

Title	Classify and grade venison carcasses		
Level	4	Credits	20

Purpose	People credited with this unit standard are able to: describe venison grading classifications; assess venison carcasses; and grade venison 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 – *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/>.
- 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 venison grading classifications in a meat processing operation.

Performance criteria

- 1.1 Describe the criteria for applying age classifications in accordance with legislative and organisational requirements.
- 1.2 Describe fat classifications for export carcasses and export processing classes in accordance with company specifications and organisational requirements.
- 1.3 Describe fat depth for each fat and weight class in accordance with legislative and organisational requirements.
- 1.4 Describe weight classifications for export carcasses and export processing classes in accordance with company specifications and organisational requirements.
- 1.5 Describe the limits of carcass trimming in accordance with company specifications and organisational requirements.

Outcome 2

Assess venison carcasses in a meat processing operation.

Performance criteria

- 2.1 Identify dressing faults caused by mechanical and operator error identified in accordance with organisational requirements and manufacturer's 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 venison carcasses that comply with company muscling specification classifications in accordance with organisational requirements.
- 2.8 Identify and report venison carcasses that do not comply with company specifications in accordance with organisational requirements.
- 2.9 Assess visually the total fat content of venison carcasses in accordance with company specifications.

2.10 Classify venison carcasses into age and sex categories in accordance company specifications.

Range sex category includes but is not limited to – hind, cow, doe, stag, bull, buck;
age category includes but is not limited to – calf, yearling, mature male and female.

2.11 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 venison carcasses in a meat processing operation.

Performance criteria

3.1 Grade venison 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 venison carcasses in accordance with company specifications.

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

3.4 Identify graded venison carcasses in accordance with organisational requirements.

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

3.6 Grading speed complies with company specifications.

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

Replacement information	This unit standard replaced unit standard 16504 and unit standard 16505.
--------------------------------	--

Planned review date	31 December 2024
----------------------------	------------------

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
--	------

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.