co.nz/documents/AustNZMeatGrades.pdf>.

Beef + Lamb New Zealand Reference Guide available from Beef and Lamb New Zealand at http://beeflambnz.co.nz/resources/Reference_Guide.pdf.

New Zealand Meat – Guide to Beef Carcass Classification
<https://www.interest.co.nz/files/rural/beefgrade.pdf>.

- 3 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.

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

- 4 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.

Outcomes and performance criteria

Outcome 1

Describe beef grading classifications in a meat processing operation.

Performance criteria

- 1.1 Describe fat classifications in accordance with legislative and organisational requirements.
- 1.2 Describe the fat depth for each class in accordance with legislative and organisational requirements.
- 1.3 Describe each muscling class in accordance with legislative and organisational requirements.
- 1.4 Describe types of carcasses to which muscling classifications apply in accordance with legislative and organisational requirements.
- 1.5 Describe the limits of carcass trimming in accordance with legislative and organisational requirements.

Outcome 2

Assess beef carcasses in a meat processing operation.

Performance criteria

- 2.1 Identify dressing faults caused by mechanical and operator error in accordance with organisational requirements and mechanical specifications.
- 2.2 Identify downgradable conditions in accordance with organisational and legislative requirements.
- 2.3 Identify disease indicator tags in accordance with organisational requirements.
- 2.4 Identify company procedure identification tags in accordance with organisational requirements.
- 2.5 Measure fat depth at the correct site in accordance with organisational requirements and company specifications.
- 2.6 Use and read fat depth probes in accordance with organisational requirements and company specifications.
- 2.7 Identify beef carcasses which comply with company muscling specification classifications in accordance with organisational requirements.
- 2.8 Identify and report beef carcasses that do not comply with company specifications in accordance with organisational requirements.

- 2.9 Visually assess the total fat content of beef carcasses in accordance with organisational requirements and company specifications.
- 2.10 Classify beef carcasses into age categories in accordance with *New Zealand Meat – Guide to Beef Carcass Classification*.
- Range beef carcasses include but are not limited to – cow, heifer.
- 2.11 Classify beef carcasses into sex categories in accordance with *New Zealand Meat – Guide to Beef Carcass Classification*.
- Range sex categories include – female, bull, steer.
- 2.12 Assess the quality status using grading implements in accordance with organisational requirements.
- Range grading implements may include but are not limited to – intrascope, rule, reflectance meter, hennessy probe, greville probe.

Outcome 3

Grade beef carcasses in a meat processing operation.

Performance criteria

- 3.1 Grade beef carcasses using grading console keys or grade tickets in accordance with organisational requirements.
- Range grading includes but is not limited to – type, fat class, muscling class, defect, damage, market identification.
- 3.2 Down grade damaged beef carcasses in accordance with company specifications.
- 3.3 Grade beef carcasses in accordance with legislative requirements, company specifications and customer specifications.
- 3.4 Identify graded beef carcasses in accordance with organisational requirements.
- 3.5 Maintain records of graded beef carcasses in accordance with organisational requirements.
- 3.6 Grading speed complies with company specifications.
- 3.7 Dispatch graded beef carcasses for chilling in accordance with company specifications, company specifications and organisational requirements.

Replacement information	This unit standard replaced unit standard 2508 and unit standard 2512.
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Planned review date	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

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.