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.  

**Classification**  
Meat Processing > Meat Quality  

**Available grade**  
Achieved  

**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:  

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.

Planned review date
31 December 2024

Status information and last date for assessment for superseded versions

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Consent and Moderation Requirements (CMR) reference
0033

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.