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| <b>Title</b> | <b>Classify and grade ovine carcasses</b> |                |           |
| <b>Level</b> | <b>4</b>                                  | <b>Credits</b> | <b>20</b> |

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| <b>Purpose</b> | People credited with this unit standard are able to: describe ovine grading classifications; assess ovine carcasses; and grade ovine carcasses in a meat processing operation. |
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| <b>Classification</b> | Meat Processing > Meat Quality |
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| <b>Available grade</b> | Achieved |
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### Guidance Information

- 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.
- 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/>.  
*New Zealand Meat – Guide to Lamb and Mutton Classification*  
<https://www.interest.co.nz/files/rural/lambgrade.pdf>.  
 Beef+Lamb New Zealand Reference guide.  
[http://www.beeflambnz.co.nz/resources/Reference\\_Guide.pdf](http://www.beeflambnz.co.nz/resources/Reference_Guide.pdf).
- Definitions
 

*Customer specifications* – product specifications set by clients relating to cuts, weights, presentation, and packaging.

*Company specifications* – product specifications set by the company 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.
- 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.

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### Outcomes and performance criteria

#### Outcome 1

Describe ovine 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 tolerances for each fat and weight class in accordance with legislative and organisational requirements.
- 1.3 Describe weight classifications in accordance with legislative and organisational requirements.
- 1.4 Describe hot weight measurements for each fat and weight class 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 ovine 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 ovine carcasses which comply with company muscling specification classifications in accordance with organisational requirements.
- 2.8 Identify and report ovine carcasses that do not comply with company specifications in accordance with organisational requirements.
- 2.9 Assess visually the total fat content of ovine carcasses in accordance with organisational requirements and company specifications.

2.10 Classify ovine carcasses into age categories in accordance with *New Zealand Meat – Guide to Lamb and Mutton Classification*.

Range carcasses include but are not limited to – lamb, hogget, mutton.

2.11 Classify ovine carcasses into sex categories in accordance with *New Zealand Meat – Guide to Lamb and Mutton Classification*.

Range sex categories include – mutton, ram.

2.12 Assess probable 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 ovine carcasses in a meat processing operation.

#### Performance criteria

3.1 Grade ovine 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 ovine carcasses in accordance with company specifications.

3.3 Grade ovine carcasses in accordance with legislative requirements, company specifications and customer specifications.

3.4 Identify graded ovine carcasses in accordance with organisational requirements.

3.5 Maintain records of graded ovine carcasses in accordance with organisational requirements.

3.6 Grading speed complies with company specifications.

3.7 Dispatch graded ovine carcasses for chilling in accordance with company specifications, company specifications and organisational requirements.

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| <b>Replacement information</b> | This unit standard replaced unit standard 2507 and unit standard 2511. |
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| <b>Planned review date</b> | 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                      |

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| <b>Consent and Moderation Requirements (CMR) reference</b> | 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](mailto:standards@primaryito.ac.nz) if you wish to suggest changes to the content of this unit standard.