

Title	Classify and grade pig carcasses		
Level	4	Credits	20

Purpose	People credited with this unit standard are able to: identify quality status and calculate lean meat yield of pig carcasses; assess pig carcasses; and grade pig 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 may include but not limited to – *New Zealand Food Safety Authority Generic RMP Model for the Slaughter and Dressing of Pigs*, available from Ministry for Primary Industries at:

<https://www.mpi.govt.nz/dmsdocument/21614-generic-rmp-model-for-the-slaughter-and-dressing-of-pigs>.
- 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.

Outcomes and performance criteria

Outcome 1

Identify quality status and calculate lean meat yield of pig carcasses in a meat processing operation.

Performance criteria

1.1 Identify the Pale Soft Exudative (PSE) using a reflectance meter and/or a pH meter.

Range measurement window, suspect PSE.

1.2 Calculate the lean meat yield for a pig carcass using a reflectance meter.

Outcome 2

Assess pig carcasses in a meat processing operation.

Performance criteria

2.1 Identify dressing faults caused by mechanical and operator error in accordance with organisational requirements.

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 Take fat depth measurement 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 pig carcasses that comply company muscling specification classifications in accordance with organisational requirements.

2.8 Identify and report pig carcasses that do not comply company specifications in accordance with organisational requirements.

2.9 Assess visually the total fat content of carcasses in accordance with organisational requirements or company specifications.

2.10 Classify pig carcasses into age categories in accordance with company specifications.

2.11 Classify pig carcasses into sex categories in accordance with company specifications.

Range sex categories include – boars, sows, gilts.

2.12 Assess quality status using grading implements in accordance with organisational requirements 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 pig carcasses in a meat processing operation.

Performance criteria

3.1 Grade pig carcasses by weight and fat depth in accordance with company and customer specifications.

Range grading includes but is not limited to – weight code, fat depth, Z class, defect, damage, market identification.

3.2 Down grade damaged pig carcasses in accordance with company specifications.

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

3.4 Identify graded pig carcasses in accordance with organisational requirements.

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

3.6 Grading speed complies with company specifications.

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

Replacement information	This unit standard replaced unit standard 16472 and unit standard 16473.
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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.